



# FOR THE SOUL

## CIRCLE CITY SIGNATURES

<b>THE 1847 – SERVED WITH A TAKE HOME FLASK</b>	<b>22</b>
Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum, hickory smoke	
<b>SPICY MARGARITA</b>	<b>17</b>
Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave, spiced rim	
<b>JALAPENO BASIL MARGARITA</b>	<b>17</b>
Union mezcal, fresh basil, jalapeno, lime, agave, spiced rim	
<b>HUGO</b>	<b>16</b>
Empress gin, elderflower, lime, mint simple, prosecco	
<b>HONEY BEE</b>	<b>18</b>
Volcan blanco, lemon, honey-ginger simple, bitters	
<b>MONKEYPOD MAI TAI</b>	<b>17</b>
Light rum, whalers black rum, orgeat, lime, bitters, toasted liliko'i foam	
<b>IT'S A MULE</b>	<b>16</b>
Titos vodka, lime, rosemary simple, ginger beer	
<b>TOASTED SOUR</b>	<b>18</b>
Basil Hayden toast, lemon, brown sugar, egg foam	
<b>CHELSEA NEGRONI</b>	<b>18</b>
Fords gin, Campari, martini rubino, tempus fugit, sour cherry	
<b>THE MARBLE QUEEN</b>	<b>18</b>
El Tesoro blanco, coconut, lime, agave	
<b>CALI PEARADISE</b>	<b>17</b>
Ketel One vodka, prickly pear, lemon, fizzy water	
<b>CUCUMBER ELIXIR</b>	<b>17</b>
Grey Goose vodka, cucumber citrus, mint simple	
<b>APPLE CRISP</b>	<b>17</b>
Crown apple, lemon, brown sugar, apple cider	

## ZERO-PROOF COCKTAILS

<b>PINK PONY CLUB</b>	<b>16</b>
Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	
<b>BOTANICAL BLOOM</b>	<b>15</b>
Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	

## BRUNCH COCKTAILS

<b>ALL-DAY BLOODY MARY</b>	<b>17</b>
Grey Goose vodka, john's secret mary mix, seasonal dressing	
<b>SEASONAL BELLINI</b>	<b>14</b>
White peach, prosecco, Rosewater,	
<b>PALOMA</b>	<b>16</b>
El Charro Reposado, melogold grapefruit, fresh lime, hot honey	
<b>APEROL SPRITZ</b>	<b>16</b>
Prosecco, Aperol, soda ... light and refreshing.	
<b>ESPRESSO MARTINI 2.0</b>	<b>18</b>
Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	
<b>FRENCH 75</b>	<b>16</b>
Empress Gin, lemon juice, simple syrup, prosecco	
<b>CLASSIC MIMOSA</b>	<b>14</b>
Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry	

## THE OLD FASHIONED

<b>THE PERFECT OLD FASHIONED</b>	<b>18</b>
Buffalo Trace bourbon, triple bitters, simple, luxardo, pinch of ocean	
<b>SMOKING GUN</b>	<b>18</b>
Bulliet Rye, rosemary and brown sugar simple, walnut bitters, torched rosemary and orange, smoked	
<b>BLUE EYED DOE</b>	<b>18</b>
Balcones Baby Blue Bourbon, simple, aromatic and peach bitters	
<b>BANANAS FOSTER OLD FASHIONED</b>	<b>18</b>
basil hayden, bacardi, banana liqueur, brown sugar simple, walnut bitters, charred banana	
<b>HOGS HIGH OLD FASHIONED</b>	<b>18</b>
Whistlepig Piggybank rye, smoked maple, orange and walnut bitters	
<b>JAPANESE OLD FASHIONED</b>	<b>18</b>
Kikori Japanese bourbon, honey and ginger simple, orange and lemon bitters	

## THE MARTINI

<b>NOT YOUR AVERAGE COSMO</b>	<b>18</b>
Ketel One vodka, elderflower, white cranberry, lime	
<b>DIRTY BIHHH MARTINI</b>	<b>18</b>
Ketel One Vodka, lots of olive brine	
<b>PEACEFUL DREAM</b>	<b>17</b>
Weber Ranch vodka, elderflower, pomegranate, lemon, rosemary simple, bitters	
<b>ESPRESSO MARTINI</b>	<b>18</b>
Haku Vodka, cantera negra, vanilla, chilled pressed espresso	
<b>MAN-TINI (MANHATTAN)</b>	<b>17</b>
Bulliet bonded, carpano antica vermouth, ango bitters	

## ON TAP

<b>CIRCLE CITY BLONDE</b>	<b>8</b>
Blonde Ale - 5.2%	
<b>CIRCLE CITY RED ALE</b>	<b>8</b>
Irish Red Ale - 5.5%	
<b>LEFT COAST: TRESTLES IPA</b>	<b>9.5</b>
American India Pale Ale - 6.8%	
<b>GARAGE: BLOOD ORANGE HEF</b>	<b>9</b>
Wheat Ale - 5.5%	

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

## BY THE CAN

<b>COORS LIGHT</b>	<b>6.5</b>
American-Style Light Lager - 4.2%	
<b>MICHELOB ULTRA</b>	<b>6.5</b>
American-Style Light Lager - 4.2%	
<b>FIRESTONE WALKER 805</b>	<b>7</b>
Blonde Ale - 4.7%	
<b>MODELO ESPECIAL</b>	<b>7</b>
Mexican Pilsner-Style Lager - 4.4%	
<b>BREWERY X HUCKLEBERRY SELTZER</b>	<b>8.5</b>
hard seltzer - real fruit - 5%	
<b>BREWERY X BAJA SIPPER SELTZER</b>	<b>8.5</b>
hard seltzer - pineapple, mango, lime - 5%	
<b>-196 LEMON SELTZER</b>	<b>8</b>
Vodka Seltzer - 5.5%	
<b>-196 PEACH SELTZER</b>	<b>8</b>
Vodka Seltzer - 5.5%	
<b>-196 STRAWBERRY SELTZER</b>	<b>8</b>
Vodka Seltzer - 5.5%	
<b>N/A ELYSIAN SPACE DUST</b>	<b>7</b>
non-alcoholic IPA	
<b>MICHELOB ULTRA ZERO</b>	<b>6.5</b>
non - alcoholic	

## BUBBLES

<b>CHANDON GARDEN SPRITZ 187ML</b>	<b>22</b>
<b>CHANDON BRUT ROSE 187ML</b>	<b>22</b>
<b>MOET IMPERIAL 375ML</b>	<b>75</b>
<b>MIONETTO, PROSECCO DOC</b>	<b>13/49</b>

## REDS

<b>2022 JOSEPH PHELPS</b>	<b>145</b>
Cabernet Sauvignon, Napa Valley	
<b>2022 JOSEPH PHELPS</b>	<b>115</b>
Pinot Noir, Napa Valley	
<b>2023 TERRAZAS</b>	<b>16/62</b>
Cabernet Sauvignon, Mendoza	
<b>2023 TERRAZAS</b>	<b>16/62</b>
Malbec Reserve, Argentina	
<b>2022 OPAQUE</b>	<b>20/78</b>
Malbec, Paso Robles	
<b>2020 OPAQUE</b>	<b>20/78</b>
Red Blend, Paso Robles	
<b>2022 CHOP SHOP</b>	<b>15/58</b>
Cabernet Sauvignon, California	
<b>2021 SERIAL</b>	<b>20/78</b>
Cabernet Sauvignon, Paso Robles	
<b>2022 FOLLY OF THE BEAST</b>	<b>16/62</b>
Pinot Noir, Central Coast	
<b>2022 LAGARDE</b>	<b>18/70</b>
Bordeaux AOC - Bordeaux, France	

## WHITES

<b>2023 MADDALENA</b>	<b>17/66</b>
Chardonnay, Monterey	
<b>2024 TERRAZAS</b>	<b>16/62</b>
Chardonnay Reserve, Argentina	
<b>2024 THE CHAMPION</b>	<b>16/62</b>
Sauvignon Blanc, Marlborough	
<b>2022 DOMENICA</b>	<b>16/62</b>
Pinot Grigio, North Italy	
<b>2024 SUMMER WATER</b>	<b>15/58</b>
Rose, Central Coast	

## UNBOTTLED WINES

<b>HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA</b>	<b>19</b>
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## NIGHTLY SPECIALS

<b>MONDAY:</b>	
All Night Happy Hour from 3 pm - Close	
<b>TUESDAY (6PM - CLOSE):</b>	
Mini Tacos - Adobo Chicken or Gringo tacos	2 for 7
Street Taco Fish Taco	5
Chicken Taquitos	2 for 7
Margarita Flight - Spicy, Mango and Strawberry	16
Paloma	9
Tres Generaciones Flight (3) 1oz	17
Mezcal Flight (3) 1oz	18
<b>WEDNESDAY (6PM - CLOSE):</b>	
COUNTRY MUSIC	
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) 1oz	27
\$2 off all bourbons	
<b>FRIDAY &amp; SATURDAY:</b>	
Late Night Happy Hour from 10 pm - Close	

Consuming raw or undercooked foods may increase your risk of foodborne illness. Food allergy warning: our food may contain known allergens such as; peanut, dairy, egg and shellfish products. Please ask your server if you have any concerns. 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, Bar Director: John Rowland, Executive Chef: Angel Garcia