

Spring 2023

Menu cocktails \$12

Happy hour until 7pm every day featuring a selection of \$8 cocktails

People's Choice

Tell us what you love. Our bartenders have free reign to make you the best drink they can.

Featured Cocktails

Dazed and Confused⁴

Vodka, Pineapple Rum, Midori, Fresh Lemon, Simple, Topo, Tiki Bitters

Sinful Nature³

Pear & Apple Infused Bourbon, Cinnamon Triple Sec, Passionfruit Liqueur, Fresh Lemon

Blue Lagoon⁴

Choice of Tequila and/or Mezcal, Blue Curaçao, Cucumber & Jalapeños, Agave, Nixta Sweet Corn Liqueur

Sex and the City¹

Orange Infused Vodka, Pêche Liqueur, White Cranberry & Peach

Southern Summer⁴

Cranberry Infused Vodka, Raspberry-Mango Tea, Fresh Lemon, Apple Blossom Bitters

Peruvian Queen¹

Pisco, Bacardi Pineapple, Citrus Simple, Chicha Morada, Polynesian Kiss Bitters, Pineapple Fan

Bourbon & Rye

The People's Old Fashioned [Happy Hour]

Rye, Maple, Orange Oils & Flame, Anjo Bitters, Maraschino Cherry

Bay Of Pigs [Happy Hour]

Tobacco-Smoked Bourbon, Spiced Pear Liqueur, Maple Syrup, Black Walnut Bitters, Cedar Smoked Glass

Tequila & Mezcal

Rico Suave [Happy Hour]

Tequila, Passionfruit Liqueur, Lime Juice, Prickly Pear, Tajín

Sex On The Border

Blueberry-Infused Tequila, Violet Liqueur, Agave, Blueberries, Lime, Lavender Bitters

Miami Vice

Watermelon-Infused Tequila, Mango Liqueur, Guava, Mango-Sugar Rim

Sacred Death¹

Tequila, Mezcal, Guava Simple, Fresh Lime & Orange Juices, Grapefruit Soda

Vodka

People's Martini [Happy Hour]

Choice of Vodka or Gin | Shaken or Stirred | Classic, Dirty, or Espresso

Rum

Royalty, Royalty

White Rum, Pineapple Rum, Lime, Pamplemousse Liqueur, Citrus Simple

Cuban Links

Aged Rum, Ginger-Honey, Lime, Orange, Sparkling Wine

Gin

Sunday Funday⁴

Pepperoncini Infused Gin, House Bloody Marry Mix, Fresh Lime, Celery Bitters

R.A.P. (Raspberry, Apricot, Pom) Game⁴

Raspberry-Gin, Apricot Liqueur, Pomegranate Juice, Black-Peppercorn, Grapefruit-Soda

Beer

Bud Light \$5

Shiner \$6

Dos XX \$6

Modelo \$6

Heineken \$7

Yuengling \$7

Dallas Blonde \$7

Michelob Ultra \$7

Deep Ellum IPA \$7

Wine

Pinot Grigio \$9

Chardonnay \$9

Cabernet \$9

Pinot Noir \$9

Champagne or Mimosa \$9

Eats

Cheese & charcuterie boards come with crackers, berries, honey, mixed nuts, grapes

Cheese Board \$14

Charcuterie Board \$14

Cheese + Charcuterie Board \$25

Hummus Board \$12

Cocktails created with love by:

¹ Kat Vega

² Gavin Beck

³ Akira Owens

⁴ Erick Vega

⁵ Tsu Roberson

⁶ Skyler Chastain