

THIRSTY?

Hot Luck Light Lager7
American Light Lager (can) 16oz - 4.3%

Nani?! Japanese Rice Lager. . . .7

Sasha Hazy IPA. 8
Hazy/Juicy IPA, dry-hopped w/ 160z - 6.7%
Citra, Mosaic, Nectarone (draft)

Motueka Bliss Hazy IPA. 8
Hazy IPA w/ Mega Motueka, Motueka 16oz - 6.8%
T90, Cryo & Hop Kief (draft)

Real Science Hazy IPA.....	8
<i>Hazy IPA w/ Galaxy, Citra Cryo &</i>	<i>16oz - 6.8%</i>
<i>Galaxy Terpenes (can)</i>	

The Garys' West Coast IPA. 8
West Coast IPA with Simcoe, Mosaic, 16oz - 7.2%
Strata, Chinook & Columbus Cryo hops (draft)

Tongueshlapp IPA 8
West Coast IPA featuring 16oz/60oz - 7.2%
Motueka & hand-selected Mosaic (draft)

Ice Grip Cold IPA.....	8
<i>Cold IPA dry hopped with Citra,</i>	<i>16oz - 6.8%</i>
<i>Mosaic Cryo, and HBC 586. (draft)</i>	

Snörkel **7**
Farmhouse Ale brewed w/ 16oz - 4.3%
oyster mushrooms & smoked sea salt (draft)

El Cedro	9
<i>Hoppy Farmhouse Ale refermented on cedar spirals (draft)</i>	16oz - 7.0%

Colonel Toby 7
A hoppy little Farmhouse Ale (draft) 160z - 3.3%

Tears of The Bruja 18
Farmhouse Ale brewed w/ Salmiana agave & 750ml - 6.0%
house made masa dough from Suerte (bottle)

SPON 3-Year Blend '2233
Blend of spontaneously fermented 375ml - 5.4%
beer from 2021, 2020, and 2019 (bottle)

Tripping Springs 8
Raspberry Cherry, Apricot Peach, Watermelon Mint, 16oz
Pineapple Citra, Nelson Guava

Tejas Tonic 9
Mango 16oz

High Five 8
Blueberry Pomegranate & Black Cherry 12oz

Tejas Hemp Gummies 28
Agarita Berry & Mango 10ct - 5mg



Austin Winery Mourvèdre13/52
 100% Mourvèdre 12.3% ABV
Fresh & fruity with heavy minerality Austin, TX

Deux Moulins Sauv Blanc13/52
 Sauvignon Blanc 12.0% ABV
Soft & crisp with subtle minerality Loire, France

Monte Xanic Rosé14/59
 Grenache 12.2% ABV
Dry & refreshing w/ red currant & raspberry Baja, Mexico

El Bajío Brut NV **14/56**
 Macabeo, Xarel-lo, Ugni Blanc 11.5% ABV
Refreshing pink bubbles *Querétaro, Mexico*

Glinavos Paleokerisio15/45
 Debina w/ a touch of Vlahiko 10.5% ABV
Semi-sparkling & off-dry w/ funky apricot Epirus, Greece

Heirloom '23 **11/32**
 Heirloom & Bittersweet apples 7.8% *ABV*
Dry & aged on lees similar to Champagne Austin, TX

Sundström Ciders ‘Sponti’.....13/37
 100% Northern Spy 8.6% ABV
Balance of acidity & minerality Hudson Valley, NY

Grafter Blanc '25 **15/44**
 Heirloom & Bittersharp apples 9.3% *ABV*
Blended w/ Viognier grapes - off dry *Austin, TX*

Blue Lagoon14
Vodka, lemonade, blue curaao, citrus juice mix

Tropical Daiquiri14
White rum, coconut, grenadine, lime juice

Mimosa **11**
Choice of: orange or cranberry

Athletic Brewing **6**
Run Wild IPA or Lemon Radler 12oz - N/A

Chouffe N/A **9**
Belgian Blonde Ale 11oz - N/A

Austin Beerworks Hop Water 6
Pineapple Edition 12oz - N/A

Stubborn Soda 4
Black Cherry, Vanilla Cream & Rootbeer 12oz

Mexican Coca-Cola or Sprite5
100% Cane Sugar *12oz*

Apple Juice 5
Martinelli's 12oz

Lemonade **3/7**
House-made 12oz / 32oz

Iced Hibiscus Mint Tea 3/7
Brewed in-house 12oz / 32oz

Cold Brew Coffee	6
<i>Spokesman coffee</i>	<i>12oz</i>

Bottled Water 2

HUNGRY?

Starters

Seasonal Salad15
Salad greens, strawberries, feta cheese, candied pecans, balsamic vinaigrette (gluten free)
-add grilled chicken (+3.50)
-add bacon (+2)

Garlic Lemon Hummus 12
Served with fresh pita and veggies (cucumber, celery, carrots)

Wood Fired Pizza

Classico 16
San Marzano tomato sauce, fresh Lioni mozzarella, basil

Pepperoni 18
San Marzano tomato sauce, fresh Lioni mozzarella, pepperoni

Capri 19
Village Farms heirloom cherry tomatoes, garlic oil, fresh Lioni mozzarella, basil pesto, balsamic vinegar pickled onions, cracked black pepper

Phoenix 21
San Marzano tomato sauce, fresh Lioni mozzarella, bacon, house pickled jalapeños, pepperoni, Pecorino Romano

Funkadelic 19
San Marzano tomato sauce, fresh Lioni mozzarella, gorgonzola, pepperoni, hot honey

Myco 21
Bechamel, fontina, oyster & cremini mushrooms, rosemary, caramelized onions, crispy garlic, balsamic reduction, Keaglewicz farms chervil

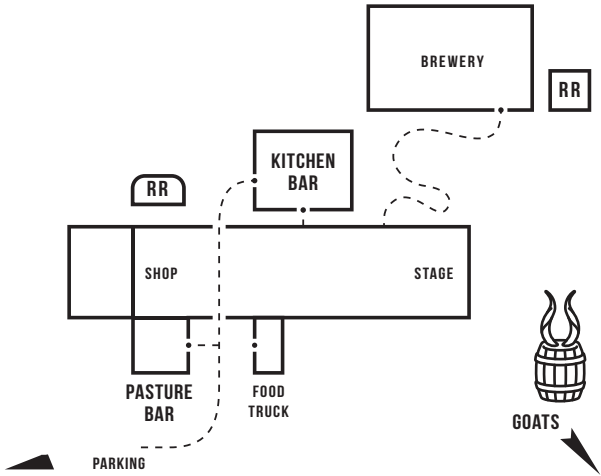
Caulis 17
Kale pesto, cashew cheese, cauliflower, pickled radishes (vegan)

Citron 18
Garlic oil, basil, fresh Lioni mozzarella, Calabrian chilis, sliced lemon, dill, hot honey

Pekel 19
House brined dill pickles, garlic oil, fresh Lioni mozzarella, bacon, Pecorino Romano, crispy garlic, dill

**Contains raw egg*
Allergen Notice: Please inform our staff if you have any food allergies, as our kitchen regularly handles ingredients containing wheat, dairy, egg, soy, tree nuts, sesame seeds & more.

Open tabs that are not closed by guests, by the end of the day, are subject to a 20% gratuity. Gratuity is included to ensure our dedicated staff members are recognized for their exceptional service throughout your experience.



Build Your Own Pizza12+

Sauce
Red Sauce • Garlic Oil • Béchamel (White Sauce)

Cheese
Lioni Mozzarella (+3) • Vegan Cashew (+2) • No Cheese

Pizza Toppings
Anchovies +3
Arugula +1
Basil +1
Calabrian Chilies +1
Chili Oil +.5
Garlic, Sliced +.5
Hot Honey +1
Italian Sausage +3
Pickled Jalapeños +.5
Kalamata Olives +1.5
Mushrooms +2
Red Onions +1
Pecorino Romano +1
Pepperoni +3
Tomato +1
Chopped Bacon +2

Pizza Condiments
• Parmesan • Crushed Red Pepper • Chili Oil (+.50)
• Hot Honey (+2) • Red Sauce (+.75) • Ranch (+1)

Baked Goods

Chocolate Chip Cookie 5

Gochujang Caramel Cookie. 4

Blue Cornbread 4
served with chili honey butter