

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

VALENTINI COCKTAILS

Love Birds Hazelnut Vodka, Frangelico, Espresso, Chocolate	16
French Kiss Cranberry-infused Botanist Gin, Orange Zest Syrup, Taittinger Brut Champagne	22
Sitting in a Tree Espresso Bean and Orange Peel-Infused Bourbon, Averna, Carpano Antica, Cocoa Bitters	17
Bananas for You Dark Rum, Banana Liqueur, Amaretto, Cream, Vanilla Wafer	16

COCKTAILS & BEER

BRANCH & BIRD SPECIALTY

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

MOCKTAILS

Nightingale Seedlip Spice, Espresso, Hazelnut, Cream	13
Sweet Songbird Seedlip Grove, Passionfruit, Vanilla, Soda	13
Mockingjay Seedlip Garden 108, Guava, Jalapeño, Lime, Agave	13
Fizzy Finch Seedlip Garden 108, Lime, Cucumber Mint Syrup, Soda Water	13

CRAFT

Panther Island Allergeez	7
Panther Island Sweet Fang	7
Panther Island Hazy Cat	9
Cowtown Horse with No Name	8
Deep Ellum Blonde	7
Deep Ellum IPA	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
Heineken Zero	6

WINE

SPARKLING

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

WHITE

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

ROSÉ

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

RED

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

RESERVE WINE

SPARKLING

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

WHITE

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

ROSÉ

Guado al Tasso Scalabrone Rosato Rosato, Tuscany	64
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RESERVE WINE

RED

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

AFTER DINNER DRINKS & DESSERT

AFTER DINNER DRINKS

Night Owl Vodka, Espresso & Kahlua	15
Chocolate Martini Vanilla Vodka, Chocolate Liqueur, Chocolate Syrup & Irish Cream Liqueur	16
Branch & Bird Old Fashioned Blackland Texas Pecan Brown Sugar Bourbon, Dom B&B Liqueur & Cardamom Bitters	16
Carajillo Licor 43 & Espresso	13
Taylor Fladgate 20 yr Tawny Port	22
Cowtown Coffee 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 ***

