

WINE by the GLASS

SPARKLING

* CHARDONNAY   Prince de Lise   France   NV	9/36
CABERNET FRANC   Gratien & Meyer   Crémant de Loire   NV	11/44

ROSÉ

* GRENACHE BLEND   Le Rosé des Acanthes   France   '17	9/36
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WHITE

CHARDONNAY   Banshee   Sonoma Coast   '17	13/52
CHARDONNAY   Domaine Croix Senaillet   Macon   France   '17	12/48
* PINOT GRIGIO   Montefresco   Veneto   IGT   '16	8/32
SAUVIGNON BLANC   Peju   Napa Valley   '17	10/40
VERDEJO   Marqués de Cáceres   Rueda Spain   '17	8/32

RED

CABERNET BLEND   Banshee   Mordecai   California   '16	14/56
GRENACHE BLEND   Domaine Solitude   Côtes du Rhone   '16	10/36
* MALBEC   Padrillos   Mendoza   Argentina   '17	8/32
PINOT NOIR   Pike Road   Willamette Valley   '16	12/48
TEMPRANILLO   Viña Herminia   Rioja   Spain   '15	8/32

*Join us for Happy Hour!*

TUESDAY – SUNDAY  
4PM – 6PM

\$2 EAST COAST OYSTERS  
\$5 OLD SCHOOL COCKTAILS  
\$5 SELECT WINES \*

-AND-

SERVICE INDUSTRY NIGHT  
ALL FOOD EXCEPT OYSTERS 1/2 OFF  
TUESDAY  
5:30PM – 9:30PM

RAPSCALLION COCKTAILS

OLD SCHOOL

APEROL SPRITZ – Aperol. Bubbles. Topo Chico	9
EL DIABLO – Espolon Silver Tequila. Giffard Cassis. Lime. Ginger Beer.	10
FRENCH 75 – Zephyr Gin. Lemon. Sugar. Bubbles.	12
COLLINS – Ford's Gin. Lemon. Sugar. Topo Chico.	9
BEES KNEES – New Amsterdam Gin. Honey. Lemon.	9
GOLD RUSH – Wild Turkey 101 Bourbon. Honey. Lemon.	10
DAIQUIRI – Flor de Caña 4 yr Rum. Lime. Sugar.	9
MARGARITA – Lunazul Blanco Tequila. Combier l'Orange. Lime. Agave.	9
ISLAY DRY OLD FASHIONED – The Botanist Gin. Lemon. Grapefruit. Gomme. Bitters.	13
OLD FASHIONED – Evan Williams Bourbon. Sugar. Bitters.	10
SAZERAC – Wild Turkey Rye. Sugar. Bitters. Absinthe.	11
MANHATTAN – Wild Turkey 101 Rye. Cinzano 1757. Bitters.	12
MARTINI – Ford's Gin. Dolin. Orange Bitters.	13
VIEUX CARRE – 1792 Kentucky Bourbon. C & K Brandy. 1757. Benedictine. Bitters.	12

SIGNATURES

WEST VIRGINIA SMASH – Smooth Ambler. Blackberries. Lemon. Simple. Mint. Ginger.	11
VODKA DRINK – Juniper-infused Vodka. Honey. Lavender. Lemon. Topo Chico.	10
G-SPOT – Cucumber-infused Gin. Mint. Ginger. Lime. Topo Chico.	9
SUMMER MULE – Wheatley Vodka. Orange Acid. Peach. Ginger.	11
LAST LEVEL – Tito's. Peach. Lemon. Pomegranate. Bubbles.	12
HONEY BEAR – Monkey Shoulder. Flor de Caña 7 yr. Drambuie. Lemon. Mint. Falernum.	13
YOUNG & ILLEGAL – Illegal Mezcal. Orange Acid. Ginger. Cinnamon. Habenero Bitters.	12
KERN N' OIL – Plantation Original Dark Rum. Rapsallion Falernum. Grilled Lime. Bitters.	11
SID'S DELIGHT – Cantaloupe-infused Austin Still Rye Gin. Orange Acid. Aperol. Averna. Demarara.	12
RETURN OF THE MACK – Flor de Caña. St. Germain. Lime. Mango. Pineapple. Habanero Bitters.	13

BEER

DRAFT

COMMUNITY BEER COMPANY   Mosaic IPA American IPA   8.6%   12 oz.	7
THREE NATIONS   GPA German Pale Ale   5.2%   16 oz.	7
MARTIN HOUSE   Pils Pilsener   4.2%   16 oz.	7

CAN

AUSTIN EASTCIDERS   Cider   5.0%	6
HIGH LIFE   American Adjunct Lager   4.6%	3
LONE STAR   American Adjunct Lager   4.65%	4
BOMBSHELL BLONDE   American Blonde Ale   5.2%	6
SMASH AND GRAB   American Pale Ale   6.2%	6
TOADIES TX BOCK   American Bock   5.6%	6
SIX SHOOTER (six pack for the kitchen)	18

MOCKTAILS

PASSIONFRUIT LEMONADE	7
PINEAPPLE COCONUT SODA	7
GRAPEFRUIT POMEGRANATE SODA	7

*Please*

VISIT OUR OTHER CONCEPTS:

**BOULEVARDIER**

408 N Bishop Ave #108, Dallas, TX 75208  
dallasboulevardier.com

-AND-

**VERITAS WINE BAR**

2323 N Henderson Ave #103, Dallas, TX 75206  
veritaswinedallas.com

