

COCKTAILS A-Z

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

DAILY OYSTERS & CLAMS

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

4.50 EACH

Buttercup Petite Maine
Shore Things Massachusetts
Island Creeks Massachusetts
Cup Shuckers Massachusetts
East Beach Blonde Rhode Island
Maris Stella New York

Oyster Shooter 10 <i>Vodka, Bloody Mary Mix</i>

SALADS

Leafy Green 15 <i>house dijon dressing</i>
Iceberg & House-cured Bacon Wedge 22 <i>Danish blue, herbs and buttermilk ranch</i>
Driskill Caesar 19 <i>garlic breadcrumbs and parmesan</i>
Waldorf 18 <i>mimolette, apples, grapes and candied walnuts</i>
<i>Add Smoked Chicken, Grilled Strip Steak Tips or Thick-Cut Bacon to Any Salad</i> 14

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 á la Sam's Grill 44 <i>dungeness crab, iceberg, tomatoes, egg, cucumber, avocado and tangy louis dressing</i>
Herbed Crab Omelette 38 <i>white wine cream sauce, frisee and chive</i>

LUNCH SERVED THURS-SUN
11:30AM 'TIL 3:00PM

SANDWICHES

Roast Beef Sandwich	32
<i>horseradish cream, caramelized onion and watercress</i>	
Lobster Club	48
<i>thick-cut bacon and basil aioli</i>	
Driskill 8oz Cheeseburger	24
<i>special sauce, american cheese, lettuce, tomato and onion</i>	

FISH

Deviled Butterflied Whole Branzino	52
<i>natural juices and butter add buttered dungeness crab</i>	
Broiled Snapper	48
<i>green olive relish and rouille</i>	

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
<i>bay leaves and vinegar</i>	

PETITE STEAKS

Served with House Fries or Green Salad & Choice of Sauce

Bavette	39
Coulotte	42
Dry Aged Flat Iron	48

Peppercorn Sauce, Red Wine Sauce, Horseradish Cream and Bernaise

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>	

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.