



BAR MENU

The Annie Steak Tartare | w/ Quail Egg, Green Peppercorn Sauce & Toast* • \$18

Ahi Tuna Crudo | w/ Avocado, Cucumber, Fresno Chile, Grapefruit & Jicama Broth* • \$18

BBQ Bacon Fritters | w/ House BBQ Sauce & Creamy Ranch • \$10

Creamy Ricotta | w/ Chile Recado, Texas Honey & Grilled Pugliese • \$10

Gulf Crab Meat Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$18

Bacon & Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch • \$22

East Coast Oysters on the Half Shell* | ½ Dozen • \$18

Shrimp Cocktail | w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$16

King Crab | Served cold or warm • \$36

Lobster Cocktail • \$26

The 30 Count Burger | w/ TX Wagyu & Fries - *30 a night...until we're out!* • \$16



COCKTAIL LIST

Madame Butterfly • \$15

Tequila, Canton Ginger, Coconut Milk, Kaffir Lime

Meet Me on the Eastside • \$14

Hendrick's Gin, Fresh Cucumber, Lime, Mint

Dreamsicle • \$14

White Rum, Dry Curaçao, Orange Mathilde XO, Vanilla, Cream, Lemon

Campfire Old Fashioned • \$18

Balcones Brimstone Whiskey, St. George NOLA Coffee Liqueur, Cinnamon Demerara Syrup, Mole and Orange Bitters

Post Oak Boulevardier • \$15

Bulleit Bourbon, Hibiscus-Infused Campari, Cocchi Torino Vermouth

Almost Famous • \$15

El Silencio Mezcal, Yellow Chartreuse, Aperol, Lime

Borderline Martini • \$16

St. George Green Chile Vodka, Green Chartreuse, Chateau Aloe

My Tie • \$16

Clément Rhum Agricole, Smith & Cross Rum, Dry Curaçao, Toasted Almond Orgeat, Lime

Annie Margarita • \$15

Tequila Ocho Blanco, Italicus Bergamot, Gran Gala, Lime

Our Daiquiri • \$15

Smith & Cross Rum, Plantation Dark Pineapple Rum, Lime

Don't Slip • \$15

Bumbu Rum, Tempus Fugit Crème de Banane, Lime

Whatamelon Margarita • \$14

Espolòn Tequila, Fresh Watermelon, Lime, Mint

Dr. Feelgood • \$14

Bourbon, Ginger, Lemon, Honey

The Top Crusta • \$14

Pierre Ferrand 1840 Cognac, Curacao, Lemon, Luxardo Maraschino, Ango Bitters



WINES BY THE GLASS

APERITIF

*Aromatized wines & other offerings to be enjoyed before your meal.
To be served neat or on the rocks.*

2oz.

Poe Winery 'D'Sange' Blood Orange Vermouth Napa, NV	\$10
Matthiasson 'No. 3' Barrel Aged Vermouth Napa, NV	\$14
C. N. Kopke 10 Year White Port Oporto, Portugal, NV	\$10

CELEBRATE WITH BUBBLES

6oz.

Paladin 'Millesimato', Glera Prosecco, Italy, 2017	\$12
Cave Mont Blanc '1187', Prie Blanc Valle D'Aosta, Italy, NV	\$13
Bisol 'Cartizze' Glera Cartizze, Prosecco, Italy, NV	\$21
Robert Serol 'Turbulent' Rosé of Gamay Roannaise, France, NV	\$13
Jean Paul Brun, Blanc des Blancs Burgundy, France, NV	\$15
Ruinart, Brut Blanc Reims, France, NV	\$27
Veuve Clicquot 'Yellow Label', Brut Blanc Epernay, France, NV	\$29
Laherte Frères 'Ultradition', Rosé of Pinot Noir Chavot-Courcourt, France, NV	\$24



WINES BY THE GLASS

WHITE & ROSE



6oz.

Chateau de la Ragotière, Melon de Bourgogne Muscadet, Loire, France, 2018	\$8
Ovum 'Big Salt' Demi-Sec Riesling Blend Willamette Valley, Oregon, 2018	\$12
Abbazia di Novacella, Pinot Grigio Alto Adige, Italy, 2016	\$14
Leeuwin Estate 'Siblings', Sauvignon Blanc & Semillon Margaret River, Australia	\$14
Dagueneau, Sauvignon Blanc Pouilly-Fume, France, 2017	\$15
Tremblay 'Petit Chablis', Chardonnay Burgundy, France, 2018	\$14
Presqu'île, Chardonnay Santa Barbara County, California, 2017	\$16
David Ramey, Chardonnay Russian River Valley, California, 2016	\$21
Domaine Gassier 'Esprit', Rosé of Grenache Provence, France, 2018	\$12

RED



6oz.

Anthony Thévénét, Gamay Noir Morgon, France, 2016	\$14
Sokol Blosser, Pinot Noir Willamette Valley, Oregon, 2016	\$18
Domaine Matrot, Pinot Noir Burgundy, France, 2016	\$21
Rubinelli Vajol 'Classico' Corvina Blend Valpolicella, Italy, 2016	\$13
Bedrock 'Old Vine', Unoaked Zinfandel California, 2018	\$16
Ar.Pe.Pe. 'Rosso di Valtellina' Nebbiolo Valtellina, Italy, 2014 1.5L	\$14
Achaval Ferrer, Malbec Mendoza, Argentina, 2017	\$16
Guelbenzu 'Evo', Tempranillo Blend Navarra, Spain, 2011	\$17
Andrew Will, Merlot Columbia Valley, Washington, 2016	\$18
Trefethen 'Double T', Cabernet Blend Oak Knoll, California, 2016	\$16
Moulin de Tricot 'Haut-Médoc', Bordeaux Blend Bordeaux, France, 2016	\$19
Mount Veeder, Cabernet Sauvignon Napa, California, 2016	\$26



BEERS

BEER	TYPE	% ABV	PRICE
Stella Artois	Lager	4	\$8
Dos Equis	Lager/Pilsner	4.2	\$7
Bombshell Blonde	Blonde Ale	5.3	\$8
Art Car	IPA	7.2	\$8
Yellow Rose	IPA	6.8	\$8
Love Street	Kolsch	4.9	\$8
St. Arnold Amber	Red Ale	5.5	\$8
Hitachino White Ale	Witbier	5.5	\$10
Magners Irish Cider	Cider	4.5	\$8
Michelob Ultra	Light Lager	4.2	\$7
Bud Light	Light Lager	4.2	\$7
Shiner Bock	Bock	4.4	\$7



SPIRITS

RUM



Appleton Estate Rare Blend 12 Yr. • \$12

Bumbu • \$14

Cana Brava 7 Yr. • \$13

Clément Vsop Agricole • \$15

Diplomático Reserva Exclusiva • \$14

El Dorado Superior 12 Yr. • \$14

Flor De Caña 4 Yr. White • \$10

J. Wray Gold • \$10

Kraken Black Spiced • \$10

Leblon Cachaça 800 • \$10

Mount Gay Eclipse Silver • \$11

Plantation 3 Stars • \$10

Plantation Dark • \$10

Plantation Dark Pineapple • \$12

Ron Zacapa 23 Solera • \$15

Rhum J.M V.O. • \$14

Rhum J.M White • \$11

Santa Teresa 1796 Solera • \$15

Smith & Cross Navy Strength Jamaican • \$12

Wray & Nephew Overproof • \$11



SPIRITS

TEQUILA



Don Julio Blanco • \$14

Don Julio Reposado • \$15

Don Julio Anejo • \$15

El Silencio Mezcal Espadín • \$10

Espolòn Blanco • \$10

Espolòn Reposado • \$11

G4 Blanco • \$14

G4 Repo • \$16

G4 Anejo • \$20

Herradura Blanco • \$13

Herradura Anejo • \$15

Ocho Plata • \$14

Ocho Anejo • \$17

Ocho Reposado • \$16

Ocho Double Anejo • \$16

Siembra Blanco • \$13

Veneno Plata • \$20

Veneno Extra Anejo • \$42



SPIRITS

VODKA



Grey Goose • \$13

Ketel One Dutch 800 • \$12

Tito's • \$12

Ketel One Botanical Grapefruit & Rose • \$12

Ketel One Botanical Peach & Orange Blossom • \$12

Ketel One Citroen • \$12

Deep Eddy Ruby Red • \$10

Monopolowa • \$10

St. George Green Chile • \$12

Belvedere • \$13

GIN



Bombay Sapphire • \$12

Aviation • \$12

Hendrick's • \$11

Monkey 47 • \$21

Tanqueray London Dry • \$11

St. George • \$12

Bols Genever Malt • \$18

The Botanist Dry • \$13

Fords • \$10

Ransom Old Tom • \$12



SPIRITS

SCOTCH



Ardbeg Single Malt 10 Yr. • \$16

The Balvenie Caribbean Cask 14 Yr. • \$19

The Balvenie Single Barrel Sherry Cask 15 Yr. • \$25

The Balvenie DoubleWood 12 Yr. • \$18

Chivas Regal 12 Blended • \$14

Dewar's White Label Blended • \$13

Glenfiddich Single Malt 14 Yr. • \$18

Glenfiddich Single Malt 21 Yr. • \$38

Glenlivet Double Oak 12 Yr. • \$17

J&B Blended • \$10

Johnnie Walker Black 12 Yr. • \$14

Johnnie Walker Blue • \$42

Lagavulin 16 Yr. • \$24

The Macallan Double Cask 12 Yr. • \$20

The Macallan Double Oak Cask 12 Yr. Gold • \$18

The Macallan Sherry Oak Cask 12 Yr. • \$22

The Macallan Sherry Oak Cask 18 Yr. • \$48

The Macallan Sherry Oak Cask 25 Yr. • \$255

The Macallan Special Edition No. 4 • \$35

Monkey Shoulder • \$10



SPIRITS

BOURBON



- Balcones Baby Blue • \$13
- Balcones Brimstone • \$15
- Blanton's Kentucky • \$18
- Buffalo Trace • \$11
- Eagle Rare Kentucky Straight • \$12
- Garrison Bros Cowboy • \$40
- Garrison Bros Texas Small Batch • \$20
- George T Staggs • \$32
- Herman Marshall Tx • \$13
- Knob Creek • \$13
- Maker's Mark • \$13
- Willett Pot Still Reserve • \$16
- Woodford Reserve Kentucky Small Batch • \$14

RYE



- Balcones Rye 100 Proof • \$14
- Bulleit • \$11
- Michter's Sour Mash • \$13
- Old Overholt • \$10
- Redemption • \$10
- Rittenhouse • \$11
- Russels Straight Rye • \$14
- WhistlePig 10 Yr. • \$14



SPIRITS

WHISKEY



Crown Royal • \$11

Hibiki Harmony Japanese • \$18

High West Campfire Blend • \$16

Jack Daniels Black • \$10

Jameson Irish • \$10

Midleton Very Rare Irish • \$40

Pappy Van Winkle 10yr • \$34

Skrewball Peanut Butter • \$10

Suntory Toki Japanese • \$14

Tullamore D.E.W. • \$11

TX Blended Texas • \$11

Yellow Rose Blended • \$13

Yellow Rose Single Malt • \$15



SPIRITS

APÉRITIF & DIGESTIF

Amaro Montenegro

Aperol

Averna Amaro

Campari

Cynar Artichoke

Fernet Branca

Lillet Rose

Lillet White

Pernod Absinthe

Green Chartreuse

Yellow Chartreuse

Velvet Falernum

Amaretto Disaronno

Baileys Irish Cream

Chambord Royale

Dolce Cilento Limoncello

Frangelico

Grand Marnier

Kahlúa

Licor 43

Ramazzoti Amaro

COGNAC

Courvoisier V.S.O.P. • \$12

Pierre Ferrand Original 1840 • \$14

Remy Martin V.S.O.P. • \$24

Kelt XO • \$35



DESSERTS

Pecan Pie | Butter Pecan Ice Cream & Caramel Sauce • \$12

Flourless Chocolate Cake | Chocolate Coffee
Mousse w/ Candied Orange • \$12

Apple Rum Cake | Vanilla Ice Cream w/ Caramel & Crème Anglaise • \$10

Bread Pudding | Toasted Walnuts & Caramel w/ Fresh Strawberries • \$10

Seasonal Berry Grunt | Vanilla Ice Cream & Berry Coulis • \$10

Vanilla Bean Cheesecake | Candied Pecans,
Chocolate Fudge & Dulce de Leche • \$12

The Annie Sundae | Vanilla & Chocolate Ice Cream, Brownie Bites, Pralines,
Marshmallow Fluff Topped w/ Churros • \$9

Lemon Cake | Lemon Curd & Blueberry Compote • \$10

Fresh Berries | w/ Sweet Crème Fraiche • \$12

CBM | Chocolate Chip Cookies, Fudge Brownies & Shaken Milk • \$10



DESSERT DRINKS

Coffee • \$3

Iced Coffee • \$3.95

Espresso • \$3.50

Double • \$6

Cappuccino • \$4.50

Iced Cappuccino • \$4.50

Latte • \$4.50

Iced Latte • \$4.50

Flat White • \$4.50

Cortado • \$4

Coffee Float • \$4.50

Hot Tea Selection • \$3



DESSERT COCKTAILS

Haute Cacao Martini | Red Chili-Infused Vodka, Crème de Cacao, Aztec Chocolate Bitters • \$14

Bananas Foster | Dark Rum, Crème de Banane, Vanilla, Cream • \$13

Frozen Brandy Alexander | Pierre Ferrand Cognac, Crème de Cocoa, Vanilla Ice Cream • \$13

Irish Coffee | Jameson Irish Whisky, Hand-shaken Whipped Cream • \$11

Carajillo | Espresso, Licor 43 • \$12

The Top Crusta | Pierre Ferrand 1840 Cognac, Curacao, Lemon, Luxardo Maraschino, Anjo Bitters • \$14

Post Oak Boulevardier | Bulleit Bourbon, Hibiscus-Infused Campari, Cocchi Torino Vermouth • \$15