

## Canned Beer

MAKE ANY CANNED BEER A MICHELADA \$1

|                                   |        |
|-----------------------------------|--------|
| CIRCLE BLUR TEXAS HEFE            | \$6    |
| CIRCLE ALIBI BLONDE               | \$6    |
| LEGAL DRAFT ACCUSED AMBER LAGER   | \$6    |
| LEGAL DRAFT PRESUMED INNOCENT IPA | \$6    |
| SHINER 16oz                       | \$6    |
| DOS XX 16oz                       | \$6    |
| DEEP ELLUM EASY PEASY IPA         | \$5.50 |
| CORONA LIGHT                      | \$5    |
| CORONA EXTRA                      | \$5    |
| MODELO ESPECIAL                   | \$5    |
| PACIFICO                          | \$4.50 |
| BUD LIGHT 16oz                    | \$4.50 |
| MICHELOB ULTRA 16oz               | \$4.50 |
| VICTORIA                          | \$4    |
| LONESTAR 16oz                     | \$3    |
| LONESTAR LIGHT 16oz               | \$3    |



### HOOK, LINE & SINKER

SHOT OF OLD FORESTER  
& A LONE STAR \$8

### OYSTER SHOOTER

TEQUILA OR VODKA WITH  
ZING ZANG, HORSERADISH,  
SALT & LIME \$7

### SPICY WATERMELON MARGARITA

HAND-CRAFTED PITCHER OF  
TEQUILA BLANCO, COINTREAU,  
WATERMELON, LIME & JALAPEÑO \$35

### PITCHER OF SANGRIA

OUR SIGNATURE RECIPE WITH  
FRUIT JUICES AND YOUR CHOICE OF  
RED, WHITE, OR SPARKLING WINE \$32

## Hand-Shaken Cocktails

### CAZADORES MARGARITA

COINTREAU, FRESH OJ, LIME,  
SIMPLE SYRUP & SALTED RIM \$10

### HUCKLEBERRY LEMONADE

44 NORTH HUCKLEBERRY VODKA  
& FRESH LEMON JUICE \$10

### GIN AND TONIC

HENDRICKS, RHUBARB BITTERS,  
LIME & FEVER TREE TONIC \$10

### "GRAYHOUND"

DEEP EDDY GRAPEFRUIT,  
GRAPEFRUIT JUICE & GRAPEFRUIT BITTERS \$10

### CAIPIRINHA

VELHO BARRERO CACHACA, LIME & SUGAR \$10

### "PIÑA COLADA"

BACARDI RUM, COCONUT MILK,  
PINEAPPLE JUICE & SUGAR \$11

### "LIMONADA"

DEEP EDDY LEMONADE,  
LIME PALETA & TOPO CHICO \$10

### MICHELADA

ZING ZANG, LIME, TABASCO, CRACKED PEPPER  
& SALTED RIM WITH CHOICE OF DRAFT BEER \$6

### OLD FASHIONED

OLD FORESTER, ORANGE PEEL,  
LUXARDO CHERRY & BITTERS \$12

## Craft on Draft



**PINTS \$6**

**PITCHERS \$23**



PLEASE ASK YOUR SERVER FOR TODAY'S OFFERINGS.

## Wine List

|                                      | GL/BTL     |
|--------------------------------------|------------|
| NV CHLOE PROSECCO                    | \$36       |
| NV J.P. CHENET SPARKLING ROSÉ        | \$7 / 33   |
| '16 CHARLES SMITH ROSÉ               | \$9 / \$30 |
| '17 BARRYMORE ROSÉ                   | \$35       |
| '15 KIM CRAWFORD SAUVIGNON BLANC     | \$11 / 34  |
| '15 MER SOLEIL CHARDONNAY            | \$12 / 36  |
| '16 JACKSON ESTATE CHARDONNAY        | \$45       |
| '16 BOEN PINOT NOIR                  | \$45       |
| '14 RODNEY STRONG CABERNET SAUVIGNON | \$12 / 36  |

### HAPPY HOUR

TUESDAY—FRIDAY 3—6

### REVERSE HAPPY HOUR

TUESDAY — THURSDAY 9—CLOSE

## Drinks

|              |     |
|--------------|-----|
| ICED TEA     | \$3 |
| TOPO CHICO   | \$3 |
| LEMONADE     | \$3 |
| CANNED SODAS | \$2 |

All Pints & Cocktails are Served  
in Plastic Cups To Ensure No Broken  
Glass Near or Around the Playground

Tues. – Sat. 11–10 | Sunday 12–8

520 E. Grayson | (210) 236-7422

Restaurant Managers: Gladys Estrada, Slim, Brittney Walton  
Chef / Owners: Jason & Jake Dady

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you are allergic, and we will be happy to make accommodations.