

COCKTAILS A-Z

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

SEAFOOD COCKTAILS

Shrimp Cocktail.....	26
cocktail sauce and lemon	
Half Lobster Cocktail	42
tarragon and lemon	
Half Pound Dungeness Crab	46
drawn lemon butter, cocktail sauce, spiced crackers	
Littlefield Petit Plateau.....	95
dozen oysters, shrimp cocktail, 1/2 lobster cocktail	
Lincoln Grand Plateau.....	140
dozen oysters, shrimp cocktail, 1/2 lobster cocktail, 1/2 pound dungeness crab, drawn lemon butter and spiced crackers	

CRUDO AND TARTARE

Green Goddess Crudite	19
herb whipped avocado and sesame lavash	
Steak Tartare*	26
smoked tomato, bulgur wheat, beef tendon crisp	
Red Snapper Ceviche*	23
leche de tigre with aji amarillo, crushed corn nuts	
Tuna Carpaccio*.....	26
fennel, crisp red pepper, lemon oil	

SALADS

Leafy Green	18
house dijon dressing	
Iceberg & House-cured Bacon Wedge.....	25
Danish blue, herbs and buttermilk ranch	
Avocado & Crisp Kale.....	18
chili sauce, puffed rice and sesame	
Driskill Caesar	23
garlic breadcrumbs and parmesan	
Waldorf	21
mimolette, apples, grapes and candied walnuts	

THE CLASSICS

French Onion Soup	22
sourdough crouton and taleggio	
Crab Cake	36
spiced caper and chive beurre blanc	
Thick Cut Bacon	17
pickled green tomato and mustard	
Crab Louis a la Sam’s Grill*	44
dungeness crab, iceberg, tomatoes, eggs, cucumber, avocado, and tangy louis dressing	

STEAK & CHOPS

BONE-IN	
26oz Ribeye Dean & Peeler Dry-Aged 28 Days*	175
24oz New York Strip Dean & Peeler Dry-Aged 28 Days*	150
42oz Bone-In Porterhouse Niman Ranch Dry-Aged 32 Days*	230
OFF THE BONE	
16oz Ribeye Akaushi Wagyu*	120
14oz New York Strip Akaushi Wagyu*.....	110
8oz Tenderloin Dean & Peeler *.....	72
6oz Tenderloin Akaushi Wagyu*	79

BUTCHER'S CUTS

Tri Tip Ransom Ranch	46
Aged Flatiron Dean & Peeler.....	48
Bavette Dean & Peeler	43
Coulotte Wagyu, Rosewood	50

OTHER CUTS ON THE BONE

West Country Lamb* with mint sauce	86
Double Bone Pork Chop Berkshire*.....	42

- SAUCES & TOPPINGS -

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

PRIME RIB | SERVED TABLESIDE

Crusted Prime Rib* with Red Wine Jus, Horseradish Cream and Yorkshire Pudding	90
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FISH

Deviled Butterflied Whole Branzino.....	56
natural juices and butter add buttered dungeness crab	24
Steamed Halibut.....	55
mussels and white wine cream sauce	
Broiled Snapper	48
green olive relish and rouille	

OUR CHEF RECOMMENDS

Dry-Brined & Smoked Half Chicken.....	42
chermoula, roasted lemon and chicken jus	
Five Spiced Roasted Duck Breast*	55
honey jus	
8oz Chopped Steak.....	45
pan roasted with peppercorn parsley demi & fries	

SIDES

House Fries.....	14	Mashed Potatoes with Chive Butter	15
Braised Peas with Mint	13	Creamed Corn Succotash.....	16
Slow Roasted Tomatoes	13	Thai Style Crab Fried Rice	24
Grilled Broccolini	13	Twice Baked Potato.....	16
Yorkshire Pudding	8		

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, cookie crumble	
Baked Alaska	17
grilled pineapple, passion fruit, coconut, tableside kirsch flambé	

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.

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