

# HIGH-RISE HAPPY HOUR

TUESDAY - FRIDAY 4PM - 6PM

## COCKTAILS

Margarita On The Rocks spicy or regular	10
Lemon Drop Martini	10
Moscow Mule gin or vodka	10
Old Fashioned	10

## BEER

Domestic	3
Premium	4

## WINE

Sparkling	8
Rosé	8
White	8
Red	8
Sangria	8

## FOOD

Hummus with Lavosh	10
Marinated Olives	6
Pepperoni Flatbread	12
Margherita Flatbread	12
Featured Flatbread	14
Chef's Daily Selection Meat   Cheese	10   8

# COCKTAILS & BEER

## BRANCH & BIRD SPECIALTY

<b>The Pearfect Crime</b> Yogurt Washed Pear Vodka, Spiced Pear Liqueur, Red Wine Float	15
<b>Midnight Caper</b> Olive Oil Infused Gin, Caperberry Brine	17
<b>Doin' Thyme</b> Bourbon, Aperol, Thyme, Fig, Gin	15
<b>Heist &amp; Husk</b> Butter Washed Anejo Tequila, Chile Liqueur, Elote Liqueur, Bitters	16
<b>Sweet Surrender</b> Cinnamon Vodka, Passionfruit Liqueur, Passionfruit Purée, Vanilla, Sparkling Wine	16
<b>Amber Spice</b> Pumpkin Infused Rye Whiskey, Licor 43, Spiced Cherry Bitters	16
<b>Ruby Rush</b> Elderflower Rose Empress Gin, Gruet "La Fleuriste" Sparkling Wine, Citrus	15
<b>On The Run</b> Blanco Tequila, Ginger Liqueur, Pomegranate, Cranberry, Lemon, Soda Water	15

## CRAFT

<b>Panther Island Allergeez</b>	7
<b>Panther Island Tailgater</b>	7
<b>Panther Island IPF'nA</b>	9
<b>Panther Island Brewnette</b>	7
<b>Panther Island Hazy Cat</b>	9
<b>Cowtown Cold Fort Worth</b>	8
<b>Cowtown Horse with No Name</b>	8
<b>Cowtown Seasonal</b>	8

## DOMESTIC

<b>Michelob Ultra</b>	5
<b>Shiner Bock</b>	5
<b>Miller Lite</b>	5
<b>Bud Light</b>	5

## PREMIUM

<b>Stella Artois</b>	6
<b>Modelo Especial</b>	6
<b>Dos Equis</b>	6
<b>Guinness</b>	6
<b>Heineken Zero</b>	6

# WINE

## SPARKLING

<b>Santome</b> <i>Prosecco</i>	12   36
<b>Lucien Albrecht</b> <b>Cremant</b> <i>Brut</i>	14   42
<b>Scharffenberger</b> <i>Brut</i>	15   54

## WHITE

<b>Borgo Maragliano</b> <i>Moscato</i>	11   42
<b>Scarpetta</b> <i>Pinot Grigio</i>	12   46
<b>Leeuwin Estate</b> <i>Riesling</i>	12   44
<b>Pellegrini</b> <i>Unoaked Chardonnay</i>	13   48
<b>Sylvaine &amp; Alain Normand</b> <i>Chardonnay</i>	14   49
<b>Westside Crossing</b> <i>Chardonnay</i>	14   49
<b>Toi Toi</b> <i>Sauvignon Blanc</i>	15   49
<b>Left Coast</b> <i>White Pinot Noir</i>	15   52
<b>Delille Cellars</b> <b>"Chaleur Blanc"</b> <i>Sauvignon Blanc/Sémillon Blend</i>	18   54

## ROSÉ

<b>Elk Cove</b> <i>Pinot Noir Rosé</i>	12   36
<b>Gratien &amp; Meyer</b> <b>Crémant</b> <i>Sparkling Rosé</i>	14   44
<b>Bargemone</b> <i>Rosé</i>	16   56

## RED

<b>Altocedro</b> <i>Malbec</i>	11   41
<b>Twenty Bench</b> <i>Cabernet Sauvignon</i>	12   43
<b>Banshee Mordecai</b> <i>Red Blend</i>	13   47
<b>San Silvestro</b> <i>Barbera</i>	14   49
<b>Kivelstadt</b> <b>"Father's Watch"</b> <i>Red Blend</i>	15   52
<b>Turning Point</b> <i>Cabernet Sauvignon</i>	16   56
<b>Willamette Valley Vineyards</b> <i>Pinot Noir</i>	17   68
<b>Annabella</b> <i>Pinot Noir</i>	13   54

# RESERVE WINE

## SPARKLING

<b>Lallier</b> Champagne, France	72
<b>Nicolas Feuillatte</b> Champagne, France	74
<b>Cantina Delsignore Nebbiolo</b> Rosé Extra Brut, Piedmont Italy	79
<b>Taittinger La Francaise</b> Champagne, France (split bottle 375ml)	85
<b>Nicolas Feuillatte</b> Rosé Champagne, France	101
<b>Veuve Clicquot Yellow Label</b> Champagne, France	144
<b>Billecart-Salmon</b> Rosé Champagne, France	192
<b>Alfred Gratien "Cuvée Paradis"</b> Champagne, France	264

## WHITE

<b>Diatom</b> Chardonnay, Santa Barbara	60
<b>Stags' Leap</b> Viognier, Napa Valley	60
<b>Marc Deschamps Pouilly-Fume</b> Sauvignon Blanc, France	72
<b>Cantina della Vernaccia 'Ugone III'</b> Vermentino, Italy	80
<b>Patz &amp; Hall</b> Chardonnay, Sonoma Coast	84
<b>Castello della Sala 'Cervaro'</b> Chardonnay, Italy	110
<b>Domaine Bois De Boursan Chateauneuf-Du-Pape</b> Rhone, France	120
<b>Domaine Pattes Loup Chablis</b> Chardonnay, France	120
<b>Jehan Emonin Meursault Premier Cru</b> Chardonnay, France	211

## ROSÉ

<b>Guado al Tasso Scalabrone Rosato</b> Rosato, Tuscany	64
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# RESERVE WINE

## RED

<b>L'Ecole No. 41</b> Merlot, Columbia Valley Washington	62
<b>Beronia Rioja Reserva</b> Tempranillo, Spain	72
<b>Siduri</b> Pinot Noir, Oregon	74
<b>Turley</b> Zinfandel, California	84
<b>Trefethen</b> Merlot, Napa Valley	85
<b>Trambusti Sentimento</b> Red Blend, Italy	88
<b>Picayune 'Padlock'</b> Red Blend, Napa Valley	89
<b>Altocedro Grand Reserva</b> Malbec, Argentina	99
<b>Terra Di Poggi Passo Cale Montepulciano d'Albruzzo</b> Italy	102
<b>Tenuta Poggio ai Mandorli</b> Chianti Classico, Italy	104
<b>Cenyth</b> Blend, Sonoma County	100
<b>Tapiz Black Tears</b> Malbec, Argentina	106
<b>Domaine Duseigneur 'Matteo'</b> Chateaneuf-du-Pape, France	108
<b>Antinori Guado al Tassa 'Cont'Ugo'</b> Merlot, Italy	122
<b>Tamber Bey</b> Cabernet Sauvignon, California	135
<b>Peju</b> Cabernet Franc, Napa Valley	137
<b>Merry Edwards Russian River Valley</b> Pinot Noir, California	143
<b>Keenan</b> Cabernet Franc, Napa Valley	144
<b>Ciacci Piccolomini d'Aragona</b> Brunello di Montalcino, Italy	144
<b>Stag's Leap 'Artemis'</b> Cabernet Sauvignon, Calif.	152
<b>Galerie 'Plenair'</b> Cabernet Sauvignon, California	150
<b>Freemark Abbey</b> Cabernet Sauvignon, California	150
<b>Yves Cuilleron 'Bassenon'</b> Syrah, France	152
<b>Nathalie Richez</b> Pinot Noir, Burgundy	150
<b>Santenay 1er Cru 'Beauregard'</b> Pinot Noir, France	150
<b>Prunotto Barolo Bussia</b> Nebbiolo, Italy	195
<b>Elizabeth Spencer</b> Cabernet Sauvignon, Napa Valley	200
<b>Barnett Vineyards</b> Cabernet Sauvignon, Napa Valley	210
<b>Château Rauzan-Ségla</b> Margaux, France	240

# AFTER DINNER DRINKS & DESSERT

## AFTER DINNER DRINKS

<b>Night Owl</b> Vodka, Espresso & Kahlua	15
<b>Chocolate Martini</b> Vanilla Vodka, Chocolate Liqueur, Chocolate Syrup & Irish Cream Liqueur	16
<b>Branch &amp; Bird Old Fashioned</b> Blackland Texas Pecan Brown Sugar Bourbon, Dom B&B Liqueur & Cardamom Bitters	16
<b>Carajillo</b> Licor 43 & Espresso	13
<b>Taylor Fladgate 20 yr Tawny Port</b>	22
<b>Cowtown Coffee</b> Coffee served with special selection of Bourbon or Whiskey	14

## COFFEE BAR

**Drip Coffee**

**Cappuccino**

**Latte**

**Americano**

**Espresso**

**Specialty Syrup**

vanilla bean

**Syrup**

caramel, hazelnut, mocha, white chocolate

**Non-Dairy Milk**

almond, oat

## DESSERT

**Bird's Nest** Branch & Bird signature dessert. GF  
**Seasonal Cheesecake**

**\* Ask Server for Additional Options \***

