

## SIGNATURE COCKTAILS

<b>TEXAS GRAPEFRUIT MARTINI</b>	14
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Splash of Prosecco	
<b>AL'S BLUE-CHIP MARTINI</b>	14
Chopin Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
<b>BARREL AGED OLD FASHIONED</b>	16
Al Biernat's Single Batch Eagle Rare Bourbon, Sugar, Angostura Bitters, Orange Peel	
<b>HIBISCUS MARTINI</b>	13
Double Cross Vodka, Villa Massa Limoncello, Hibiscus Flower	
<b>SARATINI</b>	14
Nolet's Gin, St. Germaine, Muddled Strawberries, Fresh Lemon Juice	
<b>JAVI'S RANCH WATER</b>	13
El Tesoro, Fresh Lime Juice, Topo Chico	
<b>BLACK CHERRY LEMON-DROP</b>	14
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	

## WINE BY THE GLASS — 7OZ. POUR

### SPARKLING

ROEDERER ESTATE BRUT SPARKLING California	13.75
PERRIER JOUET GRAND BRUT Champagne	19.75
IMPECCABLE SPARKLING ROSE Provence	15.00

### WHITE & ROSE

CLOUDY BAY SAUVIGNON BLANC New Zealand	16.75
GROTH SAUVIGNON BLANC Napa Valley	13.50
NICKEL AND NICKEL CHARDONNAY TRUCHARD Napa	19.75
STAG'S LEAP CHARDONNAY Napa	13.50
OLIVIER LEFLAIVE LES SETILLES WHITE BURGUNDY France	17.50
DR. LOOSEN BROS. RIESLING Germany	12.00
SANTA MARGHERITA PINOT GRIGIO Italy	15.75
ROSE GOLD ROSE Provence	13.50

### RED

FLOWERS PINOT NOIR Sonoma Coast	19.75
ELOUAN PINOT NOIR Oregon	13.50
FLORA SPRINGS MERLOT Napa Valley	15.75
HALL CABERNET SAUVIGNON Napa Valley	22.75
FERRARI CARANO CABERNET SAUVIGNON Alexander Valley	16.75
HESS SELECT CABERNET SAUVIGNON North Coast	12.50
CATENA MALBEC Mendoza, Argentina	15.50
LEVIATHAN RED BLEND California	19.75
CHATEAU D'ARCINS Bordeaux, France	16.75
SEGHESSIO FAMILY VINEYARDS RED ZINFANDEL Sonoma	14.50
MOLLYDOOKER THE BOXER SHIRAZ Australia	16.75
ANTINORI VILLA TOSCANA RED Tuscany	13.50

## BEER

<b>DEEP ELLUM DALLAS BLONDE</b>	6.00
<b>DEEP ELLUM IPA</b>	6.00
<b>DOGFISH HEAD 60 MIN IPA</b>	7.00
<b>SHINER BOCK</b>	5.00
<b>MILLER LITE</b>	5.00
<b>BUDWEISER</b>	5.00
<b>BUD LIGHT</b>	5.00
<b>COORS LIGHT</b>	5.00
<b>MICHELOB ULTRA</b>	5.00
<b>STELLA ARTOIS</b>	6.00
<b>DOS EQUIS LAGER</b>	6.00
<b>HEINEKEN</b>	6.00
<b>MODELO ESPECIAL</b>	6.00
<b>NEGRO MODELO</b>	6.00

## BRUNCH COCKTAILS

<b>MIMOSA</b>	11.00 / CARAFE 35.00
<b>BLOODY MARY</b>	12.00
<b>ROSE GOLD RASPBERRY SANGRIA</b>	15.00 / CARAFE 55.00
<b>GREY GOOSE WHITE SANGRIA</b>	15.00 / CARAFE 55.00
<b>ESPRESSO MARTINI</b> GREY GOOSE, ESPRESSO, KAHLUA	14.00

## SEASONAL COCKTAILS

<b>BLACKBERRY SMASH</b>	13
Title No. 21 Rye, Muddled Blackberries, Fresh Basil Leaves, Fresh Lime Juice, Simple Syrup	
<b>SPICY PEACHTINI</b>	14
Deep Eddy Peach Vodka, Fresh Lime Juice, Muddled Jalapenos	
<b>LAVENDER FIZZ</b>	13
"No. 3" Gin, Fresh Lemon Juice, Simple Syrup, Lavender Bitters, Soda	
<b>OAXACAN PALOMA</b>	13
Bruxo Mezcal, Fresh Grapefruit Juice, Soda, Splash of Lime	
<b>BASIL DARK RYE MULE</b>	13
Basil Hayden Dark Rye, Fresh Lime Juice, Fever Tree Ginger Beer	
<b>EDDIE'S MEXICAN MARTINI</b>	13
Socorro Reposado, Orange Liqueur, Fresh Lime Juice, Jalapeno Stuffed Olives, Salted Rim	

## DESSERTS 10.50 EACH

**NEW YORK STYLE CHEESECAKE** RASPBERRY SAUCE

**APPLE COBBLER** VANILLA GELATO

**AL'S FAMOUS COCONUT CREAM PIE**

**GRAND MARNIER CRÈME BRULEE**

**CARROT CAKE** PISTACHIO GELATO

**KEY LIME PIE** BLOOD ORANGE SORBET

**CHOCOLATE FONDUE CAKE** RASPBERRY GELATO

**TEXAS PECAN PIE** TOASTED VANILLA GELATO

**TIRAMISU** KAHLUA CARAMEL

**PEANUT BUTTER CHOCOLATE BANANA CREAM PIE**

REESE'S & CREAM GELATO

**OLD FASHIONED CHOCOLATE CAKE**

DULCE DE LECHE GELATO

**GELATO & SORBET** CHOICE OF THREE SCOOPS OF GELATO OR SORBET

## DESSERT DRINKS

<b>AL'S COFFEE</b> KAHLUA, COINTREAU & BRANDY	11.00	
<b>KEOKE COFFEE</b> KAHLUA & BRANDY, DARK CRÈME DE COCOA	11.00	
<b>ITALIAN COFFEE</b> KAHLUA, BAILEYS & TUACA	11.00	
<b>IRISH COFFEE</b> JAMESON & BROWN SUGAR	11.00	
<b>CHOCOLATE COVERED CHERRY MARTINI</b>		
STOLI VANILLA VODKA, GODIVA, AMARETTO, CRÈME DE COCOA, GRENADINE		14.00
<b>LEMON CAKE MARTINI</b> RUMCHATA, LIMONCELLO	14.00	