



We have the best crafty cocktails in town that are made with time and care. Please be patient, it's coming - we only got 2 hands!

## smooth VODKA

An ethyl alcohol distilled & generally un-aged in its purest form, to a high proof at or above 190 or 95% ABV. It can be made from virtually any grain or vegetable. Today it is made from fermented & distilled cereal grains, potatoes, molasses, beets & a number of other things found growing outside the back door.

**House** 5

**Absolut** 6  
Winter Wheat. Made in Sweden.

**Titos** 7  
Corn, Gluten Free. Made in Texas.

**Old 4th Distillery** 7  
Sugar Cane. Made in Georgia.

**Grey Goose** 8  
Winter Wheat. Made in France.

**Tito's Gimlet** 7.5

Austin's own, & Jalynn's favorite, 6-times distilled Tito's Vodka, squeezed to order lime juice & touch of agave nectar. Tart with a hint of sweet.

**Blackberry Moscow Mule** 6.5

Absolut Vodka & 1821 Watermelon Mint Shrub shaken up with blackberries, hand squeezed lime juice, & simple syrup. Topped with Ginger Beer for a fizzy finish. Fun & fruity.

## crisp GIN

A flavored spirit obtained by re-distilling a high proof spirit in the presence of juniper berries & other floral or herbal flavor agents. There are 2 primary sources of flavor: Spirit Based or Botanical.

**House** 5

**Tanqueray** 7  
Juniper, Coriander, Angelica Root & Licorice. Made in the UK.

**Farmers** 7 7  
Juniper, Angelica Root, Coriander Seed, Lemon Grass & Vanilla. Made in Minnesota.

**Old 4th Distillery** 7  
Italian Wheat, Juniper, Grapefruit, Cardamom, Lemon & Orange Peel, Pink Peppercorn, Angelica Root & Coriander. Made in Georgia

**Hendrick's** 8  
Juniper, Bulgarian Rose & Cucumber. Made in Scotland.

**Royal Hawaiian** 7.5

Old 4th Botanical Gin, *scratch-made* falernum, hand squeezed lemon juice, & pineapple juice strained & served neat. Complex, yet delicious.

**Farm to Tonic** 8.5

Farmer's Botanical Gin served straight - not shaken or stirred. Blackberries, strawberries & a cucumber ribbon to garnish. A whole bottle of Boylan's Tonic served on the side, so that you can add the "perfect" amount of tonic. Simple & classy.

## hearty RUM

A spirit that was one of the first New World spirits developed alongside European colonization, & created as a result of the introduction of sugar cane from Africa to the Caribbean. Rum can be produced from either pressed sugar cane or molasses.

**House** 5

**Bacardi** 6  
Sugar Molasses. Made in Puerto Rico.

**Captain Morgan** 6  
Molasses, Vanilla & Caramel. Made in the Virgin Islands.

**Plantation 3 Star** 7  
Tropical Fruit, Candied Citrus Peel, Brown Sugar, Banana, Ginger & Vanilla. Made in France.

**Pyrat** 8 8  
Caribbean Rums, Orange & Vanilla. Made in South America.

**Rum Yeah** 7.5

Plantation 3 Star Rum & Plantation Pineapple Rum, Luxardo, *scratch-made* dark simple, & hand squeezed lime juice. A tantalizing tropical storm of flavors.

**Mai Tai** 8.5

Pyrat Rum paired with Blue Curacao, *scratch-made* dark simple syrup, hand squeezed lime juice & a dash of Polynesian Kiss bitters. A beautiful & bright twist on a classic.

## strong WHISKEY/BOURBON

A spirit obtained from the fermented mash of grain, distilled at less than 190 proof, stored in oak containers & bottled at no less than 80 proof. Only spirit type that by definition must be crafted from grain exclusively: Corn, Rye, Wheat or Barley.

**House** 6

**Jim Beam** 7  
Corn, Rye, Wheat & Malted Barley. Made in Kentucky.

**Seagrams** 7 7  
7 Cereal Grains. Made in the US.

**Cooper's Craft** 8  
Corn, Rye & Malted Barley. Made in Kentucky.

**Jack Daniels** 8  
Corn, Rye & Malted Barley. Made in Tennessee.

**Jameson** 8

Malted & Unmalted Barley & Corn. Made in Ireland.

**Bulleit Rye** 9  
Rye & Malted Barley. Made in Kentucky.

**Crown Royal** 9  
Natural Corn, Rye & Barley. Made in Canada.

**Maker's Mark** 9  
Red Winter Wheat, Corn & Malted Barley. Made in Kentucky.

**Death by Bulleit** 9.5

2 strong ounces of Bulleit Rye shaken together with house simple, pomegranate syrup, hand squeezed lemon juice & a sprig of mint. Direct but easy.

**Craft Smash** 8.5

Cooper's Craft Bourbon, Apertivo, blood orange syrup, hand squeezed lemon & lime juices, house simple, & 1821 Grapefruit bitters. Big & boozy.



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## Our Super Signature

*Hemingway Daiquiri Riff with Patron Reposado & Brown Sugar Crusted Orange "En Fuego"*  
**10**

## Our Super Frozen Margarita

*Try our delicious frozen Cheeky Margarita.*

Add a Fresh Fruit Puree flavor for **+.5**

**7**

### Step 1: Tequila

Choose Your Favorite or Something New from Our Vast Showcase Of 100% Blue Agave Tequila  
*1.5 oz shot served neat*

#### El Cheapo (I'm Broke!)

Familia Camarena Silver	4
Familia Camarena Reposado	4
El Jimador Blanco	5
Olmecca Altos Silver	5
Cazadores Blanco	6
El Jimador Reposado	6
Olmecca Altos Reposado	6
Cazadores Reposado	7
El Jimador Anejo	7

#### Día de Pago (Pay Day!)

El Milagro Silver	8
Cazadores Anejo	8
El Milagro Reposado	9
Herradura Silver	10
Patron Silver	10
El Milagro Anejo	10
Partida Blanco	11
Herradura Reposado	11
Patron Reposado	11
Don Julio Silver	12
Partida Reposado	12
Herradura Anejo	12
Patron Anejo	12
Roca Patron Silver	13
Don Julio Reposado	13
Partida Anejo	13
Roca Patron Reposado	14
Don Julio Anejo	14
Roca Patron Anejo	15

#### Impressing Mis Amigos

Don Julio 1942	20
Patron Gran Platinum	28
Herradura Seliccion Supreme	35
Partida Elegante	40

## Build Your Own Margarita

### Step 2: Choose Your Style

<p><i>Cheeky</i> Patron Citronge &amp; home-made Cheeky Lime Mix <b>+1</b></p>	<p><i>Cowboy</i> "Grandma", orange juice &amp; home-made Cheeky Lime Mix <b>+2</b></p>
<p><i>Skinny Linny</i> Patron Citronge &amp; Squeezed to order lime &amp; lemon juices, agave nectar, &amp; soda water. <b>+1.5</b></p>	<p><i>Prickly Orange</i> Patron Citronge, fresh squeezed oranges, a pinch of basil &amp; a splash of prickly pear puree. <b>+2</b></p>

### Step 3: Add Extras

<p><i>Fruit Puree</i> Pomegranate, Peach, Strawberry, Mango, Blood Orange, Raspberry, Prickly Pear <b>+.5</b></p>	<p><i>Habañero Syrup</i> Add a squeeze of our house-made spicy simple syrup with real Habanero peppers. Don't say we didn't warn you! <b>+.5</b></p>	<p><i>"Grandma" Floater</i> Turn your margarita into a top-shelf treat by adding a drizzle of Grand Marnier to the top! <b>+1</b></p>
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### Step 4:

## ENJOY THE EXPERIENCE!!!

#### Make it:

*2oz "on ice"*  
**Rocks +1**

*3oz "up"*  
**Martini +2.5**

*Rocks Pitcher*  
**3.5x Neat Price**