

THE HISTORY

The Victorian is a bar inspired by the rich history of the Driskill Hotel and the spirit of the late 1800s.

In 1884, Colonel Jesse Driskill, a cattle baron and businessman, purchased the corner lot at Brazos and Pecan Street (now Sixth Street) for \$7,500. Two years later, the Driskill Hotel opened its doors. Built at a cost of \$400,000—equivalent to roughly \$92 million today—the hotel was hailed by the Daily Statesman as “one of the finest hotels in the whole country.”

The space now home to The Victorian has lived many lives: part of the original lobby, the American National Bank of Austin, a barbershop and women’s spa, KTBC Studios (owned by Lady Bird Johnson) in the 1950s, and Scandals nightclub in the 1980s, before later serving as a private events venue.

Reimagined by MML Hospitality, The Victorian celebrates this layered past. Channeling the energy of Old West saloons and the charm of classic pubs, it’s now a lively gathering place for cocktails, Texas-inspired fare, and live country music.



THE DRISKILL HOTEL

604 Brazos Street, Austin, Texas

THE VICTORIAN

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SNACKS

Plate of Pickles 8

French Fries 9

Roasted Peanuts 6
chinese five spice, sesame, cayenne

Crudités 10
guasacaca dip, pita

Deviled Eggs 8
smoked trout roe



BAR PLATES

Onion Dip 10
crinkle cut potato chips

Rattlesnake Bites 12
poblano cream

Smoked Ham Plate 16
whipped butter, dill pickles

Popcorn Chicken 16
crème fraîche “ranch”

Texas Jalapeño Twinkies 15
bacon, sour cream

Driskill Pretzel Rolls 9
spicy mustard | add pimento cheese + 4



WINE

SPARKLING

Prosecco 13 / 50
Benvolio | Prosecco, Italy - Spumante Brut

Sparkling Rosé 15 / 58
Bouvet | Saumur, France - Brut

Champagne 30 / 118
Taittinger La Française | France - Brut

WHITE

Chardonnay 15 / 58
Presqu'île | Santa Barbara, California

Sancerre 20 / 78
Comte de la Chevaliere | Loire Valley, France

ROSÉ

Rosé 15 / 58
AIX | Côtes de Provence, France

RED

Pinot Noir 18 / 70
Landform | Willamette Valley, Oregon

Cabernet Sauvignon 20 / 78
Ride | Paso Robles, California



BEER

DRAFT

Miller Lite 8

Reissdorf Kölsch 10

Live Oak HefeWeizzen 10

Meanwhile IPA 10

Pinthouse Hazy IPA 12

Guinness Stout 10

BOTTLES & CANS

Lone Star 7

Stella Artois 8

Pacifico 8

Michelob Ultra 8

Coors Light 7

Shacksbury x MML 'Bad Boy' Cider 10

Best Day NA Kölsch 8



CLASSIC PLATES

Lamb Ribs 19

sherry glaze, toasted coriander, chermoula

Chicken Kofta 18

toasted cumin, tzatziki

Grilled Cheese 15

grilled onion, cornichons

Fish & Chips 28

tartar sauce

The Victorian Burger 25

crispy onions, cheddar, fries

Portobello Mushroom Burger 18

smoked cheese, fries



SWEET TREATS

Millionaire Toffee 6

pecan, caramel, chocolate

Driskill Chocolate Cake 11

dark chocolate mousse, whipped crème fraîche



OVER ICE

Red River 18
mezcal, watermelon, strawberry-basil

Gold Rush 18
elijah craig bourbon, honey, lemon

Margarita 18
lunazul blanco, lime, agave

Victorian Boulevardier 19
old forester bourbon, aperitivo blend, vermouth

Driskill Bloody Maria 17
aguasol blanco, driskill bloody mary mix, aleppo salt



ON A ROCK

Old Tom Negroni 19
hayman's old tom gin, forthave 'red' aperitivo,
cocchi di torino

Old Fashioned 18
a blend of high west bourbon & rittenhouse rye,
demerara, angostura



SERVED UP

Half Monty 18
mezcal, montenegro, honey, vanilla

Espresso Martini 20
1876 texas vodka, espresso, cacao

The Layover 20
high west double rye, benedictine, aperol, vanilla

Brazos Martini 20
olive oil washed fords gin, olive

Black Manhattan 20
rittenhouse rye, nocino walnut digestivo, vermouth



ZERO PROOF

Zero Spritz 15
alcohol removed sparkling wine, faux aperitivo

Nada Margarita 16
faux tequila, lime & orange, salt