

## specialty cocktails

<b>**raspberry beret</b>	10
reyka vodka, chambord, lemon, bubbles	
<b>**blackout</b>	12
tito's vodka, activated charcoal, luxardo maraschino, honey-orange blossom water, lemon, bubbles	
<b>**the classic</b>	11
ford's gin, dolin dry vermouth, orange bitters, lemon twist	
<b>femme's cup</b>	12
hendrick's gin, pimm's #1, lemon, cucumber-mint-ginger shrub	
<b>**eastside beesting</b>	10
espolón blanco tequila, lemon, jalapeño, honey simple, austin eastciders	
<b>bob ross</b>	12
el silencio mezcal, velvet falernum, dolin rouge, averna, lime	
<b>big apple</b>	12
apple-cinnamon infused bulleit bourbon, dolin rouge, angostura	
<b>attitude adjustment</b>	12
bulleit rye, yellow chartreuse, fernet branca rinse, angostura, flamed lemon	

**\*\*martini monday** specialty martinis half off

## parkside bar menu

<b>classic ceviche**</b>	13
avocado	
<b>smoked salmon tartine</b>	12
rye	
<b>crispy calamari</b>	10
paprika	
<b>caesar</b>	11
kohlrabi, anchovy, parmesan	
<b>petite grilled cheese</b>	10
fontina, smoked onion jam	
<b>fried egg sandwich</b>	10
fries	
<b>cheeseburger**</b>	14
fries	
<b>grilled bar steak</b>	20
fries	
<b>oyster platter**</b>	32
saltines	

happy hour monday - friday 5:00-6:30  
1/2 price bar menu 1/2 price beer & cocktails  
wednesday 1/2 price oyster platters & bubbles night

**\*\*There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.**

## beer

<b>austin eastciders dry cider</b>	6
austin, tx	
<b>southern star 'bombshell' blonde ale</b>	6
conroe, tx	
<b>austin beerworks 'pearl snap' pilsner</b>	6
austin, tx	
<b>great divide 'colette' farmhouse ale</b>	6
tulsa,ok	
<b>bell's 'two hearted' ipa</b>	6
kalamazoo, mi	
<b>independence 'austin' amber</b>	6
austin, tx	
<b>founders porter</b>	6
grand rapids, mi	
<b>*jester king rotating selection</b>	mkt
dripping springs, tx	

\*not eligible for happy hour

## night caps

<b>marie duffau 'napoléon'</b>	11
bas-armagnac	
<b>courvoisier vsop</b>	14
cognac	
<b>revolution 'amico' amaro</b>	3
austin, tx	
<b>vieux pontarlier</b>	16
france	
<b>bigallet 'china-china'</b>	10
rhône, france	
<b>fernet francisco</b>	10
san francisco, ca	
<b>underberg</b>	5
rheingau, germany	

## sweet

<b>chocolate graham tart</b>	10
inaya chocolate, zephr caramel chocolate, graham, cherry, smoked vanilla ice cream pair with dow's tawny 10 port (10)	
<b>vanilla apple custard</b>	10
almond, white lightening tea, apple ginger shaved ice (gf) pair with pm pineau de charentes 'jep 01' (12)	
<b>pear oat tartin</b>	10
walnut, oat, caramelized pear, honey, cream cheese ice cream pair with rare wine co. 'new york' malmsey madeira (13)	

## bourbon & scotch

<b>bulleit</b>	9
lawrenceburg, ky	
<b>eagle rare</b>	10
frankfort, ky	
<b>blanton's single barrell</b>	16
frankfort, ky	
<b>russell's 10yr small batch</b>	10
lawrenceburg, ky	
<b>tx blended</b>	10
ft. worth, tx	
<b>basil hayden's</b>	11
clermont, ky	
<b>maker's 46</b>	14
loretto, ky	
<b>nikka coffey grain</b>	16
yoicki, hokkaido	
<b>garrison brothers</b>	13
hye, tx	
<b>bulleit rye</b>	9
lawrenceburg, ky	
<b>rittenhouse rye 100</b>	11
bardstown, ky	
<b>whistlepig rye 10yr</b>	20
shoreham, vt	
<b>glenmorangie 10yr</b>	11
highlands	
<b>oban 14yr</b>	20
west highlands	
<b>laphroaig 10yr</b>	14
southern islay	
<b>caol ila 12yr</b>	16
northern islay	
<b>macallan 12yr</b>	16
speyside	
<b>glenfiddich 13yr</b>	26
speyside	
<b>glenlivet 13yr</b>	29
speyside	
<b>talisker 10yr</b>	13
skye	
<b>johnnie walker 'blue'</b>	47
scotland	