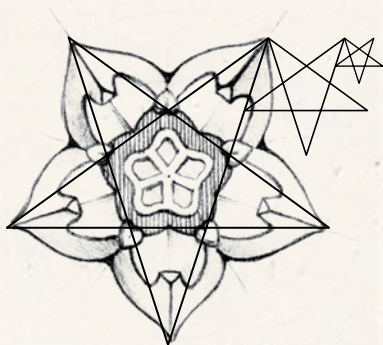


## NEROLI NEGRONI 14

*Gin, Campari,  
Italian Vermouth, Neroli*

## CUFFS & BUTTONS 14

*Spiced Bourbon, Stone Fruit, Vanilla,  
Honey, Creole Bitters, Lemon Zest*



## HOGO-A-GO-GO 12

*Jamaican Rum, Lime, Hibiscus,  
West Indian Bay Leaf Falernum,  
Nutmeg*

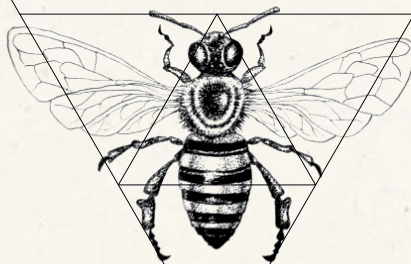
## ORANGE BLOSSOM SPECIAL 12

*Bergamot Gin, Cucumber, Lemon,  
Orange Blossom Honey,  
House-Made Bittered Orange Soda*

## CHECKERED PAST 6

*Shot of Slow & Low  
+ High Life Pony*

# COCKTAILS

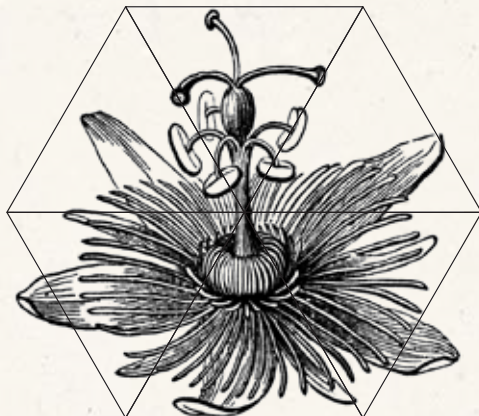


## TEMPLE OF THE MOON 12

*Jasmine Pisco, Pineapple, Lime,  
TX Mineral Water, Nutmeg*

## (I'M A) KING BEE 12

*Chamomile Apple Brandy,  
Egg White, Lemon, Gentian,  
Leatherwood Honey,  
TX Wildflower Bee Pollen,  
Chamomile Aromatic Essence*



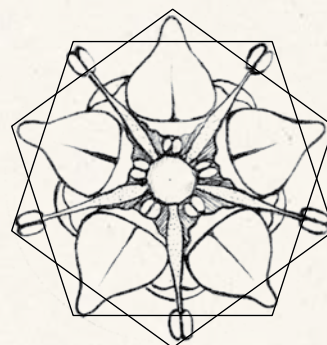
# MIDNIGHT RAMBLER

## VIOLET SILVERTONE 14

*Gin, French Dry Vermouth, Orris,  
Violet, Mineral Wells Mineral Water*

## LAVENDER BRAMBLE 12

*Gin, Lemon, Crème de Mure,  
Lavender*



## ROSAY ROSE 14

*Kirsch, French Dry Vermouth,  
Rose, Cardamom,  
Sparkling Brut Rosé Wine*

## BOHEMIAN BLOOM 14

*Gentian, Douglas Fir,  
Grapefruit, Pear, Elderflower,  
Brut Sparkling Wine*

## PHO-KING CHAMP 6

*Wheat Vodka, Oloroso Sherry,  
Aromatized Beef Stock, Cilantro Leaf*

⚡ **MIDNIGHT RAMBLER BARTENDERS ARE ADEPT AT BUILDING, SHAKING, AND STIRRING ALL MANNER OF CLASSIC COCKTAILS UPON REQUEST, OR FEEL FREE TO ASK FOR A RECOMMENDATION.**

# W I N E



RED  
**CHEHALEM, PINOT NOIR**  
*Willamette Valley 14*

**RECUERDO, MALBEC**  
*Mendoza, Argentina 12*

**REVELRY VINTNERS,  
 CABERNET SAUVIGNON**  
*Columbia Valley 14*

WHITE  
**PICPOUL DE PINET** *France 9*

**ANNE AMIE VINEYARDS,  
 PINOT BLANC** *Oregon 13*

**CURATOR, WHITE BLEND**  
*South Africa 8*

SPARKLING  
**GRUET BRUT NM** 10

**NV ALBERT BICHOT  
 CRÉMANT DE BOURGOGNE  
 BRUT ROSÉ** *France 14*

SHERRY  
**GONZALEZ BYASS  
 "TIO PEPE" FINO** 9

**EMILIO LUSTAU LOS ARCOS  
 SOLERA RESERVA DRY  
 AMONTILLADO** 9

**EMILIO LUSTAU EAST INDIA  
 SOLERA OLOROSO** 13



**FOUR CORNERS LOCAL BUZZ** 5  
*(12 oz can, 5% ABV)*

**OSKAR BLUES BREWERY MAMA'S  
 LIL YELLA PILS** 6 *(12 oz can, 5.3% ABV)*

**BALLAST POINT SCULPIN IPA** 8  
*(12 oz can, 7% ABV)*

**MARTIN HOUSE THE IMPERIAL TEXAN  
 DOUBLE RED ALE** 8 *(12 oz can, 9% ABV)*

**MILLER HIGH LIFE** 3 *(7 oz pony, 4.6% ABV)*

**BAYERISCHE STAATSBRAUEREI  
 WEIHENSTEPHNER HEFEWEIZEN** 8  
*(11.2 oz bottle, 5.4% ABV)*

**BRASSERIE D'ORVAL BELGIAN  
 TRAPPIST ALE** 15 *(11.2 oz bottle, 6.2% ABV)*

**HARVIESTOUN OLD ENGINE OIL PORTER** 9  
*(11.2 oz bottle, 6% ABV)*

**BROOKLYN SORACHI ACE SAISON** 8  
*(12 oz bottle, 7.6% ABV)*

# FOOD MENU

**PORK RINDS** 7  
*Chili Lime Salt*

**CBD TATER TOTS** 7  
*Remoulade, Grana Padano*

**CRISPY VEGGIES** 11  
*Lemon Herb Aioli*

**GREEN GARBANZO  
 HUMMUS** 10

*Za'tar, Peas, Lime Segments,  
 Rye Toast*

**STEAK TARTARE** 18  
*Pea Chimichurri, Pickled Mushroom,  
 Black Garlic, Cured Yolk*

**CHICKEN LIVER MOUSSE** 8  
*Red Pepper Jelly, Sourdough Toast*

**SMOKED FISH CROQUETTAS** 10  
*Spicy Mayo*

**TX GRILLED CHEESE** 14  
*(with Fries) Sourdough Bread,*

*TX Cheddar, Gruyere,  
 Mushroom Duxelle*

**WHOLE HOG CUBAN** 16  
*(with Fries) B&B pickles,*

*Country Ham, Braised Pork,  
 Gruyère, Jalapeño, Mustard*

**HAM & CHEESE BOARD** 16  
*Benton's Ham, Tx Cheddar,  
 House Mustard, Sourdough Bread*  
**TX GRASS-FED BEEF  
 BURGER** 15 *(with Fries)*  
*Double Double, Fancy Sauce,  
 House Mustard, Pickle,  
 Carmelized Onion*

DESSERT  
**LEMON ICE BOX PIE** 8  
*Blueberry Compote,  
 Graham Cracker Crumbs*