

## COCKTAILS A-Z

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

## 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>Driskill Caesar</b> ..... 19 <i>garlic breadcrumbs and parmesan</i>
<b>Waldorf</b> ..... 18 <i>mimolette, apples, grapes and candied walnuts</i>

Add Smoked Chicken, Grilled Strip Steak Tips or Thick-Cut Bacon to Any Salad ..... 14

## THE CLASSICS

<b>French Onion Soup</b> ..... 20 <i>bone marrow crouton and taleggio</i>
<b>Thick-Cut Bacon</b> ..... 16 <i>pickled green tomato and mustard</i>
<b>Crab Louis á la Sam's Grill</b> ..... 44 <i>dungeness crab, iceberg, tomatoes, egg, cucumber, avocado and tangy louis dressing</i>
<b>Herbed Crab Omelette</b> ..... 36 <i>fermented hot sauce and chive sour cream</i>

LUNCH SERVED TUES-SAT  
11:00AM 'TIL 3:00PM

**SANDWICHES**

**Roast Beef Sandwich**.....32  
*horseradish cream, caramelized onion and watercress*

**Lobster Club** ..... 48  
*thick-cut bacon and basil aioli*

**Driskill 8oz Cheeseburger** ..... 24  
*lettuce, tomato and onion*

**FISH**

**Deviled Butterflied Whole Branzino**.....52  
*natural juices and butter add buttered dungeness crab* ..... 24

**Broiled Snapper** ..... 48  
*green olive relish and rouille*

**STEAK & CHOPS**

**BONE-IN**

**26oz Ribeye Dean & Peeler Dry-Aged 28 Days\*** ..... 150

**24oz New York Strip Dean & Peeler Dry-Aged 28 Days\*** .....125

**40oz Bone-In Porterhouse Niman Ranch Dry-Aged 32 Days\*** ..... 200

**WAGYU**

**16oz Ribeye Akaushi Wagyu** ..... 84

**14oz New York Strip Akaushi Wagyu\*** ..... 76

**TENDERLOIN**

**8oz Tenderloin Niman Ranch\***..... 72

**6oz Tenderloin Akaushi Wagyu\***..... 79

**- SAUCES & TOPPINGS -**

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

**OTHER CUTS ON THE BONE**

**Pork Loin Chop Berkshire** ..... 38

**Dry Brined Smoked Half Chicken** ..... 39  
*bay leaves and vinegar*

**PETITE STEAKS**

*Served with House Fries or Grean Salad & Choice of Sauce*

**Bavette**..... 39

**Coulotte** ..... 42

**Aged Flat Iron**..... 48

*Peppercorn Sauce, Red Wine Sauce, Horseradish Cream and Bernaise*

**SIDES**

**House Fries**..... 14

**Braised Peas with Mint** ..... 13

**Tomato & Okra Stew** ..... 14

**Creamed Spinach** ..... 16

**Mashed Potatoes with Chive Butter** ..... 15

**Creamed Corn** ..... 16

**Thai Style Crab Fried Rice** ..... 24

**Twice Baked Potato**..... 16

**DESSERTS**

**Key Lime Pie** ..... 15  
*biscoff crust, toasted meringue*

**10-Layer Chocolate Cake**.....19  
*salted caramel mousse*

**New York Cheesecake** .....16  
*graham cracker crust, raspberry sauce*

**Pavlova**.....15  
*lemon curd, whipped cream, seasonal fruit*

**Ice Cream Sundae**..... 18  
*smoked vanilla, banana, bourbon-pecan butterscotch, biscoff crumble*

**Baked Alaska** ..... 17  
*grilled pineapple, passion fruit, coconut, tableside kirsch flambé*

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

**THE DRISKILL GRILL**  
**117 EAST 7TH ST. AUSTIN, TX 78701**

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

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

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