

COCKTAILS



The Game Changer 18

*One and a half pour Grey Goose Vodka
Juice of four slices muddled Cucumber
Juice of two quarters freshly squeezed Orange
One teaspoonful freshly squeezed Lemon Juice
Float of Butterfly Pea Flower Tea
Over crushed iced*



Spicy Mango Margarita 17

*One and a half pour Patron Silver Tequila
Two and a half pour Spicy Mango Mix
Half teaspoonful House-Blend Pepper Extract
Three fourths pour Cointreau
Non-Alcoholic Option Available with SeedLip



Art of Giving 20

*One pour Macallan 12
Three quarters pour Tramonto Limoncello
One quarter pour Simple Syrup
Orange Bitters
Lemon twist
Eden Grow Edible Flower*



Abrazo de Invierno 20

*One and a half pour Del Maguey Vida Mezcal
Half pour Luxardo Maraschino Liqueur
Half pour Freshly Squeezed Lemon Juice
Half pour grapefruit juice
Three quarters pour Orange Sherbet
Salt tincture
Lime wheel garnish*



The Provost 22

*One pour X Glenmorangie
One pour Aperol
One pour Dry Vermouth
Orange twist garnish*



Sparkling & Warm 20

*Two pours Woodford Reserve
Half pour Barrel Aged Tawny Port
Half pour Freshly Squeezed Lemon Juice
One pour Luxardo Cranberry Sauce
Torched cinnamon stick garnish*



BLK Main-hattan 20

*One pour Giant Single Barrel Rye 100 Proof
One pour Noble Oak Bourbon
One pour Montenegro Amaro
Two dashes Plum Bitters*



My Favorite Mistake 19

*One and a half pour Antica Formula Carpano Vermouth
One and a half pour Campari Liqueur
Topped with Italian Rosé Prosecco
One barspoon Botanist Islay Dry Gin*



Cherry Old-Fashion 19

*Two pours Redemption Bourbon
Three dashes Angostura Bitters
Three dashes Cherry Bitters
One barspoon Luxardo Cherry Syrup*



Flyin' Chai 20

*One and a half pour Tito's Handmade Texas Vodka
Three quarters pour Borghetti
Three quarters pour Espresso
Half pour Chai
One quarter pour Vanilla Syrup
Three Espresso beans garnish*



Wings Of Passion 14

*One can Red Bull or SF Red Bull
One pour Liquid Alchemist Passion Fruit
One pour freshly squeezed Lemon
Freshly squeezed Lime Juice*

Made with ingredients from the JW Garden

All cocktails are hand-crafted using freshly squeezed lemon and lime juices

Please Enjoy Responsibly



COCKTAILS



Botanicals & Tonic** 20

*One and a half pour Hendricks Gin
Freshly Sliced Cucumber
JW Garden Mint & Micro Greens
Topped with Tonic Water*



BAE-BAY 19

*One and a half pour Bombay Sapphire
Three quarters pour Cointreau
Half pour freshly squeezed Lime Juice
Butterfly Pea Flower Drop
Eden Edible Flower*



Aloha Mai 20

*Half pour Kuleana Huihui Rum
One and a half pour Rumhaven Coconut
Three quarters pour Cointreau
Half pour Orgeat
Three quarters pour freshly squeezed Lime Juice
One quarter pour Kuleana Nanea and Prickly Pear Syrup* 🌿



La Maria 22

*One and a half pour Don Julio Repo
One pour Montenegro
Half pour freshly squeezed Lime Juice
Three quarters pour Simple Syrup
Lime wheel garnish*



Carajillo (Courage) 21

*Two pours Licor 43
Two shots illy Double Espresso
Torched cinnamon stick garnish*



Oaxaca Old Fashioned (waa-haa-kah) 🌿 35

*One pour Don Julio 1942
Half pour Ilegal Mezcal
One barspoon Agave Nectar
One dash Angostura Bitters
Flamed Orange garnish*



Reyka Bloody Martini 🌿 22

*Two pours Reyka Vodka
Three pours Longbottom & Co. Virgin Mary Juice
Half teaspoonful House-Blend Pepper Extract
Olives & JW Garden Herbs*



Texas Toddy 🌿 18

*One and a half pour Tito's Handmade Texas Vodka
One pour Monin Hot Honey Syrup
Half pour freshly squeezed Lemon Juice
Three pours The Republic of Tea: Darjeeling Tea
JW Garden Fresh Mint
Twist of Lemon*



Nail on the Head 18

*One and a half pour Monkey Shoulder Scotch
Half pour Drambuie liqueur
Six count pour illy Americano
Tahitian Vanilla infused heavy whipped cream*

🌿 *Made with ingredients from the JW Garden*

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lemon and lime juices***

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WINE

SPARKLING

Moët & Chandon Imperial Brut, Champagne, France

By the Bottle

\$164.00

By the Glass

\$33.00

Double Sustainable Viticulture and High-Quality Environmental Verification verified by Ocacia

Veuve Clicquot Veuve Clicquot Brut, Organic Fertilizer Vineyard

\$180.00

\$36.00

Dom Perignon, Champagne, France

\$350.00

\$70.00

Double Sustainable Viticulture and High-Quality Environmental Verification verified by Ocacia

Telmont Réserve Brut, Champagne, France

\$154.00

Blanchard Perez Cava, Spain

\$88.00

\$22.00

Certified sustainable

Campo Viejo Cava, Catalonia, Spain

\$69.00

\$18.00

Torresella Rosé Prosecco, Italy

\$75.00

\$20.00

Pesticide Free, 100% energy self-sufficient winery

Torresella Prosecco, Italy

\$68.00

\$18.00

Pesticide Free, 100% energy self-sufficient winery

ROSÉ

La Vieille Ferme, Rhone, France

\$69.00

\$18.00

Organic Farmed

Fleurs de Prairie, Languedoc, France

\$70.00

\$19.00

Chateau D' Esclans Rock Angel, Provence, France

\$105.00

SAUVIGNON BLANC

Yealands, Marlborough, South Island, New Zealand

\$72.00

\$19.00

Sustainability operations

Blanchard y Lurton, Mendoza, Argentina

\$70.00

\$18.00

Justin, Paso Robles, Central Coast, CA

\$75.00

\$20.00

CHARDONNAY

Chateau St. Michelle, Columbia Valley, WA

\$72.00

\$19.00

Ron Rubin, Russian River Valley, Sonoma, CA

\$69.00

\$18.00

Certified sustainable

Wente, Livermore Valley, Central Coast, CA

\$69.00

\$18.00

Certified sustainable

Mer Soleil Reserve,

\$74.00

\$19.00

Santa Lucia Highlands, Monterrey, CA

WORLDLY WHITES

Ca Bianca, Moscato D Asti, Piedmont, Italy

\$69.00

\$18.00

Vino, Pinot Grigio, Columbia Valley, WA

\$69.00

\$18.00

Abadia de San Campo, Albarino, Rias Baixas, Spain

\$58.00

\$16.00

PINOT NOIR

JP Chenet, Loire Valley, France

\$69.00

\$18.00

Boen, Tri County Appellation, CA

\$74.00

\$19.00

Ron Rubin, Russian River Valley, Sonoma, CA

\$70.00

\$18.00

Certified sustainable

CABERNET SAUVIGNON

Iron & Sand, Paso Robles, CA

\$84.00

\$21.00

Daou, Paso Robles, CA

\$86.00

\$22.00

Wente Southern Hills, Livermore Valley, Central Coast, CA

\$72.00

\$18.00

Certified sustainable

Justin, Paso Robles, CA

\$102.00

\$26.00

Silver Palm, North Coast, CA

\$75.00

\$20.00

RED BLEND & WORLDLY REDS

The Federalist, Red Blend, Rutherford, CA

\$86.00

\$22.00

Llano, Red Blend, Limited Release, Lubbock, TX

\$75.00

\$20.00

Honoro Vera Jumilla, Murcia, Spain

\$69.00

\$18.00

Certified sustainable

Saldo Shiraz, Australia

\$102.00

\$26.00

Francis Coppola Diamond, Merlot, CA

\$64.00

\$18.00

Terraza, Reserva Machec, Mendoza, Argentina

\$84.00

\$21.00

Massolino Barolo, Piedmont, Italy

\$135.00

\$35.00

Tommasi Ripasso, Valpolicella, Veneto, Italy

\$86.00

\$22.00

Chateau La Nerthe, Chateauf-neuf-du-Pape, Rhone Valley, France

\$154.00

Tenuta Luce, Tuscany, Italy

\$209.00

Please Enjoy Responsibly



BOTTLES + BREWS

Familiar Favorites 8

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra (low alcoholic)

Sam Adams Boston Lager

Blue Moon Belgian White

Truly Hard Seltzer

White Claw Seltzer

For The Traveled 9

Stella Artois

Guinness

Corona

Modelo

Dos XX

Heineken

Heineken Silver (low alcoholic)

Heineken 0.0 (non-alcoholic)

Sam Adams (non-alcoholic)

Guinness 0 (non-alcoholic)

Texas Born and Raised 9

8th Wonder Cougar Paw

Eureka Heights Buckle Bunny

Eureka Heights Mini Boss IPA

Shiner Bock

Shiner Light Blonde

Spindletap Houston Haze IPA

Spindletap Proper Pils

Austin Eastciders Original Dry Cider

Austin Eastciders Seasonal Cider

Draft by the Glass 11

Karbach Hopadillo IPA

Stella Artois

Shiner Bock

Paradigm Seasonal

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