

212
TRIBECA

Craft Cocktails

Blueberry Mojito \$ 9

Bacardi light, Mint Leaves, limes, Topo Chico

Boulevardier \$ 8

Buffalo Trace Bourbon, Campari, Sweet Vermouth, Orange peel

Sweet Heat \$ 10

Tequila, Cointreau, Strawberry, Lime Juice, Jalapeño Slice

Daiquiri \$ 10

Bacardi light, Agave nectar, fresh lime juice

Old Fashion \$ 9

Fee Brothers Old Fashion Bitters, Buffalo trace, Luxardo Cherry

French 76 \$ 9

Hendrick's, Muddled Cucumber and Lemon, Simple Syrup, Prosecco

Ragin' Ranger Kombucha \$ 9

Raisins, Ginger, Select Hops, Dripping Springs Gin

Canyon Road Pinot Grigio	\$ 7 / 24
Canyon Road Chardonnay	\$ 7 / 24
Nobilo Sauvignon Blanc	\$ 8 / 29
St. Francis Chardonnay	\$10/ 32
Skyfall Riesling	\$ 7 / 24
Funf 5 Moscato	\$ 6 / 22
La Marca Prosecco	\$ 8 / 30
Mira Me Cava	\$ 8 / 30

Fleur de Mer Rose	\$ 8 / 28
Canyon Road Cabernet	\$ 7 / 24
Canyon Road Merlot	\$ 7 / 24
Radio Boca Tempranillo	\$ 7 / 24
Hob Nob Pinot Noir	\$ 8 / 28
Caricature Zinfandel	\$ 9 / 32
Parada Atauta Ribera del Duero	\$ 9 / 32
Silver Palm Cabernet	\$12/ 36

Wine by the glass

Happy Hour Menu

Beverages

Wine: Canyon Road Chardonnay, Pinot Grigio, Cabernet, Merlot, Radio Boca, GL \$5 / BT \$18

Nobilo Sauvignon Blanc, Hob Nob Pinot Noir, GL \$6 / BT \$26

St. Francis Chardonnay, Silver Palm Cabernet, GL \$8 / BT \$ 28

Beer: Domestic \$ 3, Craft or

Imported \$ 5

Cocktails: Well \$ 3 / House

Martinis, Cucumber, Ginger,

Beer

Domestic: \$ 5 Bud Light, Budweiser, Miller Lite, Michelob Ultra, Coors Light, Lone Star

Imported and Craft: \$ 6 Shiner Bock, Dos XX, Modelo, Corona, Blue Moon, Peroni, Stella, Guinness, St. Arnold, Love Street, Bombshell Blonde, Pineapple Cider, Happy Camper, Blanche de Bruxelles, Paulaner Hefe Weizen,

Margarita \$ 5

Carafe: Margarita, Sangria, Mimosa \$ 10

Food

Grilled Rosemary Pita \$ 7

Beet Hummus, Tapenade, Tabouli, Pita bread

Spicy Lamb Brik \$ 8

Pork, Lamb and Avocado, Chili Sauce

Brussels Sprouts \$ 8

Balsamic, Blue Cheese, Poached Egg

Chicken Wings \$ 7

Sweet Chili Sauce, Charred Scallion Ranch

Boquerones \$ 8

Crostini, Olive Oil, Tomato Tapenade

Bruschetta \$ 6

Heirloom tomatoes, mozzarella, basil, balsamic

Truffle Fries \$ 5

Truffle Oil, Bacon Alioli, Parmesan

Fried calamari \$ 9

Watermelon Radish, Cucumber and Roasted Pistacio

Personal Pizzas

Pepperoni \$7 Margheritta \$8, Mushroom \$9

Bacon Wraaped Date \$ 6

Spanish Bleu Cheese, peppadew pepper