



# SOCIAL HOUR

*nightly from 4-7pm*

\$10 small plates / \$9 drinks

## SMALL PLATES

### PRIME TACOS

Two USDA prime ribeye tacos served in a blue corn tortilla with caramelized onions and cream avocado mousse

### TWIN SLIDERS

Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

### OYSTERS

Four seasonal east coast oysters served on the half shell

### ESCARGOT

Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry

### BEEF CARPACCIO

Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, and parmesan cheese

### JUMBO FRIED SHRIMP

Two lightly battered fried shrimp served with cocktail sauce

**SUNDAYS**

*\*50% OFF  
Wine Bottles*

## DRINKS

### HOUSE HIGHBALLS

*Enchanted Rock*

*Still Austin*

*Old Forester*

*Dewars*

*Havana Club*

*Luna Azul Tequila*

### SPECIALTY

*Cucumber Martini*

*Espresso Martini*

*JP Old Fashioned*

*Spill the Tea*

### HOUSE WINES

*Cabernet Sauvignon*

*Pinot Noir*

*Malbec*

*Chardonnay*

*Pinot Grigio*

*Sparkling*

*\*Social hour & bar only. Excludes holidays.*