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cocktails - \$14

sherry cobbler - sherry, beet root, citrus, fruit

tequila sunrise - tequila, lemon, orange, cassis, grenadine

brandy crusta - fruit brandy, grappa, lemon, maraschino

painkiller - spiced, aged & dark rums,  
pineapple, coconut, orange juice

self-starter - gin, americano, peach brandy,  
apricot, absinthe

french 75 - gin or cognac, lemon, champagne

bobby burns - scotch, sweet vermouth, benedictine

southside on ice - gin, lemon, mint jelly, fresh mint, soda

chicago fizz - aged rums, ruby port, lemon, egg white

sazerac royale - rye, cognac, absinthe, champagne, gold

japanese highball - japanese whisky & soda

bobby's martini - two gins, vermouth, accoutrements  
\$20



beer - \$7

eureka heights buckle bunny

8th wonder weissheimer

buffalo bayou 1836 copper ale

saint arnold's elissa ipa

southern star buried hatchet stout

wine - \$14 a pour

La Pierrelée Chablis 2011

Clarendelle 1st Cru Bourdeaux 2013

Chateau de Brézé Cremant de Loire NV

wine - by the bottle

La Pierrelée Chablis 2011 - \$42

Clarendelle 1st Cru Bourdeaux 2013 - \$42

Chateau de Brézé Cremant de Loire NV - \$42

Billecart-Salmon Rosé Champagne - \$175

Krug Grand Cuvee Champagne - \$245

