

## COCKTAILS A-Z

<b>American Trilogy</b> ..... 18	<b>New York Sour</b> ..... 19
<i>rye &amp; apple brandy old fashioned</i>	<i>bourbon sour with red wine float</i>
<b>Bobby Burns</b> ..... 20	<b>Old Cuban</b> ..... 19
<i>scotch manhattan with benedictine</i>	<i>aged rum daiquiri with mint &amp; champagne</i>
<b>Café Royal Frappé</b> ..... 19	<b>Pegu Club</b> ..... 20
<i>cognac &amp; espresso swizzle</i>	<i>gin daisy with angostura &amp; orange bitters</i>
<b>Driskill Martini</b> ..... 24	<b>Queen Elizabeth</b> ..... 20
<i>our house recipe, choice of vodka or gin</i>	<i>chelsea sidecar with gin, curaçao &amp; absinthe</i>
<b>Eastside Old Maid</b> ..... 18	<b>Rosalind Russell</b> ..... 20
<i>gin gimlet over ice with cucumber &amp; mint</i>	<i>manhattan with aquavit instead of whiskey</i>
<b>Fifty Fifty</b> ..... 20	<b>Savoy Plaza Daiquiri</b> ..... 19
<i>martini with equal parts gin &amp; dry vermouth</i>	<i>jamaican rum daiquiri with apricot</i>
<b>Greenpoint</b> ..... 22	<b>Tuxedo #2</b> ..... 22
<i>rye manhattan with amaro &amp; chartreuse</i>	<i>dry gin martini with maraschino &amp; absinthe</i>
<b>Hyde Park Swizzle</b> ..... 19	<b>Uptown Cosmopolitan</b> ..... 20
<i>gin, mint, lime &amp; angostura</i>	<i>toby cecchini's classic 1988 recipe</i>
<b>Ivy Gimlet</b> ..... 20	<b>Vieux Carre</b> ..... 22
<i>classic gimlet with vodka &amp; mint</i>	<i>cognac &amp; rye 'rocks' manhattan with benedictine</i>
<b>Jimmy Roosevelt</b> ..... 22	<b>Whiskey Freezer</b> ..... 19
<i>champagne cocktail with cognac &amp; chartreuse</i>	<i>bourbon collins with mint &amp; soda</i>
<b>King Cole</b> ..... 19	<b>X.Y.Z. Cocktail</b> ..... 20
<i>bourbon old fashioned with amaro</i>	<i>aged rum sidecar with curaçao</i>
<b>Lion's Tail</b> ..... 20	<b>Yacht Club</b> ..... 19
<i>bourbon daisy with allspice &amp; cinnamon</i>	<i>rhum blanc manhattan with apricot</i>
<b>Margain's Margarita</b> ..... 22	<b>Zacapa Old Fashioned</b> ..... 24
<i>aguasol margarita with aleppo salt</i>	<i>aged rum old fashioned</i>

## SEAFOOD COCKTAILS

<b>Shrimp Cocktail</b> ..... 24
<i>toasted coriander aioli</i>
<b>Half Lobster Cocktail</b> ..... 36
<i>tarragon and lemon</i>
<b>Half Pound Dungeness Crab</b> ..... 46
<i>drawn lemon butter, cocktail sauce, spiced crackers</i>
<b>Littlefield Petit Plateau</b> ..... 95
<i>dozen oysters, shrimp cocktail, 1/2 lobster cocktail</i>
<b>Lincoln Grand Plateau</b> ..... 140
<i>dozen oysters, shrimp cocktail, 1/2 lobster cocktail, 1/2 pound dungeness crab, drawn lemon butter and spiced crackers</i>

## CRUDO AND TARTARE

<b>Green Goddess Crudite</b> ..... 18
<i>herb whipped avocado and sesame lavash</i>
<b>Steak Tartare*</b> ..... 23
<i>smoked tomato, bulgur wheat, beef tendon crisp</i>
<b>Red Snapper Ceviche*</b> ..... 20
<i>leche de tigre with aji amarillo, crushed corn nuts</i>
<b>Tuna Carpaccio*</b> ..... 22
<i>fennel, crisp red pepper, lemon oil</i>

### BLACK RIVER IMPERIAL OSSETRA CAVIAR

50 grams

Classic Condiments with Toasted Brioche and Butter\* ..... 280

### JOIN US NIGHTLY AT THE VICTORIAN

LIVE MUSIC | FINE DRINKS | SMALL PLATES

### DAILY OYSTERS & CLAMS

Served with fresh horseradish, cocktail sauce, mignonette, and lemon\*

4.50 EACH

Malpeque PEI

Frosties Maine

Little Bears Massachusetts

Fortune Massachusetts

Ninigret Nectar Rhode Island

Maris Stella New York

Littleneck Clams Massachusetts

Oyster Shooter ..... 10

Vodka, Bloody Mary Mix

## SALADS

<b>Leafy Green</b> ..... 15
<i>house dijon dressing</i>
<b>Iceberg &amp; House-cured Bacon Wedge</b> ..... 22
<i>Danish blue, herbs and buttermilk ranch</i>
<b>Avocado &amp; Crisp Kale</b> ..... 17
<i>chili sauce, puffed rice and sesame</i>
<b>Driskill Caesar</b> ..... 19
<i>garlic breadcrumbs and parmesan</i>
<b>Waldorf</b> ..... 18
<i>mimolette, apples, grapes and candied walnuts</i>

## THE CLASSICS

<b>French Onion Soup</b> ..... 20
<i>sourdough crouton and taleggio</i>
<b>Thick Cut Bacon</b> ..... 16
<i>pickled green tomato and mustard</i>
<b>Crab Louis a la Sam's Grill*</b> ..... 44
<i>dungeness crab, iceberg, tomatoes, eggs, cucumber, avocado, and tangy louis dressing</i>

DINNER SERVED DAILY 4:30PM 'TIL 10:30PM

**STEAK & CHOPS**

**BONE-IN**

26oz Ribeye <i>Dean &amp; Peeler Dry-Aged 28 Days*</i> .....	150
24oz New York Strip <i>Dean &amp; Peeler Dry-Aged 28 Days*</i> .....	125
40oz Bone-In Porterhouse <i>Niman Ranch Dry-Aged 32 Days*</i> .....	200

**WAGYU**

16oz Ribeye <i>Akaushi Wagyu</i> .....	84
14oz New York Strip <i>Akaushi Wagyu*</i> .....	76

**TENDERLOIN**

8oz Tenderloin <i>Niman Ranch*</i> .....	72
6oz Tenderloin <i>Akaushi Wagyu*</i> .....	79

**- SAUCES & TOPPINGS -**

House Steak Sauce
Bearnaise Sauce
Horseradish Cream
Black & Green Peppercorn Sauce
Danish Blue Cheese
Cowboy Butter

**OTHER CUTS ON THE BONE**

West Country Lamb* <i>with mint sauce</i>	
Half Rack .....	44
Full Rack.....	86
Pork Loin Chop <i>Berkshire*</i> .....	38

**PRIME RIB - SERVED TABLESIDE**

Crusted Prime Rib\* with Red Wine Jus,  
Horseradish Cream and Yorkshire Pudding ..... 85

**FISH**

Deviled Butterflied Whole Branzino.....	52
<i>natural juices and butter add buttered dungeness crab</i> .....	24
Steamed Halibut.....	55
<i>mussels and white wine cream sauce</i>	
Broiled Snapper .....	48
<i>green olive relish and rouille</i>	

**OUR CHEF RECOMMENDS**

Dry-Brined & Smoked Half Chicken.....	39
<i>chermoula, roasted lemon and chicken jus</i>	
Five Spiced Roasted Duck Breast* .....	48
<i>honey jus</i>	
8oz Chopped Steak.....	38
<i>pan roasted with peppercorn parsley demi &amp; fries</i>	

**SIDES**

House Fries.....	14	Mashed Potatoes with Chive Butter .....	15
Braised Peas with Mint .....	13	Creamed Corn .....	16
Okra in Spicy Tomato.....	14	Thai Style Crab Fried Rice .....	24
Creamed Spinach .....	16	Twice Baked Potato.....	16

**DESSERTS**

Key Lime Pie .....	15
<i>biscoff crust, toasted meringue</i>	
10-Layer Chocolate Cake.....	19
<i>salted caramel mousse</i>	
New York Cheesecake .....	16
<i>graham cracker crust, raspberrry sauce</i>	
Pavlova.....	15
<i>lemon curd, whipped cream, seasonal fruit</i>	
Ice Cream Sundae .....	18
<i>smoked vanilla, banana, bourbon-pecan butterscotch, biscoff crumble</i>	
Baked Alaska .....	17
<i>grilled pineapple, passion fruit, coconut, tableside kirsch flambé</i>	

**LUNCH SERVED THURS-SUN**

11:00AM 'TIL 3:00PM

**THE DRISKILL GRILL**

117 E. 7TH ST. AUSTIN, TX 78701

\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We Attribute Our Top Quality Meats and Fresh Produce To Trusted Farmers.

**OUR DINING ROOM IS 'AIR-CONDITIONED' & 'SMOKE-FREE'**