

HAPPY HOUR

Wed - Fri | 4 PM - 6 PM

Domestic Beer	3
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Craft Beer	5
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Featured Cocktail	5
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Margarita	5
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Wine Cellar Happy Hour <i>sparkling white red</i>	5
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Savory Spiced Peanuts	3
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Marinated Style Olives <i>w/ orange zest</i>	4
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Sweet Pea Hummus <i>w/ romesco, crudites and pita</i>	8
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TAG US
#HIGHRISEHAPPYHOUR

SPARKLING

Belstar <i>Prosecco, Italy</i>	8	32
Pichot Vouvray <i>Brut, France</i>	10	40
Benvolio <i>Prosecco, Friuli, Italy</i>	12	42
Tapiz Sparkling Torrontes <i>Extra Brut, Argentina</i>	12	48
Scharffenberger <i>Brut, Mendocino County</i>		65



WHITE

Drylands <i>Sauvignon Blanc, New Zealand</i>	10	30
Cambria Katherine's Vineyard <i>Chardonnay, Santa Maria Vallley, CA</i>	12	42
Livon <i>Pinot Grigio, Italy</i>	12	42
Pellegrini <i>Unoaked Chardonnay, California</i>	12	42
Leitz Dragonstone <i>Riesling, Germany</i>	12	48
Carmel Road <i>Chardonnay, Monterey</i>	14	48
Left Coast <i>White Pinot Noir, Willamette Valley</i>	14	52
Hands of Time <i>Chardonnay, Napa Valley</i>	16	56

ROSÉ

Tapiz <i>Sparkling Malbec Rosé, Argentina</i>	8	32
Elk Cove <i>Pinot Noir Rosé, Willamette Valley</i>	10	40
Gratien & Meyer Crémant <i>Sparkling Rosé, France</i>	12	42



RED

Zolo <i>Malbec, Mendoza Argentina</i>	8	28
14 Hands <i>Red Blend, Columbia Valley, WA</i>	8	32
Altocedro Año Cero <i>Cabernet Sauvignon, Mendoza Argentina</i>	10	38
Septima Obra <i>Malbec, Argentina</i>	10	38
Lapis Luna <i>Pinot Noir, North Coast, California</i>	10	40
Peirano Estate <i>Merlot, Lodi, California</i>	10	40
Achaval-Ferrer <i>Malbec Blend, Argentina</i>	12	42
The Big Red Monster <i>Cabernet, Paso Robles, California</i>	12	42
Cambria <i>Syrah, Santa Maria California</i>	12	42
The Immortal Zin <i>Zinfandel, Lodi, California</i>	12	42

Jackson Estate <i>Pinot Noir, Anderson Valley Calif.</i>	12	42
Lyric <i>Pinot Noir, Santa Barbara</i>	12	42
One Stone <i>Cabernet Sauvignon, Paso Robles</i>	14	42
Fortress <i>Cabernet Sauvignon, Sonoma</i>	14	48
Siduri <i>Pinot Noir, Willamette Valley</i>	14	48
Librandi Gravello <i>Red Blend, Italy</i>	15	52
Renegade Ancient Peaks <i>Red Blend, Santa Margharita Calif.</i>	15	52
Trefethen <i>Merlot, Napa Valley</i>	15	52

RESERVE

SPARKLING

Nicholas Fuillate <i>Champagne, France</i>	89
Cantina Delsignore Nebbiolo <i>Rosé Extra Brut, Piedmont Italy</i>	108
Taittinger La Francaise <i>Brut, France</i>	108
Mercat <i>Cava Brut, Spain</i>	115
Veuve Clicquot Yellow Label <i>Brut, France</i>	120

WHITE

Diatom <i>Chardonnay, California</i>	60
Kentia <i>Albarino, Spain</i>	60
Penner-Ash <i>Viognier, Oregon</i>	60
Hudson Vineyards <i>Chardonnay, Napa Carneros</i>	89
Patz & Hall <i>Chardonnay, Sonoma Coast</i>	89

RED

Siduri <i>Pinot Noir, Russian River Valley</i>	68
Lagar de Bezana Aluvion <i>Red Blend, Chile</i>	72
Freemark Abbey <i>Cabernet Sauvignon, Napa Valley</i>	72
Rodney Strong Reserve <i>Cabernet Sauvignon, Alexander Valley Sonoma</i>	72

Ravenswood <i>Zinfandel, Sonoma Valley</i>	72
Altocedro Reserva <i>Malbec, Argentina</i>	89
Domaine du Vieux Lazaret <i>Chateauneuf-du-Pape Blend, France</i>	89
Erath <i>Pinot Noir, Oregon</i>	89
Hudson Vineyards Phoenix <i>Blend, Napa Carneros</i>	89
L'Ecole No. 41 <i>Merlot, Walla Walla Valley Washington</i>	89
Scattered Peaks <i>Cabernet Sauvignon, Napa Valley</i>	89
Turley <i>Zinfandel, California</i>	89
Cenyth <i>Blend, Sonoma County</i>	115
Peju <i>Cabernet Franc, Napa Valley</i>	115
Tapiz Black Tears <i>Malbec, Argentina</i>	115
Ciacchi Piccolomini Brunello di Montalcino <i>Sangiovese, Tuscany Italy</i>	120
Merry Edwards Russian River Valley <i>Pinot Noir, California</i>	120
Rodney Strong Symmetry Meritage <i>Bordeaux Red Blend, Alexander Valley</i>	120
Tamber Bey <i>Cabernet Sauvignon, Calistoga California</i>	120
Taylor Fladgate Fine Tawny <i>Port, Portugal</i>	160
Warre's <i>Port, Portugal</i>	180

BEER

DOMESTIC 4

Bud Light
Coors Light
Miller Lite
Shiner

PREMIUM 5

Dos Equis
Guinness Stout
Michelob Ultra
Modelo Especial
Newcastle Brown Ale
Stella Artois

CRAFT 6

Aval Cidre Rose
Blue Owl Tangerina Milkshake Sour
Community Mosaic
Deep Ellum IPA
Lakewood Temptress Milk Stout
Panther Island Sweet Fang Milk Stout
Rahr Ugly Pug
Revolver Blood + Honey
Wild Acre Billy Jenkins
Wild Acre Texas Blonde

SIGNATURE COCKTAILS

TOUCAN 10

rum, chambord, pineapple, lemon

THE BIRD DOG 10

gin, mint infused agave, lime, grapefruit

TWO BIRDS, ONE STONE 12

rye whiskey, hot honey, grapefruit bitters

CHERRY BLOSSOM 14

bourbon, aperol, luxardo syrup, citrus

NIGHT OWL 14

espresso, vodka, kahlua, simple

FLEW THE COUPE 16

Empress gin, apricot liqueur, lemon

GILDED CAGE 16

Citron vodka, maraschino liqueur, sparkling rosé

CONVERSATION STARTER 12

Tito's vodka, lime, lemon, lavender, cointreau

SOCIAL DOVE 12

*strawberry and jalapeno infused tequila,
lime, topo chico*

GIN

New Amsterdam	8
Bombay Sapphire	10
Tanqueray	10
Hendrick's	12
Uncle Val's Botanical	12
Botanist	12
Empress	12
Uncle Val's Restorative	14



VODKA

Sobieski	8
Tito's	10
Ketel One	11
Grey Goose	12



TEQUILA/MEZCAL

Rio Grande	8
Espolòn Reposado	10
Herradura Silver	12
Del Maguey	12
Milagro	
Silver Reposado	10 11
Don Julio	
Silver 1942	11 29
Casamigos	
Silver Reposado Anejo	12 14 17
Clase Azul	
Plata Reposado Anejo	12 32 59
Illegal Mezcal	
Joven Anejo	14 16

WHISKEY/BOURBON

Jack Daniel's	8
Jim Beam Black	8
Bulleit Bourbon Rye	9 10
Buffalo Trace	9
Maker's Mark	9
Rittenhouse Rye	9
Basil Hayden's	10
Jameson	10
Sazerac Rye	10
TX Blended Bourbon	10 14
Crown Royal Reserve	10 12
Eagle Rare	12
Ben Milam Bourbon	14



SCOTCH

Dewar's	8
Chivas 12yr	10
Monkey Shoulder	10
Glenmorangie 10yr	12
Laphroaig 10yr	12
Glenlivet 12yr	14
Macallan 12yr	15
Oban 14yr	16



RUM

Bacardi Light	8
Appleton Estate	10
Bacardi Oakheart	10
Ron Zacapa 23yr	15
Smith + Cross	15

COFFEE

Acension Drip Coffee 2.5 | 3
12oz | 16oz | 20oz

Cold Brew 3.5
16oz

Cappuccino 4.50 | 5
2oz | 16oz | 20oz
*Double shot of espresso
topped with a mix of steamed
and frothy milk*

Café Latte 4.50 | 5
12oz | 16oz | 20oz
*Double shot of espresso topped with
steamed and textured milk*

Chai Tea Latte 4.50 | 5
16oz | 20oz

Iced Cappuccino 4.50 | 5
16oz | 20oz

Iced Latte 4.50 | 5
16oz | 20 oz

Americano 4 | 5
12oz | 20oz
*Double shot of espresso with
hot water added*

Cortado 4
6oz
*Double shot of espresso and lightly
steamed milk served in a small glass*

Espresso Macchiato 4
*Double shot of espresso "marked"
with a dollop of steamed foamy milk*

Double Espresso 4

Extra Double Shot 2.50

FLAVORING - \$0.50

vanilla, hazelnut, chocolate, caramel

ALTERNATIVE MILK - \$0.50

almond, dairy free

WHITE TEA

WHITE PEONY FUJIAN 6

Grown on the mountains of Fujian, China, this tea consists of silver buds and fresh young leaves. Steeps into a beautiful golden yellow color with an unexpectedly robust flavor and texture.

SILVER NEEDLES 6

A Chinese tea from the Fujian Province, this tea is composed of rare and delicate downy buds with hints of sweet clover and a honey finish.

SNOW PEACH 6

The delicious flavor of ripe peaches is added to a white peony tea that is equally delicious hot or cold.



GREEN TEA

SENCHA ASANOKA 6

Grown from the Asanoka Cultivar, this tea is from the Japanese island Kagoshima. Velvety notes of edamame & watercress with a surprisingly sweet finish.

OOLONG TEA

DELTA OOLONG 6

This U.S. farm-to-table oolong is the third tea from The Great Mississippi Tea Company. The tea liquor is light gold and has a distinctive floral note reminiscent of high mountain Taiwanese oolongs.



BLACK TEA

DECAF BREWED CALM 5

*South African tea with trio of flavors:
orange rooibos, chamomile
and cooling mint.*

DECAF MIDNIGHT MASALA CHAI 5

*Indian black tea that contains
cloves, ginger, cinnamon
and vanilla*

JUICES

ORANGE 3
CRANBERRY 3



MOCKTAILS

CRANBERRY CUTIE 4
Sprite, cranberry, pineapple, lime

LAVENDER LEMONADE 4
lemon, lavender syrup



SODA

COKE 1.50
DIET COKE 1.50
COKE ZERO 1.50
SPRITE 1.50
DR. PEPPER 1.50
DIET DR. PEPPER 1.50



WATER

AQUA PANNA 3
SANPELLEGRINO 3
TOPO CHICO 3