RELAX & REFRESH
BEVERAGE. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources. We offer beverage options that are created with fresh, local ingredients that reflect the season and have been thoughtfully sourced from our communities. Our drinks are carefully prepared and served, always striving to honor our guests’ individual preferences.

We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.
CLASSICS

MARGARITA
Patrón Reposado Tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 15.00

MOJITO
Cruzan Aged Light Rum, simple syrup, mint leaves and fresh lime topped with soda water. 12.00

MOSCOW MULE
Tito’s Handmade Vodka, ginger beer and fresh lime juice. 12.00

PALOMA
Casa Noble Crystal Tequila, grapefruit soda and fresh lime juice. 14.00

TEXAS SUNRISE
Tito’s vodka, Malibu Rum, Cointreau, pineapple and splash of cranberry. 12.00

SOUTHBOUND GREYHOUND
Deep Eddy Ruby Red Vodka with club soda. 11.00
STRAWBERRY MAI TAI
Cruzan Strawberry rum, triple sec and agave nectar with fresh lime juice and orgeat syrup. $11.00

SKYY LEMONADE
SKYY vodka and fresh strawberry with fresh lemon juice and agave nectar. $12.00

BLOODY MARY
Absolut Vodka, Finest Call Bloody Mary Mix and a dash of Worcestershire sauce garnished with celery, lemon and an olive. $13.00

CUCUMBER SPRITZER
Effen Cucumber Vodka, club soda, Sierra Mist and lime. $13.00

SWEET TEA LEMONADE
Deep Eddy Sweet Tea Vodka and lemonade. $11.00

SNAKE BITE
Malibu Rum, pineapple juice, splash of Blue Curacao and lime. $11.00

LOST PINES PARADISE
Tito’s Handmade Vodka, Malibu Rum, Blue Curacao, grenadine and pineapple juice. $12.00

OUR FAVORITES
FROZEN DAIQUIRI
Bacardi Superior rum with your choice of peach, banana, strawberry, mango or raspberry purée. 12.00

FROZEN MARGARITA
Sauza Gold tequila with your choice of strawberry, raspberry, mango or peach purée. 11.00

RUM RUNNER
Captain Morgan Original Spiced rum, banana and blackberry liqueur, fresh lime and pineapple with a splash of grenadine. 11.00

TROPICAL SANGRIA
Canvas Pinot Grigio, Effen Black Cherry vodka and agave nectar with citrus and fresh fruit. 12.00

KEY LIME
Malibu Rum, piña colada and margarita mix. 11.00

PIÑA COLAVA
Cruzan Aged Light Rum, piña colada mix and strawberry purée. 11.00

MUDSLIDE
Smirnoff Vodka, Kahlúa, Baileys, ice cream blended and topped with whipped cream. 12.00
STRAWBERRY BASIL
Strawberry purée with fresh lemon & lime juices and a splash of soda water. 6.00

WATERMELON BASIL
Fresh watermelon, agave nectar, basil and fresh lime juice with a splash of soda water. 6.00

FLAVORED ICED TEA OR LEMONADE
Raspberry, strawberry or mango. 5.00

RASPBERRY MINT LEMONADE
Raspberry purée, sweet and sour and a splash of Sierra Mist. 6.00

KOOKIE MONSTER
Ice cream blended with chocolate swirls, topped with whipped cream and crushed Oreo cookies. 8.00

2019 BOTTOMLESS SODA CUP
Free fountain drink refills throughout the property through 2019! 25.00

ZERO PROOF®
<table>
<thead>
<tr>
<th>Beer Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORONA LIGHT</td>
<td>7.00</td>
</tr>
<tr>
<td>CORONA EXTRA</td>
<td>7.00</td>
</tr>
<tr>
<td>HEINEKEN LIGHT</td>
<td>7.00</td>
</tr>
<tr>
<td>STELLA ARTOIS</td>
<td>7.00</td>
</tr>
<tr>
<td>DOS EQUIS</td>
<td>7.00</td>
</tr>
<tr>
<td>SHINER BOCK</td>
<td>7.00</td>
</tr>
<tr>
<td>COORS LIGHT</td>
<td>6.00</td>
</tr>
<tr>
<td>BUD LIGHT</td>
<td>6.00</td>
</tr>
<tr>
<td>MILLER LITE</td>
<td>6.00</td>
</tr>
<tr>
<td>MICHELOB ULTRA</td>
<td>7.00</td>
</tr>
<tr>
<td>DEEP ELLUM IPA</td>
<td>7.00</td>
</tr>
<tr>
<td>AUSTIN EASTCIDERs</td>
<td>7.00</td>
</tr>
<tr>
<td>INDEPENDENCE AUSTIN AMBER</td>
<td>7.00</td>
</tr>
<tr>
<td>DRAFT BEER AVAILABLE</td>
<td></td>
</tr>
<tr>
<td>BUCKET OF BEER (6) DOMESTIC</td>
<td>34.00</td>
</tr>
<tr>
<td>BUCKET OF BEER (6) PREMIUM</td>
<td>40.00</td>
</tr>
</tbody>
</table>
WHITE WINE

CANVAS 11.00
Pinot Grigio, Italy

CANVAS 10.00
Chardonnay, California

MURPHY-GOODE THE FUMÉ 11.00
Sauvignon Blanc, North Coast, California

M. CHAPOUTIER “BELLERUCHE,” 12.00
Rosé, Cotes-Du-Rhone, France

CANVAS 11.00
Brut Blanc De Blancs, Italy

RED WINE

CANVAS 11.00
Pinot Noir, California

CANVAS 10.00
Merlot, California

CANVAS 10.00
Cabernet Sauvignon, California

CATENA 12.00
Malbec, Mendoza, Argentina

CHARLES + CHARLES 12.00
Red Blend, Washington
FOOD

CHIPS AND SALSA
corn tortilla chips, salsa roja. 9.00
add Shiner Bock queso. 5.00
add guacamole. 6.00. 1.00

FRIED GREEN TOMATO SLIDERS
arugula, pickled onions, honey chipotle aioli. 13.00

BONELESS CHICKEN WINGS
buffalo sauce, celery & carrot sticks.
ranch or bleu cheese dressing. 14.00

SHREDDED BEEF SHORT RIB FLAUTAS
cayenne flour tortilla, grilled corn relish, tomatillo crema. 13.00

CHICKEN NACHOS
corn tortilla chips, Shiner Bock queso, cotija cheese, jalapeños, sour cream, pico de gallo. 15.00

FRUIT SPEARS
thick-cut spears of pineapple, watermelon, cantaloupe served with grapes, strawberries and honey yogurt dip. 12.00

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
HUMMUS & VEGGIES
baby carrots, zucchini, yellow squash, broccolini, radish, hummus, grilled pita. 10.00

MEDITERRANEAN SALAD
romaine lettuce, cucumbers, tomatoes, red onions, olives, feta cheese, herb vinaigrette. 12.00

ASIAN CHOPPED SALAD
baby greens, carrots, scallions, cilantro, avocado, almonds, sesame seeds, Miso ginger dressing. 12.00

SOUTHWESTERN SALAD
baby spinach, tomato, corn, red onions, black beans, avocado, cilantro ranch dressing. 12.00

ADD TO ANY SALADS:
grilled chicken 6.50
grilled shrimp 8.50.

BASKETS
french fries 6.00
sweet potato waffle fries 8.00
watermelon 8.00.
FOOD

GRILLED CHICKEN WRAP
baby greens, tomatoes, red bell peppers, avocado, cotija cheese, ranch dressing, spinach tortilla. 14.00

VEGETABLE WRAP
arugula, balsamic marinated yellow squash and zucchini, red bell peppers, tomato, hummus, whole wheat tortilla. 12.00

ROASTED TURKEY SANDWICH
swiss cheese, bacon, baby spinach, tomatoes, herb mayonnaise, wheatberry bread. 14.00

BARBEQUE BEEF BRISKET SANDWICH
pecan wood smoked beef brisket, caramelized onions, ciabatta roll. 15.00

ANGUS BEEF BURGERS*
all burgers are served with lettuce, tomatoes, red onions, pickles .14.00
add swiss and sautéed mushrooms. 15.00
add pecan wood smoked bacon. 15.00.

AKAUSHI HOT DOG
all beef hot dog on a brioche bun. 12.00

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
KIDS CHEESE BURGER*
black angus patty, american cheese. 8.00

KIDS CHICKEN TENDERS
crispy chicken tenders served with honey mustard or ranch. 9.00

KIDS HOT DOGS
all beef hot dog, soft bun. 8.00

KIDS GRILLED CHEESE
Texas toast, american cheese. 8.00

SUNBUTTER SANDWICH
sunbutter, grape jelly, honey wheat bread. 8.00

TURKEY SLIDERS
turkey breast, american cheese, Hawaiian roll. 9.00