

THE DRISKILL BAR

Bar Snacks \$6

Truffled Popcorn
Spiced Mixed Nuts
House Beef Jerky
Parmesan-Chive Popcorn

Bar Bites \$10

Spicy Fried Brussels Sprouts
Jalapeno Soy Glaze | Spanish Chorizo | Ginger | Roasted Peanuts

Bacon Wrapped Medjool Dates
Pineapple Gastrique

Driskill Chips & Queso
Slow Roasted Barbacoa | Guacamole

Hand-Cut French Fries
Rosemary Salt | Truffled Garlic Aioli | Chipotle Ketchup

Togarashi Woked Edamame
Miso-Sweet Soy Glaze | Sesame | Cilantro

Greens \$12

Mini Iceberg Wedge Salad (Perfect for sharing!)
Roasted Lemon Vinaigrette | Bacon Lardons
Watermelon Radish | English Cucumber | Danish Blue Cheese

Grilled Chicken Caesar Salad
Lemon Garlic Aioli | Kalamata Olive | Parmesan | Croustini

Favorites \$14

Grilled Oysters*
Garlic | Lemon | Butter | Fresh Herbs | Artisan Bread

Driskill Bacon Cheeseburger *
Grass-Fed Angus Beef | Texas Honey-Pepper Bacon | Cheddar
Lettuce | Tomato | Sweet Onion Bun | Hand- Cut Fries

Artisinal Chef's Plate
Chef's Daily Selection of Cheeses | House- Cured Meats

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Bar Specialties \$12

Mini Lobster Rolls
Saffron Aioli | Capers | Tarragon | Rosemary Kettle Chips

Texas Wagyu- Akaushi Beef Sliders*
Tomato | Bacon | Truffle Sauce | Hand-Cut Fries

Marinated Grilled Chicken Flat- Bread
Cremeni Mushrooms | Pickled Red Onion | Roasted Pistachio Pesto
Bacon | Cherry Tomato | Arugula Salad

Chicken Empanadas
Marinated Free-Range Chicken | Mushroom | Roasted Pablano
Mango Salsa | Tomato Crema

Baked Brie
House-baked Artisan Bread | Apricot Jam

Slow Roasted Barbacoa Mini Tacos
Fresh Pico De Gallo | Spanish Cotija Cheese | Guacamole

Sweets

Driskill Signature Cupcake	\$5
Vanilla Bean Crème Brûlée	\$6
Seasonal Cheesecake	\$8
1886 Chocolate Cake & Vanilla Ice Cream	\$9

Happy Hour Plates

Sun - Wed 5p - 7p | Thurs - Sat 4p - 7

½ Priced Bar Snacks & Bar Bites

18% gratuity will be added to parties of 6 or more.

*There is a risk associated with consuming raw or undercooked foods, such as meat, poultry or seafood products especially if you have certain medical conditions.

Blake Widner, Bar Chef
Skyler Golden, Chef de Cuisine
Tony Sansalone, Executive Pastry Chef
Troy Knapp, Executive Chef