

THE DRISKILL  
BAR

*Wine by the Stem*

**Sparkling and Champagne**

Domaine Saint Vincent, Brut, <i>Albuquerque, NM, NV</i>	<b>\$10</b>
Carpene Malvolti, Prosecco di Conegliano, <i>Veneto, Italy NV</i>	<b>\$12</b>
Lucien Albrecht, Cremant Rose, <i>Alsace, France NV</i>	<b>\$16</b>
Veuve Clicquot, Yellow Label, <i>Champagne, France NV</i>	<b>\$24</b>

**White**

Pinot Grigio, Banfi, Le Rime, <i>Tuscany, Italy '10</i>	<b>\$8</b>
Riesling, Dr. Loosen, <i>Mosel, Germany '09</i>	<b>\$9</b>
Sauvignon Blanc, Mt. Nelson, <i>Malborough, New Zealand '10</i>	<b>\$9</b>
Chardonnay, Alexander Valley Vineyards, <i>Sonoma, Ca. '09</i>	<b>\$10</b>
Viognier, McPherson Cellars, <i>Texas '10</i>	<b>\$11</b>
Albariño, Paco & Lola, <i>Rias Baixas Spain '09</i>	<b>\$12</b>
Lugana, Zenato, <i>San Benedetto, Italy '09</i>	<b>\$12</b>
Pinot Gris, Acrobat, <i>Oregon '09</i>	<b>\$13</b>
Sauvignon Blanc, Groth, <i>Napa Valley, Ca. '09</i>	<b>\$13</b>
Chardonnay, Newton Red Label, <i>Napa Valley, Ca. '09</i>	<b>\$14</b>

**Red**

Merlot, Powers, <i>Columbia Valley, Wa. '09</i>	<b>\$9</b>
Cabernet Sauvignon, Peirano Estates <i>Lodi, Ca. '09</i>	<b>\$9</b>
Chianti Classico, Castello D Albola, <i>Tuscany, Italy '09</i>	<b>\$11</b>
Zinfandel, Cline "Ancient Vines", <i>California '09</i>	<b>\$11</b>
Cotes du Rhone, Kermit Lynch, <i>Rhone Valley, France '09</i>	<b>\$12</b>
Pinot Noir, Belle Glos, "Meiomi", <i>California '09</i>	<b>\$13</b>
Cabernet Sauvignon, Tommassi, Poggio al Tufo, <i>Tuscany, Italy '09</i>	<b>\$13</b>
Malbec, Felino, <i>Mendoza, Argentina '09</i>	<b>\$14</b>
Merlot, Provenance, <i>Napa Valley, Ca. '06</i>	<b>\$15</b>
Pinot Noir, Solena, <i>Willamette Valley, Or. '08</i>	<b>\$15</b>
Red Blend, Orin Swift Cellars, "The Prisoner" <i>Napa Valley, Ca. '08</i>	<b>\$18</b>

\*Please request the award-winning Driskill Grill wine list for wines by the bottle.

***Bottled Beers***

Independence "Stash" IPA - St. Arnold *Season Selection*  
Lone Star - Shiner Bock - Budweiser - Bud Light  
Miller Light - Coors Light - Michelob Ultra - Fat Tire  
Bass Ale - Amstel Light - Heineken - Corona  
Dos Equis - Stella Artois

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**Bar Snacks \$6**

**Driskill Beef Jerky**

**Roasted Olives**

**Truffled Popcorn**

**Bruschetta Sampler**

**Cheese Fries**

**Spiced Mixed Nuts**

**Bacon-Wrapped Medjool Dates**

Stuffed with Manchego, Smoked Chorizo

**House-Baked Pretzel Sticks**

Cheddar & Peppercorn, Prosciutto & Goat Cheese,  
Maytag Blue & Bacon, "House" Mustards

**Grilled Ancho Nachos**

Ancho Grilled Onions, Guacamole, Sour Cream, Fire Roasted  
Salsa, Jalapeño Jack Cheese

*Add Lobster or Grilled Chicken Breast \$5*

**Finger Foods \$10**

**Driskill Bacon Cheese Burger**

Black Angus Beef, Cheddar Cheese, Brown Sugar & Chili Rub  
Bacon, Lettuce, Tomato, Whole Wheat Bun, String Fries

*Make it a "Hangover Burger" by adding a  
Sunny-Side-Up Egg & Crispy Hash Browns \$3*

**Crab Salad Sliders**

Truffled Lump Crab Salad, Apple Jalapeño Slaw

**Angus Beef Sliders**

Caramelized Onion, Tomato, Bacon, Truffle Sauce, String Fries

**Moroccan Lamb Sliders**

Harrisa, Cilantro, Spicy Pickled Cucumbers, Mint, String Fries

**Wild Boar Mini Corn Dogs**

Battered & Fried, Spicy Mustard Sauce

**Prosciutto Watercress Flatbread**

Balsamic, Grilled Peach, Pecan Ricotta Pesto

**"Sunny Side Up" Flatbread**

Farm Egg, Grilled Asparagus, Sun Dried Tomato,  
Manchego Cheese

**Korean BBQ Pork Sandwich**

"House" Kim Chee, Foie Gras Pate, Cilantro,  
Jalapeño, Cucumber, Apple Jalapeño Slaw

**Driskill BLT**

"House" Smoked Bacon, Bibb Lettuce, Tomato,  
Roasted Garlic Mayo, String Fries

**Heirloom Tomato Grilled Cheese**

Sundried Tomato Pesto, Sharp Aged Cheddar, String Fries

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**Happy Hour Food Specials**

*5pm until 7pm every Monday – Saturday, half-priced  
"Bar Snacks" & "Finger Foods"*

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*Salads*

**Crispy Fried Calamari Salad** \$10

Caramelized Shallots, Frisee, Kalamata Olive, Sweet Peppers,  
Blood Orange Olive Oil, 18 -Year Balsamic

**Caesar Salad** \$10

Baby Romaine, Lemon Garlic Aioli, Anchovy Dust,  
Parmesan, Capers

*Add Grilled Chicken Breast \$5*

**“Oak Hill Farms” Beet Salad \*** \$9

Texas Goat Cheese, Baby Arugula, Beet Caramel

**The Driskill Grill’s “Farmers” Salad \*** \$10

*Distinctive Small Plates*

**Fried Oysters** \$10

**Prawn Cocktail** \$9

Mango Cocktail Sauce, Lemon

**Truffled Crab Mac-N-Cheese** \$8

Aged Cheddar Mornay, Crab, White Truffle, Macaroni,  
Toasted Brioche Crumbs

**Baked Brie** \$8

Roasted Garlic, Apricot, Toasted Baguette

**Artisanal Cheese** \$14

Chef’s Daily Selection of Three Cheeses

**Charcuterie Plate** \$12

“House” Cured Meats, Pates, Mustards, Pickled Vegetables

**Chef’s Daily Pate \*** \$12

Crostini, Pickled Vegetables

**Steamed Mussels \*** \$9

Saffron, Garlic, Herbs, Grilled Bread

~ **Hawaiian Ahi Poke \*** \$14

Yuzu-Soy Glaze, Macadamia, Sesame, Wasabi Tobiko

~ **Sashimi of the Day \*** M/P

~ **Prime Beef Tartar \*** \$14

~ **½ Dozen Oysters on the Half Shell \*** \$16

*Add Basket of Grilled Bread to any “Distinctive Small Plate” \$3*

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\* *Menu items available Tuesday – Saturday from 5:30pm - 10pm*

~ There is a risk associated with consuming raw or under cooked foods such as meat,  
poultry or seafood products especially if you have certain medical conditions.

**“Our Menus are guided by Principles of Sustainability”**

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## Legendary Big Plates

*From 1886 Café:*

*Available Daily until 10pm.*

**Austin American Breakfast** \$12

Two Eggs any Style, Bacon or Sausage, Country Potatoes, Toast

**Crispy Chicken Cobb Salad** \$13

Romaine Lettuce, Bleu Cheese Crumbles, Tomatoes, Avocado, Bacon, Boiled Egg, Choice of Dressing (*Balsamic Vinaigrette, Sherry Wine Vinaigrette, Ranch, Bleu Cheese, Ginger Soy Vinaigrette*)

**1886 Fried Chicken** \$14

Garlic Mashed Potatoes, House made Coleslaw, Mushroom Gravy

**Oven-Roasted Prime Rib** \$19

Garlic Mashed Potatoes, Grilled Vegetables, Au Jus, Horseradish

*From The Driskill Grill:*

*Available Tuesday – Saturday from 5:30pm – 10pm*

Ask your server about today's accompaniments for each dish

**Chef's Daily Risotto** \$24

**The Grill's Fish of the Day** \$29

**Herb-Crusted Colorado Lamb Chop** \$36

**Prime Aged Rib-Eye** \$36

**Prime Aged Filet Mignon** \$38

## Sweets

**Pumpkin Apple Fritters** \$5

Bourbon Maple Sauce/Molasses Chocolate Sauce

**1886 Beignets** \$5

Vanilla Sauce

**House-made Jelly Doughnuts** \$5

Chocolate Sauce

**Signature "D" Driskill Cup Cake** \$5

Chocolate or Vanilla

**Vanilla Bean Crème Brûlée** \$6

Almond-Orange Sablé "Sticks," Fruit

**1886 Chocolate Cake \*** \$9

Homespun Vanilla Ice Cream

**1886 Apple Pie \*** \$8

Crunchy Streusel Topping, Homespun Vanilla Ice Cream

**"PB&J" \*** \$6

Peanut Butter Bar, Strawberry "Jam", Valrhona Chocolate

**Chocolate Caramel Crunch Bar \*** \$6

Malted Milk Shake, Candied Hazelnuts

*\* Menu items available Tuesday – Saturday from 5:30pm - 10pm only*

Skyler Golden, Chef de Cuisine  
Tony Sansalone, Executive Pastry Chef  
Jonathan Gelman, Executive Chef