


Draft BEER & CIDER

CRISP & REFRESHING

COORS LIGHT - Light gold with a clean finish. 4.2% ABV | *Colorado*

 **COMMUNITY HONEY CITRUS BLONDE** - Bright citrus peel and touch of sweetness from organic honey. 6% ABV | *Texas*


 **DEEP ELLUM DALLAS BLONDE** - A selection of American hops give this well-balanced beer a citrusy flavor. 5.2% ABV | *Texas*

DOS EQUIS LAGER ESPECIAL - A crisp, malt-forward beer with a smooth finish. 4.2% ABV | *Mexico*

 **KARBACH LOVE STREET KÖLSCH** - This blonde ale is made with floral German hops and has a clean malt profile. 4.9% ABV | *Texas*

KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*

MILLER LITE - American light pilsner. 4.2% ABV | *Wisconsin*


 **REVOLVER 817 BLONDE** - Brewed with a dash of grace and southern charm, made to celebrate all things great with the 817 area code. 5.5% ABV | *Texas*

YUENGLING TRADITIONAL LAGER - Rich amber color and medium-bodied flavor with roasted caramel. 4.5% ABV | 45 IBU | *Pennsylvania*

STELLA ARTOIS PILSNER - A transparent straw color with a white fluffy head and aromas of grain, wheat, and pale malts. 5% ABV | *Belgium*

HOPPY

 **512 JUICY IPA** - A citrus juice and fruit explosion IPA with a smooth and pleasant hop bitterness. 6% ABV | 50 IBU | *Texas*


 **COMMUNITY MOSAIC IPA*** - Crystal malt lends caramel sweetness that balances bitterness with aromas of blueberry, citrus & tropical fruit. 8.6% ABV | 85 IBU | *Texas*


 **DEEP ELLUM IPA** - A prominently bitter and floral IPA. 7% ABV | 70 IBU | *Texas*


 **MANHATTAN PROJECT HALF-LIFE HAZY IPA** - An unfiltered Northeast inspired IPA with citrus characteristics. 6.2% ABV | 33 IBU | *Texas*

 **TUPPS BREWERY JUICE PACK HAZY PALE ALE** - Hazy double-dry hopped pale ale bursting with flavor. 5.5% ABV | 30 IBU | *Texas*

RICH & MALTY

 **TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE** - American grown hops harmoniously round out rich malts without the bite. 6% ABV | 32 IBU | *Texas*

 **PETICOLAS VELVET HAMMER*** - Malt forward elements of caramel and sweetness, balanced with floral hops. 9% ABV | *Texas*

 **SHINER BOCK** - Lightly hopped American-style dark lager brewed with roasted barley malt and German hops. 4.4% ABV | *Texas*

 *Indicates a local Texas craft beer.*

**Served in a 13oz Belgian beer chalice.*

DARK & ROASTED

 **512 PECAN PORTER** - Full body and malty sweetness are balanced with a subtle pecan profile. 6.8% ABV | Texas

GUINNESS STOUT - Dark in color with roasted malt grains and flavors of coffee and dark chocolate. 4.2% ABV | Ireland

 **LAKWOOD TEMPTRESS NITRO*** - This Imperial milk stout pours with a thick head and sweet caramel notes. 9.1% ABV | Texas

WHEAT

BLUE MOON BELGIAN WHITE - An unfiltered witbier with a smooth finish. 4.7% ABV | Colorado

 **3 NATIONS ROYAL BLOOD ORANGE BELGIAN WIT** Premium blood orange and a majestic citrusy aroma make this brew unique and refreshing. 5.5% ABV | Texas

 **HOP & STING WEISSER TIME HEFEWEIZEN** - A light, but soft bodied Hef, brewed with 60% wheat, German malts & German hops. 5.4% ABV | Texas

 **REVOLVER BLOOD & HONEY** - Notes of Texas honey and spices finished with blood orange zest. 7% ABV | Texas

CIDER

ACE PINEAPPLE CIDER - The addition of fresh pineapple juice creates a cider with a great pineapple nose and semi-sweet initial taste with a tart finish. 5% ABV | California

 **BISHOP CRACKBERRY** - Cranberry and blackberry deliver a combination of tart and sweet. 6% ABV | Texas

BOTTLES & CANS

BUD LIGHT, COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, MILLER LITE, OMISSION (GF), PBR (16 OZ. CAN), MODELO ESPECIAL, STRONGBOW CIDER, HEINEKEN 0.0 (N/A)

TOPO CHICO STRAWBERRY GUAVA SELTZER - (12OZ. BTL)

WHITE CLAW - MANGO OR BLACK CHERRY (12OZ. CAN)



TASTE ANY 6 BEERS FOR \$14

THE TEXAS FLIGHT

KARBACH KÖLSCH, REVOLVER 817 BLONDE, COMMUNITY MOSAIC IPA, TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE, PETICOLAS VELVET HAMMER RED, 512 PECAN PORTER



Refreshers

Fresh Squeezed

BLOOD ORANGE GINGER ICED TEA

HIBISCUS BASIL LEMONADE

PASSION FRUIT & MANGO AGUA FRESCA

LEMONADE & STRAWBERRY LEMONADE

ORANGE & GRAPEFRUIT JUICE

N/A BEVERAGES & WATERS

TOPO CHICO MINERAL WATER

SAN PELLEGRINO SPARKLING WATER
(ORIGINAL, BLOOD ORANGE)

HENRY'S ROOT BEER

REED'S GINGER BEER



COKE, DIET COKE, SPRITE,
DR. PEPPER

TEAS, COFFEE & ENERGY

TAZO ICED TEA

TAZO ASSORTED HOT TEAS

ARNOLD PALMER


SEATTLE'S BEST COFFEE

RED BULL (ORIGINAL)

RED BULL (TROPICAL YELLOW)

RED BULL (WATERMELON RED)

RED BULL (SUGARFREE)

 Indicates a local Texas craft beer.

*Served in a 13oz Belgian beer chalice.

Craft COCKTAILS

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 11.95

* BLOOD ORANGE MARGARITA

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 12.5

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 12.95

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 13.95

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 11

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.5

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 12.95



Modern CLASSICS

BOURBON OLD FASHIONED

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 13.95

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 14.95

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 11.95

CUCUMBER ROSEMARY GIN & TONIC

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.5

* PEAR MARTINI

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 12.95

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 12

BACON BLOODY MARY

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 12

FRESH FRUIT SANGRIA

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 12.5

FRESH SQUEEZED MARGARITA

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 12.5

ESPRESSO MARTINI

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.5

Featured WINES

**Served in a glass 6oz. / 9oz. / Bottle*

WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 37

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 46

CAYMUS CONUNDRUM WHITE BLEND CA | 11 / 14.5 / 39

A to Z PINOT GRIS OR | 11.5 / 15 / 40

ECCO DOMANI PINOT GRIGIO IT | 9.5 / 13 / 33

MATUA SAUVIGNON BLANC NZ | 10 / 13.5 / 35

JOEL GOTT SAUVIGNON BLANC CA | 11 / 14.5 / 39

* KIM CRAWFORD SAUVIGNON BLANC NZ | 12.5 / 16 / 44

KENDALL-JACKSON V.R. CHARDONNAY CA | 11.5 / 15 / 40

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 49

SONOMA CUTRER CHARDONNAY CA | 50 (Bottle)

RED

MARK WEST PINOT NOIR CA | 10 / 13.5 / 35

SEA SUN PINOT NOIR CA | 11 / 14.5 / 39

MEIOMI SONOMA PINOT NOIR CA | 13 / 16.5 / 46

* CAYMUS CONUNDRUM RED BLEND CA | 11.5 / 15 / 40

THE PRISONER RED BLEND CA | 76 (Bottle)

ALAMOS MALBEC AR | 10 / 13.5 / 35

MICHAEL DAVID PETITE PETIT SIRAH CA | 11 / 14.5 / 39

14 HANDS CABERNET WA | 10 / 13.5 / 35

FREAKSHOW CABERNET CA | 12 / 15.5 / 42

DAOU CABERNET SAUVIGNON CA | 52 (Bottle)

SPARKLING

WYCLIFF BRUT ROSE CA | 9 / 12.5 / 32

* LAMARCA PROSECCO IT | 11.5 (6oz.) / 40 (Bottle)

MUMM NAPA BRUT PRESTIGE CA | 49 (Bottle)

Happy Hour Food

3pm - 6pm (7 Days a Week)
9pm - close (Thursday-Saturday)

\$7.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

\$8.95

SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

BEER BATTERED CHEESE CURDS Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce.

SPICY TUNA ROLL* Ahi tuna mixed with Sriracha, green onion & cilantro rolled in sticky rice and nori. Served with fried lotus root, soy glaze, Sriracha aioli, pickled ginger and sesame.

TRADITIONAL SCOTCH EGGS* Soft-boiled egg wrapped in pork sausage, breaded and crispy-fried.

\$9.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

OVEN BAKED SOFT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ PRAWNS With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

HAVE YOUR NEXT

Event with us!

Ask about reserving space for your
next private event!

tlevnts@ceghospitality.com

Happy Hour Bar

\$2 OFF 

ALL DRAFT BEER 16 oz. PINTS



COCKTAILS & WINES



\$7.95

THREE THIEVES Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

LION LEMONADE Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup.

\$8.95

PREMIUM WELL DRINKS

UNDERWOOD Rosé

MATUA Sauvignon Blanc

CLASSIC MIMOSA Fresh orange juice and Wycliff Brut.

RANCH WATER Sauza Hacienda Tequila, Topo Chico sparkling water, lime juice, agave and lime wedge.

\$9.95

CAYMUS CONUNDRUM Red or White Blend

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

PASSION FRUIT MANGO PUNCH Cruzan Light Rum, passion fruit & mango purée, agave nectar, orange & lime juice.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

BLOOD ORANGE MARGARITA Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour.

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

Join Us For
WINE
WEDNESDAY
1/2 PRICE
ALL BOTTLES

*No substitutions - Minimum \$3.95 beverage purchase.
Happy Hour food may not be ordered to-go*