

THE DRISKILL  
BAR

Wine by the Glass & Bottle

Sparkling Wine and Champagne

- #3201 Moscato, Cantine San Silvestro, "Dulcis" '12 \$9/\$34  
*Piedmonte, Italy (Sweet & Spritzy. Apricots, Peaches & Tangerine)*
- #120 Brut Rose, Côte Mas, "M", Cremant de Limoux, NV \$11/\$44  
*Languedoc, France ("Because Dry Rose` is fun!)*
- #116 Brut, Veuve Clicquot, "Yellow Label " NV \$25/\$90  
*Reims, France (Absolute luxury in a glass!)*
- #121 Prosecco, Micél, "Nonno G", Estate Bottled, NV \$10/\$35  
*Veneto, Italy (Lively & Crisp! Beat the Texas heat!)*
- #3202 Cava, Naveran "Dama" '11 \$11/\$42  
*Penedes, Spain (85%Chardonnay 15% Parellada blend.)*

White and Dry Rosé

- #3261 Dry Rosé of Grenache, Alain Jaume '12 \$9/\$32  
*Rhône Valley, France (Sunshine in a Bottle!)*
- #3220 Riesling, Selbach '12 \$9/\$32  
*Mosel, Germany ("Wisp" of sweet, crisp apple, lime & peach)*
- #3227 Pinot Grigio, Ronco de Pini, *Collio, DOC '11 \$10/\$36*  
*Friuli, Italy (Fresh Melon, Lemon & Yellow Apple)*
- #3228 Sauvignon Blanc, Ponga '12 \$11/\$40  
*Martinborough, New Zealand (Clarity of flavor with dazzling acid)*
- #3237 Chardonnay, Edna Valley '11 \$13/\$45  
*Central Coast, California (Ripe Fruit, Brown Spice, Vanilla undertones)*

Red

- #3278 Cabernet Sauvignon, Raymond '11 \$12/\$46  
*North Coast, California (Cherry& Black Currant- Full bodied)*
- #3279 Red Blend, Crisis Management '11 \$14/\$50  
*Napa Valley, California (Full-Bodied with Defined Spice & Earth)*
- #3273 Merlot, Powers '12 \$9/\$34  
*Columbia Valley, Washington (Soft, Supple & Silky)*
- #3283 Malbec, "Lunta" '12 \$14/\$50  
*Mendoza, Argentina (Floral and Black Fruits)*
- #3286 Pinot Noir, Buena Vista '12 \$13/\$47  
*Sonoma, California (Red Fruits, Hint of Vanilla)*
- #3274 Tinto de Toro, Numanthia, "Termes" '10 \$12/\$46  
*Zamora, Spain (Intensity. Power. Balance. Blackberry & Cassis backed by toasty chocolate and dried spice)*
- #3271 Tempranillo, Beronia '11 \$12/\$42  
*Rioja DOCA, Spain (Tempting & Tasty – Spicy fruit with a Dry Finish)*
- #3275 Pinot Noir, Solena '12 \$15/\$52  
*Willamette Valley, Oregon (Black Fruit and Cherry)*
- #3285 Petite Syrah, J. Lohr, Tower Road Vineyard '12 \$12/\$45  
*Paso Robles, California (Bold & Bawdy for Such a Petite Syrah)*
- # Zinfandel, Cedarville '11 \$14/\$51  
*El Dorado, California (Dark Cherry & Plum with a hint of French Oak)*

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Specialty Cocktails \$11

**Texas Orange Blossom**

Cariel Vanilla vodka, Cointreau, Orange Juice, Orange Slice

**Sage Advice**

Beefeater Gin, St. Germaine, Pineapple Juice, Sage

**Colonel**

Delirio Mezcal, "Joven", Cucumber, Lime Juice, Habanero Bitters, Agave

**Blackberry Smash**

Bulleit Frontier Bourbon, Orange Bitters, Muddled Blackberries & Lemon Juice, Simple Syrup

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**Official Cocktail of Austin**

**The Batini** \$11

Tito's Handmade Vodka, Hibiscus & Ginger Simple Syrup,  
Agave Sweet & Sour

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**Local Flair** \$11

**Barton Springs**

White Hat Rum (local), Pimm's, Mint, Ginger Beer, Cucumber Twist

**Lady Bird**

Tequila 512 (local), St. Germaine Elderflower, Mint, Ruby Red Grapefruit

**Lavaca**

Moody June Gin (local), Orange Bitters, Cointreau, Cucumber Twist

**Bluebonnet**

Tito's Vodka (local), Crème de Violette, St. Germaine Elderflower & Lemon

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**Classic Cocktails** \$11

**The Martini**

Plymouth Gin, Dolin Vermouth, Olive & Twist

**Side Car**

Remy Martin VSOP, Cointreau, Lemon Juice, Sugar Rim

**Manhattan**

Maker's Mark, Dolin Sweet Vermouth, Angostura Bitters, Cherry

**Old Fashion**

Jim Beam, Orange, Cherry, Sugar, Angostura Bitters

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**Draught Beers**

Fireman's #4, Blonde Ale \$6 | Live Oak Seasonal \$6  
Karbach Rotating Tap \$6 | Chimay, White Label \$9

**Bottled Beers**

Lone Star | Miller Light | Fire Eagle IPA  
Shiner Bock | Budweiser | Bud Light | Corona  
Michelob Ultra | Convict Hill Oatmeal Stout  
Stella Artois | Dos XX | Alamo | Original Sin Cider