



FOR THE SOUL

CIRCLE CITY SIGNATURES

THE 1847 – SERVED WITH A TAKE HOME FLASK	22
Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum	
SPICY MARGARITA	16
Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave nectar	
MP MAI THAI	17
Light rum, Diplomatico Mantuano rum, almond nut orgeat, orange curacao, lime juice, honey liliko'i foam	
THE MULE	15
Titos Vodka, ginger beer, rosemary simple, lime and rosemary	
FASHIONABLY LATE	17
Union Mezcal, El charro repo, simple syrup, lemon and pineapple juice, orgeat, aromatic bitters, crushed pistachio	
HUGO	15
Empress gin, elderflower, prosecco, mint simple, lime	
THE QUEEN’S GAMBIT	16
Diplomatico Mantuano rum, Suze, velvet falernum, pineapple, lime, peach simple, bitters	
HONEY BEE	17
Volcan blanco tequila, honey ginger syrup, lemon juice, bitters, pansy flower	
PEACEFUL DREAM	17
Ketel One Vodka, St Germaine, pomegranate juice, lemon juice, rosemary simple, foaming bitters	
SIP FOR SERENITY	17
A monthly cocktail inspired by our mixologist, with 50% of the proceeds benefiting local schools	

ZERO-PROOF COCKTAILS

THE ALOE AFFAIR	16
Seedlip notes de agave n/a, aloe vera, lime juice, agave, lime wheel	
PINK PONY CLUB	16
Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	
BOTANICAL BLOOM	15
Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	
SUNBEAM SODA	16
Seedlip garden n/a, pineapple juice, lemon juice, mint simple syrup, soda	

BRUNCH COCKTAILS

ALL-DAY BLOODY MARY	15
Grey goose, cold pressed vegetables, fennel salt, fresh horseradish, pickles	
SEASONAL BELLINI	14
White peach, prosecco, Rosewater,	
PALOMA	15
El Charro Reposado, melogold grapefruit, fresh lime, hot honey	
APEROL SPRITZ	14
Prosecco, Aperol, soda ... light and refreshing.	
ESPRESSO MARTINI 2.0	16
Melli Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	
THE BREAKFAST MARTINI	16
Aviation gin, house made marmalade, dry curacao, citrus spritz	
SPANISH COFFEE	15
Goslings 151, Cantera coffee liqueur, Cointreau, black coffee topped with fresh whipped cream	
FROSÉ	15
Basic bitch shit	
FRENCH 75	15
Empress Gin, lemon juice, simple syrup, prosecco	

THE MIMOSA

CLASSIC MIMOSA	14
Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears	

THE OLD FASHIONED

THE PERFECT OLD FASHIONED	17
Buffalo Trace, simple syrup, orange bitters, chocolate bitters, maldon salt, orange peel and brandied cherry	
CHOCO OAXACAN OLD FASHIONED	17
Union Mezcal, Casamigos Repo, Lords Creme de Cocoa, agave, walnut and chocolate bitters, shaved cacao	
BLUE EYED DOE	17
Balcones Baby Blue Bourbon, brown sugar simple, orange and peach bitter, orange peel and brandied cherry	
SPICED PEAR OLD FASHIONED	18
Botanist Gin, Ketel One Vodka, spiced pear simple, orange bitters, torched pear	
HOGS HIGH OLD FASHIONED	17
Whistle Pig 6 year rye, smoked bourbon maple syrup, aromatic bitters, walnut bitters, bacon, orange twist	
JAPANESE OLD FASHIONED	18
Kikori Japanese Whiskey, honey ginger syrup, lemon and orange bitters, candied ginger	

COUNT NEGRONI

NEGRONI	17
Nolet's gin, Campari, sweet vermouth, orange peel	
KINGSTON NEGRONI	17
Ron Zacaypa rum, Carpano Antica, Campari, brown sugar simple syrup	
SBAGLIATO "THE MISTAKE"	17
Nolet's gin, Empress gin, lillet blanc, size, prosecco, mirco flowers	
CUCUMBER NEGRONI	17
Empress 1908 cucumber lemon gin, bitter bianco, lillet blanc, prosecco	
RYE NOT NEGRONI	18
Sazerac rye, Campari, carpano antica sweet vermouth	
SOUR CHERRY NEGRONI	17
Fords gin, Campari, martini rubino, tempus fugit, cherry juice, lemon juice	

THE MARTINI

DORIAN GREY	16
Earl grey infused gin, Diplomatico Mantuano rum, lemon juice, basil simple syrup	
FILTHY	16
Grey Goose, Cinzano 1757 dry, St. Germain. olive oil.	
DIRTY BITCH MARTINI	17
Ketel One Vodka, a lot of olive juice, bleu cheese olives	
SMOKE HOUSE GIBSON	17
Aviation gin, Dolin Blanc, Cinzano 1757, cherrywood smoke	
ESPRESSO	17
Haku Vodka, cantera coffee, vanilla simple, fresh espresso, shaved cacao	
CHOCODILLA TINI	17
Ketel One Vodka, Lords Creme de Cocoa, Ryan's liquor, whipped cream, shaved cacao	

NIGHTLY SPECIALS

MONDAY:	
All Night Happy Hour from 3 pm – close	
TUESDAY (6PM - CLOSE):	
Mini Tacos – Short Rib or Adobo Chicken tacos	2 for 6
Street Taco Fish Taco	5
Margarita Flight – Spicy, Mango and Strawberry	16
Paloma	9
Tres Generaciones Flight (3) 1 oz	17
Mezcal Flight (3) 1 oz	18
WEDNESDAY:	
COUNTRY MUSIC (6PM – CLOSE)	
WINE AND WHISKEY NIGHT	
25% off select bottles of wine	
50% off select glasses of wine	
\$7 house Chardonnay or Cabernet	
Bulleit Flight – (3) 1oz	22
Fly Over Flight – (3) 1oz	24
Angel's Envy, Balcones, Jefferson's Reserve	
Basil Hayden Flight – (3) 1 oz	27
\$2 off all bourbons	
FRIDAY & SATURDAY:	
Late Night Happy Hour from 10 – 11:30 pm	

ON TAP

COORS LIGHT	7
American-Style Light Lager – 4.2%	
MODELO ESPECIAL	8
Mexican Pilsner-Style Lager – 4.4%	
LEFT COAST: TRESTLES IPA	9.5
American India Pale Ale – 6.8%	
GARAGE: BLOOD ORANGE HEF	9
Wheat Ale – 5.5%	
PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING	

BY THE CAN

ATHLETIC UPSIDE DAWN	6.5
Non-Alcoholic Golden Ale	
FIRESTONE WALKER 805	6.5
Blonde Ale – 4.7%	
CORONA EXTRA	6.5
Mexican Lager – 4.6%	
BUD LIGHT	6
American-Style Light Lager – 4.2%	
MICHELOB ULTRA	6
American-Style Light Lager – 4.2%	
ELYSIAN SPACE DUST	7.5
India Pale Ale – 8.2%	
- 196 LEMON SELTZER	8
Vodka Seltzer – 5.5%	
- 196 PEACH SELTZER	8
Vodka Seltzer – 5.5%	
- 196 STRAWBERRY SELTZER	8
Vodka Seltzer – 5.5%	

UNBOTTLED WINES

HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA	19
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BUBBLES

	Gl/Btl
CHANDON GARDEN SPRITZ 187ML	22
Orange, herbs and spices	
CHANDON BRUT ROSE 187ML	22
Strawberry, watermelon, cherry	
MOET IMPERIAL 375ML	75
Green apple, citrus fruit, white flower	
MIONETTO, PROSECCO DOC	13/49
Vibrant apple, peach, and honey aromas,	

REDS

	Gl/Btl
2022 JOSEPH PHELPS	145
Cabernet Sauvignon, Napa Valley	
Black cherry, blackberry, plum, tobacco, spice, vanilla	
2022 JOSEPH PHELPS	115
Pinot Noir, Napa Valley	
2023 TERRAZAS	16/62
Cabernet Sauvignon, Mendoza	
Ripe black currant, blueberry, white pepper, thyme	
2023 TERRAZAS	16/62
Malbec Reserve, Argentina	
Plum, black cherry, toasted spices, oak	
2022 OPAQUE	20/78
Malbec, Paso Robles	
Blueberry, dark plum, vanilla, spice	
2020 OPAQUE	20/78
Red Blend, Paso Robles	
Full bodied, black berry, raspberry, mocha	

WHITES

	Gl/Btl
2023 MADDALENA	17/66
Chardonnay, Monterey	
Bright citrus with floral aromas	
2024 TERRAZAS	16/62
Chardonnay Reserve, Argentina	
Yellow peach, pear, grapefruit with hints of citrus & blossom honey	
2023 MINUTY PRESTIGE	16/62
Rose, Cotes de Provence	
Apricot and yellow peach	
2024 THE CHAMPION	16/62
Sauvignon Blanc, Marlborough	
Passionfruit, gooseberry, and pink grapefruit.	

Consuming raw or undercooked foods may increase your risk of foodborne illness.
A 20% gratuity is added for parties of 6 or more. Large parties may split the bill a maximum of 2 credit cards.

General Manager: Hitesh Ambalal, Mixologists: John Rowland, Executive Chef: Angel Garcia