

THE DRISKILL  
BAR

*Wine by the Stem*

**Sparkling and Champagne**

|  |             |
|--|-------------|
| Domaine St. Vincent, Brut, <i>Albuquerque, NM, NV</i>                      | <b>\$10</b> |
| Carpene Malvolti, Prosecco di Conegliano, <i>Veneto, Italy NV</i>          | <b>\$12</b> |
| Lucien Albrecht, Cremant Rose, <i>Alsace, France NV</i>                    | <b>\$16</b> |
| Pierre Gimonnet, 1er Cru Cuis, Blanc de Blanc, <i>Champagne, France NV</i> | <b>\$24</b> |

**White**

|  |             |
|--|-------------|
| Pinot Grigio, Banfi, Le Rime, <i>Toscana, Italy '10</i>          | <b>\$8</b>  |
| Riesling, Dr. Loosen, <i>Mosel, Germany '10</i>                  | <b>\$9</b>  |
| Sauvignon Blanc, Mt. Nelson, <i>Marlborough, New Zealand '10</i> | <b>\$9</b>  |
| Chardonnay, Alexander Valley Vineyards, <i>Sonoma, Ca. '09</i>   | <b>\$10</b> |
| Viognier, McPherson Cellars, <i>Texas '10</i>                    | <b>\$11</b> |
| Albariño, Paco & Lola, <i>Rias Baixas Spain '09</i>              | <b>\$12</b> |
| Pinot Gris, Acrobat, <i>Oregon '09</i>                           | <b>\$13</b> |
| Chardonnay, Newton Red Label, <i>Napa Valley, Ca. '10</i>        | <b>\$14</b> |

**Red**

|  |             |
|--|-------------|
| Merlot, Powers, <i>Columbia Valley, Wa. '09</i>                            | <b>\$9</b>  |
| Cabernet Sauvignon, Peirano Estates, <i>Lodi, Ca. '09</i>                  | <b>\$9</b>  |
| Zinfandel, Thomas Henry, <i>Sonoma Coast, Ca. '09</i>                      | <b>\$9</b>  |
| Chianti Classico, Castello D Albola, <i>Tuscany, Italy '09</i>             | <b>\$11</b> |
| Cotes du Rhone, Kermit Lynch, <i>Rhone Valley, France '09</i>              | <b>\$12</b> |
| Pinot Noir, Belle Glos, "Meiomi", <i>California '09</i>                    | <b>\$13</b> |
| Cabernet Sauvignon, Tommasi, Poggio al Tufo, <i>Tuscany, Italy '09</i>     | <b>\$13</b> |
| Malbec, Felino, <i>Mendoza, Argentina '10</i>                              | <b>\$14</b> |
| Merlot, Provenance, <i>Napa Valley, Ca. '07</i>                            | <b>\$15</b> |
| Pinot Noir, Solena, <i>Willamette Valley, Or. '09</i>                      | <b>\$15</b> |
| Red Blend, Orin Swift Cellars, "The Prisoner", <i>Napa Valley, Ca. '09</i> | <b>\$18</b> |

***Draught Beers***

|                                    |            |
|------------------------------------|------------|
| <b>Fireman's #4, Blonde Ale</b>    | <b>\$5</b> |
| <b>Live Oak's Seasonal Draught</b> | <b>\$6</b> |
| <b>Guinness Stout</b>              | <b>\$6</b> |
| <b>Chimay, White Label</b>         | <b>\$9</b> |

***Bottled Beers***

|   |
|---|
| Independence "Stash" IPA - St. Arnold <i>Season Selection</i> |
| Lone Star - Shiner Bock - Budweiser - Bud Light               |
| Miller Light - Coors Light - Michelob Ultra - Fat Tire        |
| Bass Ale - Amstel Light - Heineken - Corona                   |
| Dos Equis - Stella Artois                                     |



THE DRISKILL

*Every Thursday: 5:30 – 9:00*

Join us for great Austin music, mixology with Tito's Handmade Vodka, social media feeds and great company.

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*Wine by the 1/2 Bottle*

**Sparkling**

|   |             |
|---|-------------|
| Carpene Malvolti, Prosecco di Conegliano, <i>Veneto, Italy NV</i>         | <b>\$25</b> |
| Veuve Clicquot, Yellow Label, Brut, <i>Champagne, France</i>              | <b>\$40</b> |
| Marc Hebrart, 1er Cru Cuvée de Reserve, Brut, <i>Champagne, France NV</i> | <b>\$50</b> |

**White**

|   |             |
|---|-------------|
| Alois Lageder, "Dolomiti", Pinot Grigio, <i>Alto Adige, Italy '08</i> | <b>\$24</b> |
| Sonoma-Cutrer, Chardonnay, <i>Napa Valley, Ca. '09</i>                | <b>\$25</b> |
| The Crossings, Sauvignon Blanc, <i>Marlborough, New Zealand '09</i>   | <b>\$26</b> |
| Louis Jadot, Pouilly-Fuissé, <i>Burgundy, France '09</i>              | <b>\$35</b> |

**Red**

|  |             |
|--|-------------|
| Acacia, Pinot Noir, <i>Carneros, Ca. '08</i>                   | <b>\$25</b> |
| Coppola, Diamond, Merlot, <i>California '07</i>                | <b>\$25</b> |
| Ridge, Lytton Springs, Zinfandel, <i>Sonoma Coast, Ca. '09</i> | <b>\$35</b> |
| Shafer, Merlot, <i>Napa Valley, Ca. '08</i>                    | <b>\$42</b> |
| Faust, Cabernet Sauvignon, <i>Napa Valley, Ca. '08</i>         | <b>\$45</b> |

*\*Please request the award-winning Driskill Grill wine list for additional wines by the bottle.*

***Specialty Cocktails***

**"The Brazos Brasiliensis Batini" \$9**

Tito's Handmade Vodka, Hibiscus & Ginger Simple Syrup, Agave Sweet & Sour  
*Austin's official Cocktail created by our own Abdul Ford.*

**The LDM (Legendary Driskill Martini) \$9**

Choice of Ketel One or Tanqueray with Ketel One Orange, Dolin Vermouth, Grapefruit Bitters, Grapefruit Twist

**Texas Orange Blossom \$9**

Stolichnaya Vanilla, Cointreau, Orange Juice, Orange Twist

**First Growth \$9**

Tanqueray, St. Germain, Pineapple, Sage

**Seasonal Smash \$11**

Bulleit "Frontier" Bourbon, Orange Bitters, Muddled Seasonal Fruit & Lemon, Simple Syrup

**Doc Day's "Punch" \$10**

Bacardi Silver, Cruzan Dark Rum, Lime Juice, Pineapple Juice, Angostura Bitters, Ground Nutmeg

***Classic Cocktails \$10***

|                   |                   |
|-------------------|-------------------|
| Sazerac           | Negroni           |
| Side Car          | Dark & Stormy     |
| Rusty Nail        | Classic Margarita |
| Horse's Neck      | Rob Roy           |
| Maker's Manhattan | Old Fashioned     |

THE DRISKILL  
BAR

*Bar Snacks* \$6

Roasted Olives ~ Beef Jerky ~ Truffled Popcorn  
Bruschetta Sampler ~ Spiced Mixed Nuts  
Cheese Fries

*"Load 'em up" with Queso, Bacon, Chives & Sour Cream \$4*

**Bacon-Wrapped Medjool Dates**

Stuffed with Manchego, Smoked Chorizo

**House-Baked Pretzel Sticks**

Cheddar & Peppercorn, Prosciutto & Goat Cheese,  
Maytag Blue & Bacon, "House" Mustards

**Grilled Ancho Nachos**

Ancho Grilled Onions, Guacamole, Sour Cream, Fire Roasted Salsa,  
Jalapeño Jack Cheese - *Add Grilled Chicken Breast \$5*

*Finger Foods* \$10

**Driskill Bacon Cheese Burger**

Black Angus Beef, Cheddar Cheese, Brown Sugar & Chili Rub Bacon,  
Lettuce, Tomato, Whole Wheat Bun, String Fries

**Crab Salad Sliders**

Truffled Lump Crab Salad, Apple Jalapeño Slaw

**Angus Beef Sliders**

Caramelized Onion, Tomato, Bacon, Truffle Sauce, String Fries

**Wild Boar Mini Corn Dogs**

Battered & Fried, Spicy Mustard Sauce

**Lobster Roll**

Fennel Lobster Salad, Kettle Chips

**Shrimp Tacos**

Fried Rock Shrimp, Spicy Chipotle Mayo, Mango, Salsa, Cilantro,  
Sour Cream, Jalapeno Slaw

**Braised Pork Belly Flatbread**

Roasted Apples, Tomato Pesto, Smoky Bacon, Sweet Peppers,  
Fresh Mozzarella and Manchego Cheese - *Add a Sunny-Side-Up Egg \$2*

**Grilled Corned Beef Ruben**

House Made Corned Beef & Sauerkraut, Gruyere Cheese,  
Russian Dressing, Sweet Potato Fries

**Heirloom Tomato Grilled Cheese**

Sundried Tomato Pesto, Smoky Bacon, Sharp Aged Cheddar, String Fries

*Happy Hour Food Specials*

*(Sunday - Wednesday, 5pm - 7pm;*

*Thursday - Saturday 4pm - 7pm)*

*½ Priced "Bar Snacks" & "Finger Foods"*

*Salads*

**Caesar Salad**

\$7

Baby Romaine, Lemon Garlic Aioli, Anchovy Dust, Parmesan, Capers  
*Add Grilled Chicken Breast \$5*

**Grilled Chicken Salad**

\$12

Heirloom Tomatoes, Strawberries, Candied Pecans, Bleu Cheese,  
Vanilla-Balsamic Vinaigrette

**Crab, Shrimp & Avocado Salad**

\$10

Shrimp, Lump Crab, Avocado, Black Beans, Cilantro, Tomato, Red Onion,  
Lime, Crispy Plantain Chips

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*Distinctive Small Plates*

**Truffled Crab Mac-N-Cheese**

\$8

Aged Cheddar Mornay, Crab, White Truffle, Macaroni,  
Toasted Brioche Crumbs

**Baked Brie**

\$8

Roasted Garlic, Apricot, Toasted Baguette

**Artisanal Chef's Sampler**

\$14

Chef's Daily Selection of Cheeses & "House" Cured Meats

*Bar Sweets*

**1886 Beignets**

\$5

**Signature "D" Driskill Cup Cake**

\$5

**Vanilla Bean Crème Brûlée**

\$6

*From The Driskill Grill*

*Available Tuesday - Saturday from 5:30pm - 10pm*

Ask your server about today's accompaniments for each dish

Small Plates

**"Springdale Farms" Beet Salad**

\$9

**"Bella Verdi Farms" Market Salad**

\$10

~ **Hawaiian Ahi Poke**

\$14

~ **Prime Beef Tartar**

\$14

~ **½ Dozen Oysters on the Half Shell**

\$16

Big Plates

**Chef's Daily Risotto**

\$24

**The Grill's Fish of the Day**

\$29

**Prime Aged Rib-Eye**

\$36

**Prime Aged Filet Mignon**

\$38

Desserts

**"PB&J"**

\$6

Peanut Butter Bar, Strawberry "Jam", Valrhona Chocolate

**Chocolate Caramel Crunch Bar**

\$6

Malted Milk Shake, Candied Hazelnut

~ There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions.

*From The 1886 Café & Bakery*

*Available Daily until 10pm.*

**Crispy Chicken Cobb Salad**

\$13

Romaine Lettuce, Bleu Cheese Crumbles, Tomatoes, Avocado, Bacon,  
Boiled Egg, Choice of Dressing (Balsamic Vinaigrette, Sherry Vinaigrette,  
Ranch, Bleu Cheese.)

**Turkey B.L.T. Croissant**

\$13

Bacon, Lettuce, Tomato, Swiss Cheese, Avocado Spread, Chipotle Mayo

**1886 Fried Chicken** *(available after 5pm only)*

\$14

Garlic Mashed Potatoes, House made Coleslaw, Mushroom Gravy

Desserts

**1886 Chocolate Cake**

\$9

Homespun Vanilla Ice Cream

**Apple Pie**

\$8

Crunchy Streusel Topping, Homespun Vanilla Ice Cream

Skyler Golden, Chef de Cuisine

Tony Sansalone, Executive Pastry Chef

Jonathan Gelman, Executive Chef