

## cocktails

<b>yuzu fine*</b>	13
oolong infused barbancourt, yuzu, la cuesta blanco, basil salt rim	
<b>stubborn mule*</b>	12
wild turkey 101, house made ginger syrup, fino	
<b>packs-a-punsch*</b>	10
barbancourt four year, averna amaro, oloroso sherry six hour sous vide - served neat	
<b>the spice is right</b>	13
el silencio mezcal, bulleit rye, apple, five spice bitters	
<b>bob ross*</b>	13
el silencio mezcal, velvet falernum, averna, dolin rouge, lime	
<b>battered up</b>	13
espolon reposado tequila ginger, spiced apple shrub, brown butter infused amontillado	
<b>herb your enthusiasm</b>	13
still rye gin, bruto americano, herbed olive oil, egg white, flamed thyme	
*mix it up mondays select specials 1/2 off	

## beer

<b>austin eastciders</b>	6
dry cider, austin, tx	
<b>austin beerworks 'pearl snap'</b>	6
pilsner, austin, tx	
<b>austin beerworks 'fire eagle'</b>	6
ipa, austin, tx	
<b>austin beerworks 'peacemaker'</b>	6
anytime ale, austin, tx	
<b>live oak 'hefeweizen'</b>	6
hefeweizen, austin, tx	
<b>blue owl 'spirit animal'</b>	6
sour pale ale, austin, tx	
<b>thirsty planet 'thirsty goat'</b>	6
american amber ale, austin, tx	
<b>jester king ""</b>	mkt
rotating selection dripping springs, tx  "" not eligible for happy hour	
<b>wine</b> by the glass	
ask your server for our full wine list	
<b>sparkling white</b>	
<b>mira me</b>	12
cava penedés	
<b>taittinger</b>	20
chardonnay, champagne	

## sparkling rosé

<b>gruet 'sauvage' rosé</b>	13
pinot noir, new mexico	
<b>light &amp; crisp white</b>	
<b>la valentina</b>	12
pecorino abruzzo 2016	
<b>mt. beautiful</b>	15
sauvignon blanc n. canterbury 2016	
<b>full &amp; intense white</b>	
<b>presqu'ile</b>	17
chardonnay santa barbara 2015	
<b>still rosé</b>	
<b>von buhl 'bone dry'</b>	13
spätburgunder germany	
<b>elegant &amp; lush red</b>	
<b>heinrich 'red'</b>	12
zweigelt-blaufränkisch blend burgenland 2015	
<b>merriman 'cummins road'</b>	14
pinot noir oregon 2014	
<b>bold &amp; powerful red</b>	
<b>mazacruz 'cima'</b>	13
petit verdot la mancha 2011	
<b>treana</b>	16
cabernet sauvignon paso robles 2016	
<b>guelbenzu 'azul'</b>	13
tempranillo ribera del queiles 2014	

## "the original dinner and a show"

*Since 2008*

### **parkside classics** served with parkside fries

<b>fried egg sandwich</b>	10
bacon	
<b>cheeseburger**</b>	16
housemade bun	
<b>grilled bar stk**</b>	20

### **desserts** 10

<b>honey cake donuts</b>
blackberries, honey, gin meringue, apricot mint sorbet
<b>lemon &amp; poppy seed bundt cake</b>
honey, pistachio, meyer lemon, jasmine ice cream
<b>caramel pear pudding</b>
fall spices, almonds, cranberry

happy hour everyday 5:00 - 6:00, 1/2 price full menu food, beer, cocktails, wine & bubbles by the glass

wednesday 1/2 price oyster platters & bubbles all night

@parkside-austin

food by: shawn cirkiel & jennifer nguyen