

SIGNATURE COCKTAILS**LOVE LETTER | 20**

Lillet Rosé, Cava, Soda Water, Seasonal Berries

LA VIE EN ROSE | 22Jalapeño-Infused Mezcal,
Lillet Rosé, Rose Water**BUTTERFLY KISS | 22**Pineapple-Infused Gin, Elderflower Liqueur,
Lime, Lillet Blanc**COUR ROYALE | 22**Empress Gin, Elderflower Liqueur,
Lime Juice, Grapefruit Soda, Rosemary**DEAR YOLA | 22**Mezcal, Orgeat, Lime Juice,
Angostura, Dehydrated Lime, Mint**MONK'S RESPITE | 24**Green Chartreuse, Velvet Falernum,
Pineapple, Lime, Mint**FRENCH NEGRONI | 21**Citadelle Gin, Lillet Blanc,
Suze Gentian, Orange Twist**VIEUX CARRÉ | 24**High West Rendezvous Rye, Cognac,
Sweet Vermouth, Benedictine, Peychaud's**BORDEAUX SOUR | 23**Bourbon, Lemon, Egg White*,
Angostura, Bourdeaux**A DAY IN MARTINIQUE | 24**Clement Rhum Agricole, Diplomático Exclusiva,
Banane du Brésil, Grand Brulot,
Angostura, Aztec Chocolate BittersQUILL MARTINIS 23**FRENCH MARTINI**

Vanilla-Infused Vodka, Chambord, Pineapple

STIRRED VESPER

Gin, Vodka, Lillet Blanc, Lemon Twist

ESPRESSO MARTINIVodka, Counter Culture Forty-Six
Espresso, Grand Brulot**CLASSIC MARTINI**Choice of Vodka or Gin
Prepared with Dry Vermouth or Olive Brine
Garnished with Castelvetrano Olives or Lemon TwistBEER

Pinthouse Brewing Electric Jellyfish | 12

Pinthouse Brewing Magical Pilsner | 12

El Berto Mexican Lager | 9

Violet Blueberry Blonde | 9

SPIRIT-FREE**LE JARDIN | 19**Seedlip Garden 108, Cucumber,
Elderflower, Lime, Sparkling Water

PROPER BITES

DEVILED LOCKHART QUAIL EGGS | 17
Smoked Trout Roe, Dill

GULF SHRIMP COCKTAIL | 24
Classic Cocktail & Wasabi Mustard Sauce

HOUSEMADE TATER TOTS & KALUGA CAVIAR | 48
Crème Fraîche, Meyer Lemon Zest

GULF SNAPPER CRUDO | 22
Local Kumquats, Fried Chili Paste, Hibiscus

TEXAS CHEDDAR FINGER SALAD | 17
Brazos Valley Cheddar, Chive Buttermilk Dressing

LAMBERTS BRISKET MELTS | 22
Texas Toast, Queso Monterey, Cornichon

BLUE CRAB & SWEET CORN FRITTERS | 23
Spicy Remoulade

TEXAS QUAIL LIZZIES | 21
Jalapeño, Cheddar, Smoked Bacon, Spicy Agave

PETIT AIOLI | 17
Local Vegetables, 9-Minute Egg, Bay Laurel Aioli

WINE BY THE GLASS

SPARKLING

Bosco del Merlo, Prosecco, IT | 18 / 70

Raventós i Blanc 'de Nit', Brut Rose, Cava, SP | 18 / 70

Taittinger 'La Française', Brut Champagne, FR | 30 / 118

Billecart-Salmon 'Louis Salmon' Blanc de Blancs
Champagne, FR 2009 | 90 / 350

WHITE

Attems, Pinot Grigio, Friuli, IT | 18 / 70

Basserman-Jordan, Riesling 'Troocken'
Pfalz, GR | 18 / 70

Patient Cottat, Sauvignon Blanc
Sancerre, FR | 25 / 98

Far Mountain, Chardonnay 'Myrna'
Sonoma Valley, CA | 30 / 118

ROSÉ

Hecht & Bannier, Côtes de Provence, FR | 20 / 78

RED

Tiberio, Montepulciano D'Abruzzo, IT | 20 / 78

Familia Torres 'Secret', Grenache & Merlot Blend
Priorat, SP | 22 / 86

Roserock 'Drouhin', Pinot Noir
Eola-Amity Hills, OR | 25 / 98

Faust, Cabernet Sauvignon
Napa Valley, CA | 32 / 125

