

COCKTAILS A-Z

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

SEAFOOD COCKTAILS

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

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

Frosties Maine

Big Rock Massachusetts

Island Creeks Massachusetts

Cup Shuckers Massachusetts

Sea Kist Rhode Island

Maris Stella New York

Oyster Shooter 10

Vodka, Bloody Mary Mix

SALADS

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

THE CLASSICS

French Onion Soup 20
<i>sourdough crouton and taleggio</i>
Thick Cut Bacon 16
<i>pickled green tomato and mustard</i>
Crab Louis a la Sam's Grill* 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 & Peeler Dry-Aged 28 Days*</i>	150
24oz New York Strip <i>Dean & 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 & 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, raspberry sauce</i>	
Pavlova.....	15
<i>lemon curd, whipped cream, seasonal fruit</i>	
Ice Cream Sundae	18
<i>smoked vanilla, banana, bourbon-pecan butterscotch, cookie crumble</i>	
Baked Alaska	17
<i>grilled pineapple, passion fruit, coconut, tableside kirsch flambé</i>	

LUNCH SERVED THURS-SUN
11:30AM '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'