

COCKTAILS

BRANCH & BIRD SPECIALTY

Green with Envy gin, pistachio syrup, apricot liqueur, cream	14
Fire & Ice Pomegranate vodka, cinnamon syrup, black walnut bitters, lemon	14
Partridge in a Pear Tree Pear vodka, passion fruit purée, aperol, lime, prosecco	15
Butter Me Up Butter-washed bourbon, rosemary syrup, black lemon bitters	15
Kiwi to my Heart Mezcal, kiwi, pineapple, lime, ancho reyes	15
Cherry on Top Rye whiskey, sage syrup, tart cherry juice, lemon	14
Espresso Yourself Reposado tequila, Licor 43, Frangelico, espresso, cinnamon	15
I'm Empressed Rose & elderflower Empress gin, Italicus, lavender, lemon	15

HIGH-RISE HAPPY HOUR

TUESDAY - FRIDAY 4PM - 6PM

Crispy Rice with Spicy Shrimp Salad	6
Beef Carpaccio	12
Meat & Cheese Board	11
Domestic Beer	3
Craft Beer	5
Featured Cocktail	5
Margarita	5
House Cocktails & Liquors	6
Flor de Caña rum Dewar's scotch Sobieski vodka New Amsterdam gin Four Roses bourbon El Jimador blanco tequila	
Happy Hour Wine	5 20
sparkling white red	

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

