

BAR MENU

Happy Hour Monday - Saturday 4pm – 7pm

Dine in only & no substitutions

\$8.95 Appetizers & Flatbreads

\$10.95 Burgers

\$6 Glass of House Red or White, \$2 off Beer & Libations

***½ off Featured Bottles of Wine Mon – Sat 4pm -10pm**

SMALL BITES

Crispy Spiced Chickpeas 8.95

Bacon Wrapped Figs 9.95

Truffle & Garlic Fries 8.95

Roasted Brussels Sprouts with Bacon 12

SMALL PLATES

Bar Surf & Turf 29.95 (Bar area only)

Substitute 8 oz Filet add \$15

*8oz Prime New York Strip, Bacon Wrapped Shrimp
Diablo & Whipped Potatoes*

6 oz. Fried Lobster Tail Sweet Thai Chili 28.95

Seafood Cocktail 18.95

*Lump Crab, Jumbo Shrimp, Baby Shrimp, Avocado &
Cocktail Sauce*

Shrimp Cocktail Citrus Cocktail Sauce 19.95

Jumbo Lump Crabcake Lemon Butter & Capers 18.95

Ahi Tuna & Avocado stack 18.95

Ginger Soy, Jalapeno, Onions & Wonton Chips

Escargot Tobasco Scampi Butter Sauce 14.95

Fried Asparagus Jumbo Lump Crab & Lemon Butter 17.95

Bacon Wrapped Shrimp Diablo 14.95

Jalapeño, Mango Habanero Glaze & Whipped Potatoes

Calamari 16.95

*Choice of Spicy Peanut or Thai Chili Sauce, Bean Sprouts,
Scallions &*

Crushed Peanuts

Lamb Lollipops Spicy Hoisin 14.95

Antipasto Platter 17.95

*Salami, Prosciutto, Brie & Smoked Gouda with Pecans,
Whole Grain Mustard, Honey, Figs & Toasted Points*

APPETIZERS

Fried Brie Honey & Strawberry Chipotle 12.95

Bacon Wrapped Chicken Bites 12.95

Jalapeno, Mango, Pepper Jack & Spicy Hoisin

Coconut Shrimp Thai Chili Sauce 11.95

Chipotle Popcorn Chicken Thai Chili Sauce 12.95

Shrimp or Fish Tacos 12.95

Mango Pico de Gallo, Cabbage & Sriracha Mayo

Meatballs al Forno Homemade Marinara Sauce 12.95

FLATBREADS 12.95

Margarita Fresh Mozzarella, Tomatoes & Basil

Meat Prosciutto, Salami, Meatballs & Italian Sausage

Italian Smoked Applewood Bacon & Salami

BURGERS WITH FRIES OR ONION RINGS 15.95

\$2 Extras Avocados, Bacon, Bacon Jam, Prosciutto

Caramelized Onions, Fried Egg, Tomatillo Salsa

Drake's Burger

Cheddar Cheese, Onions, Bacon, Lettuce & Tomatoes

Bacon Jam Burger

Homemade Bacon Jam, Brie & Caramelized Onions

FEATURED RED WINES

Cabernet Sauvignon, Crossbarn by Paul Hobbs **106**

Cabernet Sauvignon, Hourglass **120**

Cabernet Sauvignon, Simi **70**

Malbec, Graffigna **60**

Merlot, Duckhorn **120**

Merlot, The Velvet Devil **48**

Pinot Noir, Mark West **52**

Pinot Noir, Cooper Hill **70**

Pinot Noir, Siduri **80**

Red Blend, OVR "Old Vine Red by Marietta **60**

Red Blend, Opolo "Grand Rouge" **70**

FEATURED WHITE, ROSE & SPARKLING WINES

Chardonnay, Meiomi **50**

Pinot Grigio, Ruffino **48**

Sauvignon Blanc, Kim Crawford **58**

Rose, Simi **46**

Riesling, Kung Fu Girl **46**

LIBATIONS (\$2 OFF DURING HAPPY HOUR)

Veritas Martini 14

*Hendricks Gin, Basil, Solerno Blood Orange Liqueur &
Fresh Lime Juice*

Steve Griffith Daiquiri 10

*Bacardi Torched Cherry Rum, Luxardo Maraschino
Liqueur & Fresh Grapefruit Juice*

Ruby Rose Martini 14

*Kettle One Vodka, St. Germain Elder Flower Liqueur,
Freshly Squeezed Grapefruit Juice and Rosemary*

Texas Manhattan 12

*TX Texas Bourbon, Martini & Rossi Sweet Vermouth
& Angostura Bitters*

Bourbon Mule 10

Four Roses Bourbon, Ginger Beer & Fresh Lime Juice

Texas Mule 10

Tito's Vodka, Ginger Beer & Fresh Lime Juice

Brown Sugar Sparkling Mojito 12

*Bacardi Rum, Fresh Lime Juice, Brown Sugar, Mint, with
a splash of Lamarca Prosecco*

Berry Martini 12

*New Amsterdam Vodka, Chambord with muddled
berries & homemade sweet & sour*

BOTTLED BEER (\$2 OFF DURING HAPPY HOUR)

Bud Light **5**

Miller Light **5**

Michelob Ultra **6**

Dos XX Green (Mexican) **6**

Paulaner Hefewiezen **7**

Stella Artois **6**

Lone Pint Brewery "Yellow Rose" IPA (Magnolia) **9**

Saint Arnold "Amber Ale" (Houston) **6**

Shiner Bock (Shiner, Texas) **6**

SPIRITS & LIQUEURS

BOURBON

Amador Whiskey Co. **12**
Angel's Envy **12**
Basil Hayden **11**
Blanton's **14**
Booker's **12**
Booker's Limited Rye **40**
Bulleit **9**
Bulleit Rye **9**
Elmer T. Lee Single Barrel **16**
Four Roses **7**
Four Roses Small Batch **12**
Herman Marshal "Texas Bourbon" **10**
Jack Daniels **9**
Jack Daniels "Single Barrel" **12**
Knob Creek **9**
Knob Creek Rye **12**
Makers Mark **10**
Makers Mark "46" **12**
W.L. Weller Special Reserve **10**
Woodford Reserve **11**

SINGLE MALT SCOTCH

Balvenie 12 "Double Wood" **12**
Balvenie 17 "Double Wood" **25**
Glenmorangie 10 year **10**
Glenmorangie 12 "Lasanta" **14**
Oban 14 year **16**
Glenfiddich 12 year **12**
Glenfiddich 18 year **20**
Glenlivet 12 year **13**
Glenlivet Founders Reserve **12**
Glenlivet 18 year **19**
Macallan 12 year **15**
Macallan 12 year Double Cask **20**
Macallan 18 year **44**
Highland Park 12 year **12**
Highland Park 18 year **18**
Lagavulin (Islay) 16 year **18**

BLENDED SCOTCH

Chivas 12 year **9**
Chivas 18 year **17**
Johnnie Walker Red **9**
Johnnie Walker Black **12**
Johnnie Walker Blue **44**
Dewars White Label **9**
Dewars Signature **24**

JAPANESE WHISKEY

Iwai **12**
Iwai "Tradition" **18**
Yamazaki 12 year **14**

IRISH & CANADIAN WHISKEY

Jameson **9**
Crown Royal **9**
Crown Royal Reserve **12**

Crown Royal XO **10**
Canadian Club **7**

GIN

Bombay **9**
Bombay Sapphire **9**
Beefeater **9**
Tanqueray Ten **10**
New Amsterdam **7**
Hendrick's **10**

VODKA

Grey Goose **10**
Ketel One **9**
Ketel One Citroen **9**
Ketel One Oranje **9**
Belvedere **10**
Ciroc **10**
Chopin **11**
Tito's (Texas) **9**
Stolichnaya **9**
Stolichnaya Elit **14**
Stolichnaya Vanil **9**
Ménage à Trois **9**
New Amsterdam **7**

RUM

Myers Dark **8**
Captain Morgan Spiced Rum **8**
Don Q Coconut **8**
Brugal "1888" **12**
Pyrat "Cask 1623" **50**
Bacardi Light **9**

TEQUILA

Casa Nobles Silver **12**
Casa Nobles Repesado **14**
Casa Nobles Anejo **16**
Casamigos Blanco **12**
Casamigos Repesado **14**
Casamigos Anejo **16**
Don Julio "1942" **24**
Tre Agaves Blanco **7**

CORDIALS (2 OZ. SERVED IN A SNIFTER)

Grand Marnier **14**
Grand Marnier "100" **30**
Grand Marnier "Cuvee 1880" **50**
Frangelico **10**
Kahlua **10**
Disaronno Amaretto **9**
Drambuie **14**
Baileys **10**
B&B **14**

COGNAC

Remy Martin XO **25**
Remy Martin VSOP **12**
Hennessy VS **10**