



# Bar Menu

## Specialty Cocktails ~12

### **PUMPKIN HARVEST**

Bulleit Bourbon, Amontillado Sherry,  
Pumpkin Butter, Angostura bitters, cinnamon,  
lemon, orange peel

### **THE PARTRIDGE**

Pear Infused Vodka,  
House Made Limoncello,  
Apricot preserves, lemon, pie spice

### **SPIKED CIDER**

Calvados Apple Brandy,  
Noilly Prat Dry,  
Chilled Apple Cider,  
lime, ginger ale, allspice

### **NIGHTSHADE**

Rosemary Infused Cruzan Rum,  
Mathilde Cassis, lime

### **MEZCAL MULE**

El Silencio Mezcal,  
Luxardo Maraschino Liqueur,  
lime, thyme, Fever Tree ginger beer

### **ZAX OLD FASHIONED**

Bulleit rye whiskey, brown sugar, orange,  
blackberry, orange bitters

### **GIN BLOSSOM**

Bombay gin, Lillet, lavender,  
lemon, Angostura bitters,  
orange bitters

### **THE COMMONER**

Bulleit bourbon, King's Ginger liqueur,  
Fernet Branca, honey, lemon

### **FRENCH KISS**

St. Germaine, grapefruit, lemon,  
sparkling brut

### **ZAX MARGARITA**

Dulce Vida reposado tequila,  
Grand Marnier, lime, agave

### **SPICY PINA RITA**

Pineapple & Jalapeno infused  
Sauza Blue Tequila, Cointreau, lime, agave

### **STRAWBERRY VANILLA MARGARITA**

Strawberry & Vanilla Bean infused  
Sauza Blue Tequila, Cointreau, lime, agave

# WINE

## WHITE WINES

glass bottle

House White / Rosé 9.00 30.00

Arimist 2016 Russian River 12.00 32.00

Chardonnay

Francois Martenot 2015 Burgundy 11.00 32.00

Charles Krug 2016 Sauvignon Blanc 10.00 32.00

Napa

Domáine de la Villaudieré 2017 12.00 34.00

Sancerre

Borgo Conventi 2016 Pinot Grigio 10.00 32.00

Dr. Loosen 2016 Riesling Mosel 9.00 30.00

Vinho Verde 2016 Portugal 9.00 30.00

## SPARKLING

Gran Baron Cava NV Spain 9.00 30.00

Maschio Prosecco Italy 9.00

Pierre Sparr Brut Rosé France 39.00

## RED WINES

House Red 9.00 30.00

Francois Martenot 2015 Pinot Noir 11.00 32.00

Burgundy

District 7 2015 Pinot Noir Monterey 10.00 32.00

Bodegas Muriel Rioja Reserva 2013 12.00 32.00

Tempranillo

Alberti 2015 Malbec Mendoza 10.00 32.00

Proximity 26 2016 Cabernet 10.00 32.00

Sauvignon Santa Barbara

Simi 2015 Cabernet Sauvignon 12.00 35.00

Sonoma

Decoy Zinfandel 2016 Sonoma 12.00 34.00

## RESERVED WINES

Penner Ash 2014 Pinot Noir Willamette OR\*  
68.00

Duckhorn 2014 Merlot Napa\* 90.00

Jordan 2013 Cabernet Sauvignon Napa\* 90.00

Mt. Veeder 2014 Cabernet Sauvignon 65.00

Napa\*

Harford 2015 Old Vino Zinfandel 70.00

Russian River\*

## PORT

Fonseca Bin 27 Ruby 6.00

Taylor Fladgate 10yr. Tawny 8.00

**\*Half price discount on Monday night does not apply**

# BEER

**Ask your server about our amazing local,  
national and international rotating taps**

All pints \$6

All Pitchers \$22

**10**

**BEER FLIGHTS - \$**

Four 5 oz. samples from our premium draft wall

**BOTTLES**

Tripel Karmeliet, Buggenhout, Flanders 8.00

Kwak, Buggenhout Flanders 8.00

Chimay Triple (White Label), Chimay 8.00

Heineken, Holland 5.00

Stella Artois, Leuven 5.00 Corona, Mexico 5.00

Coors Light, Golden, CO 5.00

Miller Lite, U.S.A. 5.00

Budweiser, U.S.A. 5.00

Lone Star, Fort Worth 5.00

**CIDERS AND GLUTEN FREE**

Widmer Bros. Omission Pale Ale, USA 5.00

Argus Lagered Cider, Austin 5.00



