



COCKTAILS

BRANCH & BIRD SPECIALTY

Phoenix rosemary infused mezcal, orange infused dry vermouth, extra virgin olive oil	17
Kingfisher Brugal 1888 rum, cognac, crème de banana, nutmeg, cream	16
Tipsy Hedren El Jimador blanco tequila, coriander, serrano, lime, ginger beer	12
Albatross Reyka vodka, Warre's port, pomegranate, lemon	14
Birds & The Bees Effen vodka, mint infused honey, grapefruit, prosecco	12
Early Bird Woodford Reserve Double Oaked bourbon, chocolate liqueur, Cherry Heering, espresso	18
Peacock The Botanist gin, St. Germain elderflower liqueur, lemon, dill, cucumber	15
Huginn Blackland rye, Texas brown sugar bourbon, hot honey, cherry	16
Violaceous Jay Empress 1908 gin, The King's Ginger liqueur, Earl Grey tea, apple bitters	17
Muninn Noble Oak bourbon, macadamia liqueur, cardamom bitters	15

BRANCH & BIRD CLASSICS

Night Owl espresso, vodka, Kahlua, simple syrup	14
The Flamingo rye whiskey, rhubarb syrup, lemon, cardamom bitters	14
Paradise rum, elderflower liqueur, peach, basil, honey, lemon	12
Watermelon High Rise watermelon vodka, cucumber, lemon, prosecco	15
Conversation Starter Tito's vodka, lavender, Cointreau, lemon, lime	14

BEER

CRAFT

Panther Island Allergeez	6
Panther Island Tailgater	6
Panther Island Sweetfang	6
Panther Island IPF'nA	9
Panther Island Summageez	6
Panther Island Brewnette	6
Panther Island Hazy Cat	9
Cowtown Last Kaiser	7
Cowtown Pale Ryder	7
Cowtown Cold Fort Worth	7
Cowtown O'Dell	7
Cowtown Horse with No Name	7
Cowtown Damn Near Kilt' Em	7

DOMESTIC

Michelob Ultra	5
Shiner Bock	5
Miller Lite	5
Bud Light	5

PREMIUM

Stella Artois	6
Modelo Especial	6
Dos Equis	6
Guinness	6
O'Doul's	6



WINES

SPARKLING

Santome <i>Prosecco</i>	10 36
Lucien Albrecht <i>Cremant Brut</i>	12 42
Scharffenberger <i>Brut</i>	15 54

WHITE

Lobster Reef	10 36
Borgo Maragliano <i>Moscato</i>	10 40
Scarpetta <i>Pinot Grigio</i>	11 44
Leitz Dragonstone <i>Riesling</i>	12 42
Pellegrini <i>Unoaked Chardonnay</i>	13 46
Sylvaine & Alain Normand <i>Chardonnay</i>	14 47
Westside Crossing <i>Chardonnay</i>	14 48
Left Coast <i>White Pinot Noir</i>	15 50
Delille Cellars "Chaleur Blanc" <i>Sauvignon Blanc/Sémillon Blend</i>	15 52

ROSÉ

Elk Cove <i>Pinot Noir Rosé</i>	10 35
Gratien & Meyer <i>Crémant Sparkling Rosé</i>	12 42
Bargemone <i>Rosé</i>	14 56

RED

Altocedro <i>Malbec</i>	11 39
Twenty Bench <i>Cabernet Sauvignon</i>	12 42
Banshee Mordecai <i>Red Blend</i>	13 46
San Silvestro <i>Barbera</i>	14 46
Renegade Ancient Peaks <i>Red Blend</i>	15 50
Fortress <i>Cabernet Sauvignon</i>	16 56
Warre's Port	16 91
Westmount <i>Pinot Noir</i>	17 68
Annabella <i>Pinot Noir</i>	13 52

HIGH-RISE HAPPY HOUR

TUESDAY - FRIDAY 4PM - 6PM

Crispy Rice with Spicy Shrimp Salad	6
Beef Carpaccio	12
Margherita Flatbread	10
Buffalo Chicken Flatbread	10
Meat & Cheese Board	11

Domestic Beer

Craft Beer

Featured Cocktail

Margarita

House Cocktails & Liquors

Flor de Caña rum | Dewar's scotch

Sobieski vodka | New Amsterdam gin

Four Roses bourbon | El Jimador blanco tequila

Happy Hour Wine

sparkling | white | red

VIEW ALL
SPIRITS

