

# BEVERAGES

## MARGARITAS

### CADILLAC MARGARITA \$12

Santo® Reposado Tequila, Cointreau®, Grand Marnier®, fresh citrus juices + agave.

### THE "OG" MARGARITA \$12

Santo Blanco Tequila, fresh-squeezed lime juice + agave.

### CALIENTE MARGARITA \$12

Santo Blanco Tequila, jalapeño, cilantro, fresh citrus juices, agave + spicy salted rojo rim.

### SANTO STRAWBERRY MARGARITA \$13

Santo Mezquila, Cointreau, fresh-squeezed lime juice + strawberries.

## COCKTAILS

### BLUEBERRY BRUISER \$13

Hendrick's® Gin, St-Germain® Elderflower liqueur, house blueberry thyme syrup, fresh-squeezed lemon juice + soda water with a blueberry, thyme + lemon wheel.

### GUY TAI \$13

Sammy's Beach Bar® Rum, almond syrup, orange juice + pineapple juice topped with Myers's® Dark Rum.

### RASPBERRY DROP MARTINI \$10

Absolut® Raspberri Vodka, fresh-squeezed lemon juice, house simple syrup + raspberry.

### THE CLASSIC SANGRIA \$12

House red wine, Absolut® Mandarin Vodka, orange juice, cranberry juice + fresh fruit.

### GUY'S FAMOUS BBQ BLOODY MARY \$14

House Bloody Mary mix with signature Guy sauces (Guy's Bourbon Brown Sugar BBQ + Guy's Buffalo Sauce), Tito's® Vodka, candied bacon, beef jerky + veggie skewer.

### SMOKED CITRUS OLD FASHIONED \$11

Smoked rosemary with Woodford Reserve® Bourbon, fresh-squeezed orange juice, orange bitters + house simple syrup with a rosemary sprig, orange peel + cherry.

### BOURBON SPIKED ICED TEA \$11

Bulleit® Bourbon, strawberries, house simple syrup, fresh-squeezed lemon juice + sweetened iced tea served with a mint sprig, strawberries + blueberries.

## MULES + MOJITOS

### GINGER MULE \$12

Grey Goose® Vodka, fresh-squeezed lime juice + ginger beer.

### STRAWBERRY MOJITO \$10

BACARDÍ® Light Rum, mint, freshly muddled strawberries, house simple syrup + soda water.

### PEACH WHISKEY MULE \$13

Crown Royal® Whisky, peach, fresh-squeezed lime juice + ginger beer.

### TATTOOED MOJITO \$10

Sailor Jerry® Rum, muddled blueberries, lime, mint + soda water.



# BEVERAGES

## WINE

### RED WINE

Woodbridge® Cabernet \$8  
Robert Mondavi Private Selection Cabernet \$10  
Francis Coppola Merlot \$12  
La Crema Pinot Noir \$13  
SIMI Cabernet \$13

### WHITE WINE

Woodbridge® Chardonnay \$8  
Kim Crawford Sauvignon Blanc \$12  
Sonoma-Cutrer® Chardonnay \$12  
La Crema Chardonnay \$13

## BEER

### BOTTLES

Shiner® Light Blonde, Budweiser®, Revolver Brewing® Blood & Honey, Corona®,  
Corona Light, Modelo Negra™, Heineken®

**DOMESTIC \$6 | IMPORT \$7**

### ON TAP

Miller Lite®, Coors Light®, Bud Light®, Michelob ULTRA®, Dos Equis®, Deep Ellum IPA,  
Shiner Bock, Samuel Adams® Seasonal, Modelo Especial®

**DOMESTIC 16oz \$6 | DOMESTIC 32oz \$9**

**IMPORT 16oz \$7 | IMPORT 32oz \$11**

## FLAVORTOWN FINALE

### CHEESECAKE CHALLENGE \$14

Half a NY-style marble cheesecake topped with potato chips, pretzels + chocolate sauce.

### SEVEN-LAYER DARK CHOCOLATE WHISKEY CAKE \$15

Vanilla creme anglaise, salted whiskey caramel sauce + crumbled toffee bar.

### PEANUT BUTTER WHISKEY PRETZEL BREAD PUDDING \$14

Peanut butter anglaise, pecan pretzel tuile + house vanilla bean gelato.

