

Trick Of The Tail \$15

Whisky | Suze | Chamomile
Shrub | Lemon



Moonlit Knight \$17

Yola Mezcal | Punt e
Mes | Sfumato | Peach



Shore Story \$16

Cachaça | Punt e Mes
5 spice | Swedish Punsch
Pineapple | Lime



Kashmir \$15

Patrón Tequila
Cardamom | Ginger
Yogurt | Lemon



Hymn 43 \$17

Old Tom Gin
Malort | Benedictine
Cocchi Americano

Hours

Monday: 5pm - 2am
Tuesday: 5pm - 2am
Wednesday: 5pm - 2am
Thursday: noon - 2am
Friday: noon - 2am
Saturday: noon - 2am
Sunday: noon - 2am

605 Brazos
Austin, Tx
78701





Happy Hour:

Open - 8pm

Shakerato.....\$7

Your choice of chilled Amaro

Wells.....\$6

Select Cocktails.....\$2 off

Old Fashioned | Negroni | Mule

Paloma | Daiquiri | Baptist



Non-Alcoholic:

Saffron Cordial.....\$9

Saffron | Lemon | Ginger

Mango Lassi.....\$9

Mango | Cardamom | Yogurt

No-Fashioned.....\$12

Non-alcoholic Whisky

Sugar | Orange | Non-alcoholic
Bitters

Classics



Remember The Maine \$13

Rye | Sweet Vermouth | Cherry Heering | Absinthe

*The Gentleman's Companion, Charles H. Baker Jr.
1939*

Americano \$11

Campari | Sweet Vermouth | Soda

Gaspare Campari Bar, 1860's

London Calling \$12

Gin | Fino Sherry | Lemon | Sugar

Milk & Honey London, Chris Jepson 2002

El Diablo \$11

Tequila | Cassis | Lime | Ginger Beer

*Trader Vic's Book Of Food and Drink, Trader Vic
1946*

Star Daisy \$14

AppleJack | Gin | Lemon | Curaçao

Unknown, Early 1900's

Left Hand \$12

Bourbon | Campari | Sweet Vermouth |
Chocolate Bitters

Milk & Honey, Sam Ross 2006

Bamboo \$11

Dry Vermouth | Fino Sherry | Bitters

Grand Hotel Yokohama, Louis Eppinger 1890's



Caipirinha \$12

Cachaça | Lime | Sugar

Brazilian Farmers, 1800's

El Capitán \$13

Pisco | Sweet Vermouth | Dry Vermouth

*The Old Waldorf Astoria Cocktail Book, Albert
Stevens Crockett 1935*

Ti Punch \$14

Rhum | Lime | Cane Syrup

*Two Years in The French West Indies, Lafcadio
Hearn 1890*

Cosmopolitan \$12

Vodka | Curaçao | Cranberry | Lime

Strand Bar, Cherlyn Cook 1985

Martinez \$12

Gin | Sweet Vermouth | Luxardo

The Modern Bartenders Guide, O.H. Byron 1884

Paper Plane \$14

Bourbon | Aperol | Nonino | Lemon

Milk & Honey, Sam Ross 2008

Jungle Bird \$13

Rum | Campari | Pineapple | Lime | Sugar

*The New American Bartender's Guide, John J.
Poister 1989*

