

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

If you have any concerns regarding food allergies, please alert your server prior to ordering

Please Enjoy Responsibly

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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*



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WINE

SPARKLING

Moët & Chandon Imperial Brut, Champagne, France

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

Veuve Clicquot Veuve Clicquot Brut, Organic Fertilizer Vineyard

Dom Perignon, Champagne, France

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

Telmont Réserve Brut, Champagne, France

Blanchard Perez Cava, Spain

Certified sustainable

Campo Viejo Cava, Catalonia, Spain

Torresella Rosé Prosecco, Italy

Pesticide Free, 100% energy self-sufficient winery

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ROSÉ

La Vielle Ferme, Rhone, France

Organic Farmed

Fleurs de Prairie, Languedoc, France

Chateau D' Esclans Rock Angel, Provence, France

SAUVIGNON BLANC

Yealands, Marlborough, South Island, New Zealand

Sustainability operations

Blanchard y Lurton, Mendoza, Argentina

Justin, Paso Robles, Central Coast, CA

CHARDONNAY

Chateau St. Michelle, Columbia Valley, WA

Ron Rubin, Russian River Valley, Sonoma, CA

Certified sustainable

Wente, Livermore Valley, Central Coast, CA

Certified sustainable

Mer Soleil Reserve,

Santa Lucia Highlands, Monterrey, CA

WORLDLY WHITES

Ca Bianca, Moscato D Asti, Piedmont, Italy

Vino, Pinot Grigio, Columbia Valley, WA

Abadia de San Campo, Albarino, Rias Baixas, Spain

PINOT NOIR

JP Chenet, Loire Valley, France

Boen, Tri County Appellation, CA

Ron Rubin, Russian River Valley, Sonoma, CA

Certified sustainable

CABERNET SAUVIGNON

Iron & Sand, Paso Robles, CA

Daou, Paso Robles, CA

Wente Southern Hills, Livermore Valley, Central Coast, CA

Certified sustainable

Justin, Paso Robles, CA

Silver Palm, North Coast, CA

RED BLEND & WORLDLY REDS

The Federalist, Red Blend, Rutherford, CA

Llano, Red Blend, Limited Release, Lubbock, TX

Honoro Vera Jumilla, Murcia, Spain

Certified sustainable

Saldo Shiraz, Australia

Francis Coppola Diamond, Merlot, CA

Terraza, Reserva Machec, Mendoza, Argentina

Massolino Barolo, Piedmont, Italy

Tommasi Ripasso, Valpolicella, Veneto, Italy

Chateau La Nerthe, Chateaufneuf-du-Pape, Rhone Valley, France

Tenuta Luce, Tuscany, Italy



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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
No Label Cali Boy West Coast IPA
Paradigm Proper Pils

Draft by the Glass 11

Karbach Hopadillo IPA
Stella Artois
Shiner Bock
Paradigm Seasonal



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