COCKTAILS A-Z

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

CAVIAR SERVICE

White Sturgeon Caviar $125
chive sour cream & house chips

ASK YOUR SERVER FOR OUR DAILY SELECTION OF OYSTERS.

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 Tartare* 26
ginger-scallion salsa and tomato ponzu

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

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 *Dean & Peeler* 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
Bearnaise Sauce
Horseradish Cream
Black & Green Peppercorn Sauce
Danish Blue Cheese
Cowboy Butter

PRIME RIB | SERVED TABLESIDE

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

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

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
Braised Peas with Mint 13
Roasted Portabello 17
Grilled Broccolini 13
Yorkshire Pudding 8
Mashed Potatoes with Chive Butter 15
Grilled Cabbage 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
Apple Crisp 16
miso caramel, crème fraîche ice cream
Ice Cream Sundae 18
smoked vanilla, banana, bourbon-pecan butterscotch, cookie crumble
Baked Alaska 17
morello cherry, dark chocolate, 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'