

BEVERAGE MENU

NON-ALCOHOLIC

GOLDEN HOUR 12

Seedlip 42, lemon, honey, Angostura bitters, Other Realm nervine tincture

N/A-GRONI 12

An alcohol free Negroni alternative

WELLNESS HIGHBALL 8

ginger, turmeric, beet, or super green shot topped with kombucha

HOUSE TURMERIC-GINGER BEER 7

ELEMENT KOMBUCHA ON TAP 6

UNTITLED ART 'N/A CITRA HAZE' 7

Non-alcoholic IPA

AYURVEDIC WELLNESS FLIGHT 12

Fresh ginger, turmeric, beet and super green shots. Single Shot - 4

COFFEE & TEAS

DANDELION CAPPUCCINO 7

Caffeine free herbal dandelion, lion's mane glycerite, oat milk

HOUSE CHAI 7

Bhakti chai, house golden milk

MESQUITE BEAN LATTE 7

Foraged mesquite syrup, espresso, oat milk

NITRO COLD BREW 7

GINGER HONEY LEMON TEA 6

Fresh ginger, raw honey, lemon juice. Combats congestion

GOLDEN MILK 7

oat milk, dates, spices [served hot or cold] Shot...3

ICED TEA OF THE DAY 4

BRUNCH COCKTAILS

ABRE OJOS 14

a bloody mary sure to open the eyes. your choice of spirit

MIMOSA 9 GLASS 40 CARAFE

Orange, grapefruit, or pomegranate

THE SPRITZ 14

Revel wild foraged vermouth, Aperol, orange wine, cava

BEER & CIDER

SAVE THE WORLD 'TX CERVEZA' [16oz] Lager [draft] 7

BURLINGTON 'CREATURES OF MAGIC' [16oz] Hazy IPA [draft] 12

EVIL TWIN BREWING

'OH MY DARLIN TANGERINE' [16oz] Sour Ale 14

BLUE OWL BREWING 'BOB'S AMBER' [12oz] Amber Ale 7

SON OF MAN 'TXIKI' [12oz] Basque Cider 12

REVEL CIDER 'SPRING'

[750ML APPLE, RED, BLUE & GOLDEN PLUM] Fruit Cider 34

COCKTAILS

SOUR ORANGE PALOMA 16

Reposado tequila, clarified local sour orange cordial, sparkling water

MERA MERA 15

A top shelf margarita with one of our favorite tequilas:

Cascanes No. 9

ROSEHIP NEGRONI 15

Rosehip infused Austin Reserve Gin, Cocchi Rosa, Campari

BOSSA NOVA 14

Fig Leaf Cachaça, Zacate Limón, lime, cane sugar

GIN TÓNICA 14

Dry gin, aromatic spices, tonic, sparkling water

SANGRIA GLASS 10 CARAFE 25

Red: Reposado tequila, damiana, pomegranate, lime, red wine

White: Pisco, amaro, lemon, white wine.

PIÑAS Y PIMENTAS 14

House pineapple rum, allspice, angostura, lime

PHARMER'S CUP 14 [Choice of spirit: blanco tequila, mezcal, Oaxacan rum, gin]

House turmeric-ginger beer, seasonal garnishes

NATURAL WINES BY THE GLASS

SPARKLING & APÉRITIF

5 OZ | BOTTLE

PINOT NOIR LOXAREL 2016 'BRUT ROSAT' PENEDES, ES 16 55

CHENIN BLANC DOMAINE BRETON 'ELLE EST PAS BULLE LA VIE?'
LOIRE VALLEY, FR 18 60

WHITE

SAUVIGNON BLANC CROS DE CALADES 2022 'GAVEL' RHÔNE, FR 15 50

ALBARIÑO BENITO SANTOS 2022 'SAIAR' RIAS BAIXAS, ES 14 45

FURMINT KIRALYUDVAR 2020 'SEC' TOKAJI, HU 17 55

CHARDONNAY PRESQU-ILE 2022 SANTA BARBARA, US 17 55

ORANGE & ROSÉ

BLAUFRÄNKISCH [R] HEIDI SCHROCK 'PINK BERET'
BURGENLAND, AT 12 50

MALAGOUSIA KONTOZISIS 'CLEAR SKIES' THESSALY, GR 14 55

GRENACHE BLANC [O] ALTOLANDON 2020 'SIN FILTROS'
VALENCIA, ES 15 50

RED

TEROLDEGO [LIGHT RED] FORADORI 2022 'LEZER'
VIGNETI DELLE DOLOMITI, IT 17 54

PINOT NOIR SHELTER 2021 'LOVELY LILY' BADEN, DE 15 50

CARIGNAN BLEND DOMAINE DES 2 ÂNES 2022
'CORBIERES FONTANILLES' LANGUEDOC, FR 15 50

SYRAH TWO SHEPHERDS 2020 SONOMA, US 15 50

BORDEAUX RED BLEND CHÂTEAU LA RAME 2020 BORDEAUX, FR 17 52

Our beverage menu reflects our commitment to zero waste, botanical cocktails, natural wines and alcohol free libations. Ask a team member for the full wine list if you are interested. We are happy to guide you through our selections.

Happy Hour: Wednesday - Friday 5-7pm 1/2 off bottles of wine under \$100

