

Nuts 8

Marinated Olives 7

Dill Pickle Chips 5

Marinated Olives 7

Nuts 8

Dill Pickle Chips 5

Marinated Olives 7

Nuts 8

Marinated Olives 7

Dill Pickle Chips 5

Since

Host to Famous Texans

1886

THE DRISKILL BAR

Open Daily

Sunday - Thursday 11:30am - 11pm

Friday - Saturday 11:30am - 1am

Snacks & Plates 'til 10:30pm

Aus

604 Brazos Street

Tex

Nuts 8

Marinated Olives 7

Dill Pickle Chips 5

Marinated Olives 7

Nuts 8

Dill Pickle Chips 5

Marinated Olives 7

HAPPY HOUR

Monday - Friday
4:30pm - 6pm

1/2 Off Oysters & Martinis

Ayala Champagne *Brut NV* 60

Smash Burger 15

Special Sauce, Bread & Butter Pickles, American Cheese &
Sesame Seed Bun

Prime Rib Poutine 20

House Fries, Prime Rib Peppercorn Gravy,
Cheddar Cheese Curds & Horseradish Cream

Nuts 8

Marinated Olives 7

Dill Pickle Chips 5

PLATES

Shrimp Cocktail 24

Green Goddess Dip 18
Crudite of Vegetables & Sesame Lavash

Steak Tartare* 23
Smoked Tomato, Beef Tendon

Red Snapper Ceviche* 21
Leche de Tigre with Aji Amarillo & Crushed Corn Nuts

Tuna Carpaccio* 22
Fennel, Crisp Red Pepper, Lemon Oil

Iceberg & House-Cured Bacon Wedge 23
Danish Blue, Herbs & Buttermilk Ranch

Crab Cake 36
Spiced Caper & Chive Beurre Blanc

Crab Louis a la Sam's Grill* 44
Dungness Crab, Iceberg, Tomato, Egg, Cucumber,
Avocado & Tangy Louis Dressing

8oz Chopped Steak 38
Pan Roasted with Peppercorn Parsley Demi & Fries

Driskill 8oz Cheeseburger 24
Lettuce, Tomato & Onion

Prime Rib Sandwich 32
Horseradish Cream, Caramelized Onion & Watercress

Driskill Lobster Club 48
Thick-Cut Bacon & Basil Aioli

BEER

Draft (20oz)

Live Oak Pils 10
Meanwhile Secret Beach IPA 12

Bottle

Michelob Ultra 8
Coors Banquet 8
Stella Artois 9
Pacifico 9
Best Day NA Kölsch 8

WINE

Sparkling

Terres Secrètes ‘Crémant de Bourgogne’ 18 / 70
Burgundy, France - Brut

Domaine de la Chanteleuserie 20 / 78
Loire Valley, France - Brut Rosé

Taittinger ‘La Française’ 30 / 118
Champagne, France - Brut

Rosé

Scribe Winery ‘Rosé of Pinot Noir’ 20 / 78
Sonoma, California

White

Hillick & Hobbs ‘Estate’ 20 / 78
Finger Lakes, NY - Dry Riesling

Résonance 20 / 78
Willamette Valley, Oregon Chardonnay

Domaine Hubert Brochard 25 / 98
Sancerre, France - Sauvignon Blanc

Red

Domaine des Perelles ‘Fleurie’ 18 / 70
Beaujolais, France - Gamay

Ridge ‘Three Valleys’ 20 / 78
Sonoma, California - Zinfandel Blend

CEP Vineyards 25 / 98
West Sonoma Coast, California - Pinot Noir

Leviathan 25 / 98
California - Cabernet Blend

SNACKS

Nuts 8

Dill Pickle Chips 5

Marinated Olives 7

Bread & Butter Pickles 6

Deviled Egg 8

House Fries 14

Akaushi Skewers with Piquillo Peppers 16

Clothbound Cheddar, Bread & Sweet Onion 14

Ask Us About Our
Daily Selection of Oysters

COCKTAILS

Corpse Reviver #2 18

Gin, Cointreau, Lillet, Lemon, Absinthe Rinse

Hanky Panky 19

Gin, Sweet Vermouth, Amaro

Mezcal Negroni 19

Mezcal, Cocchi di Torino, Campari

French 75 18

Gin or Cognac, Lemon, Sparkling Wine

Daiquiri 18

White Rum, Lime, Sugar

Driskill Old Fashioned 18

Bourbon, Rye, Demerara, Angostura

Sidecar 18

Cognac, Curaçao, Lemon, Sugar Rim

Margain's Margarita 22

Aguasol, Lime, Agave, Aleppo Salt

Non-Alcoholic

Zero Spritz 17

Giffard Apertif, Orange, 0% ABV Sparkling

Nada Marg 18

Ritual 'Tequila', Lime, Salt Rim