



DRIFT AWAY

Choose a cocktail and then pick your favorite spirit

TALL

RED MACAW 8
Grapefruit, Hibiscus Blossom, Island Spice
+ Blanco Tequila, Light Rum, or Vodka

MELLOW GOLD 8
Cong's Pineapple, Coconut, and Cardamom Soda
+ Vodka, Light Rum, or Tequila y Mezcal

PRESSURE DROP 8
Ginger Beer, Calypso Falernum, Lime
+ Dark Rum, Bourbon, or Blanco Tequila

FROZEN

RIO VERDE 9
A Plata Tequila, Basil, Grapefruit,
Chartreuse and Lime slushy

FIZZY

DECK WINE SPRITZER 7
Cassis, Seltzer, Lemon Wheel
+ Sparkling Rosé or White Wine

OPERATION IVY 8
Three Lime Cordial, Topo Chico Mini
+ Gin, Blanco Tequila, or Vodka

BOOZY

NEGRONI SPECIAL 8
Turin Vermouth, Campari, Gran Classico
+ Gin, Mezcal, or Aged Bourbon

DECK OLD FASHIONED 9
Raw Sugar, Citrus Oils, Triple Bitters
+ Rye, Rum blend, or Tequila y Mezcal

BEER AND WINE

DRAFT BEER

Austin Beerworks Pearl Snap 6
German Pilsner 5.3%

Lone Pint Yellow Rose 6
Mosaic Single Hop IPA 6.6%

Oasis London Homesick 6
English Session Ale 4.9%

Thirsty Planet Thirsty Goat 6
Amber Ale 6.5%

Blue Owl Seasonal Sour 6
See Server for Current Selection

Jolly Pumpkin Rotating Tap (12 oz) 7
See Server for Current Selection

BOTTLES + CANS

Miller Highlife Pony (7 oz) 2
American Lager 4.6%

Lonestar Tallboy (16 oz) 4
Texas Lager 4.6%

Altstadt Lager 6
Fredricksburg, TX Pale Lager 5.0%

Pacifico 4
Mexican Lager 4.6%

BOTTLES + CANS CONT.

Hops + Grains 787ö2 6
Blonde/Kölsch 5.35%

Independence Power and Light 5
Texas Pale Ale 5.5%

Live Oak HefeWeizen 5
German Style Wheat 5.2%

Firestone Walker Union Jack 7
West Coast Dry Hopped IPA 7.0%

Zilker Marco 6
Austin/American IPA 7.0%

Green Flash Passion Fruit Kicker 7
Juicy Pale Wheat 5.5%

Austin Eastciders OG (16 oz) 7
Dry Cider 5.0%

Modelo Especial Big Boy (22 oz) 7
Mexican Lager 4.4%

WINE

White, Red, or Pink Bubbles 5
Ask your server for selections.

*Full wine by the bottle list
available upon request*

SNACKS

BEER BREAD BBQ Salt Caramelized Onion Smoked Beef Fat Butter Beer Jam	6	CRISPY CHICKEN WINGS Peanut Sauce Coconut-Lime Slaw Scallion	9
CUMIN TOSTADAS Avocado Salsa	5	TWICE COOKED PORK RIBS Szechuan Chili-Honey Glaze Pineapple Sesame Coconut-Lime Slaw	13
FRIED CAULIFLOWER Spicy Mayo Basil	7	TEMPEH BURGER Peanut Sauce Coconut-Lime Slaw Pineapple Spicy Mayo Pickles + Chips	10
STEAK FRIES Grana Padano Rosemary Aioli Aleppo	8	FLAT TOP DOUBLE-DOUBLE American Cheese Peppers + Onions Pickled Jalapeño Comeback Sauce	11
CUCUMBER MINT SALAD Mint Crispy Seeds + Grains Red Onion Sesame Vinaigrette	7	CHEESE BOARD Rotating Selection Olives Nuts Fruit Bread	19
YELLOWTAIL CRUDO Nuoc Cham Avocado Citrus Crispy Onion Jalapeño	15	SAUSAGE PLATTER Andouille Fennel-Ginger Smoked Beef Pickles, Mustard + Toast	23
GREEN CURRY SHRIMP SKEWERS Coconut-Lime Slaw Mint	13		

DAILY DECK SPECIALS

TX TUESDAY

Bottles of Texas Rosé **25**

All Texas drafts **4**

Beer Bread **4**

WEDNESDAY

Maplebrook Farms Buratta Pomodoro **19**

750 ml large format beers (ask server for selections) **50% OFF**

THURSDAY

East Coast Oysters | Classic Accompaniments **6 FOR 14 OR 12 FOR 26**

Bottle of La Vida Camp Cava **25**

FRIDAY

A tin of Spanish Sardines and a

12 oz pour of Jolly Pumpkin Ale (ask server for current selection) **10**

SATURDAY

Bottle of Apremont Vin de Savoie **25**

Cheese Board **15**

