

# Social Hour

Sunday -Thursday | 4 pm – 7 pm

Bar & Patio

## Cocktails | \$10

### Hibiscus Royale

Edible Hibiscus Flower, Adami Prosecco

### The Last Word

Zephyr Gin, Green Chartreuse, Maraschino Liqueur, Lime Juice  
(for a twist, try it with cranberry juice)

### Posh Spice

Saffron-infused Jack Daniels, Gran Classico Liqueur, Blackstrap Bitters

## Wine | \$10

### Terras Gauda Albariño

Rias Baixas, Spain 2021  
*sea salt, lemon, chalk*

### Atteca Garnacha

Calatayud, Spain 2019  
*blackberry, plum, vanilla*

### Poema Cava

Penedes, Spain N/V  
*peach, pear, toasted bread*

## Beer | \$2 Off All Draft Beers

## Daily Features

Sunday Funday

\$8 Mimosas

Manic Monday

\$8 Mango Mojitos

Texas Tuesday

\$2 off Texas Liquors

Wine Wednesday

Half Price Wines by the Glass

Thirsty Thursday

\$9 Ginger-Jalapeño Margaritas



# BAR BITES

available anytime in the bar & patio

## SLIDERS (2) on brioche, vindaloo aioli, masala fries

bison	lamb	chicken	paneer
bleu	cheddar	swiss	tamarind
onion jam	fig chutney	mango chutney	mint
16	14	12	12

## CHICKEN WINGS & LOLLIPOPS 14

chili sauce

## CALAMARI 22

chaat masala, vindaloo aioli

## COCONUT-CRUSTED SHRIMP (3) 16

chili sauce

## VINDALOO MEATBALLS & GARLIC NAAN

bison (3) | lamb (3) | | chicken (3)

18            15            14

## PAPADUM NACHOS

bison | lamb keema | rajma | house-made queso, guacamole, pico

18            16            14

## HUMMUS WITH GARLIC NAAN 12

made with chickpea, garlic, sesame oil

## BEET TARTARE 14

pine nuts, feta, arugula, sesame seeds, honey mustard

## CHEESE BOARD (SERVES 2) 32

five cheeses, fruit, nuts, honeycomb, berry jam

For wider selection see our dinner menu

