

## S&T CLASSICS

### **Cold Fashioned** \$17

*Still Austin Bourbon, Fernet Branca, Vanilla, Cinnamon*

### **Jalapeno Bizness** \$16

*Espolon Blanco, Jalapeno Brine, Olive Juice, Lime, Simple Syrup*

### **Berry Queen** \$14

*Dripping Springs Vodka, Lemon, Honey, Blackberry, Orange Bitters, Egg White*

### **Gin n' Tang** \$13

*Still Austin Gin, Grapefruit, Lemon, Simple Syrup*

### **If You Wanna Be My Lover** \$14

*Standard Proof Cinnamon Rye, Averna Amaro, Angostura Bitters*

### **Stay Classy, San Diego** \$16

*Aberfeldy 12yr Scotch, Dolin Rouge, Luxardo Liqueur, Liber and Co. Blood Orange Cordial, Orange Bitters*

### **Rum-believable** \$15

*Don Q Spiced Rum, Lemon, Liber and Co. Spicy Ginger Syrup, Honey, Orange Bitters*

### **The Coffee Cure** \$16

*Del Maguey Vida Mezcal, Cold Brew Coffee, Revolution Spirits Chocolate Coffee Liqueur, Coffee Syrup, Black Walnut Bitters*

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## BRUNCH DRINKS

### **Bloody Mary** with Dripping Springs Vodka \$11

### **Mimosa** with Montelvini Prodry Frizzante Prosecco \$12

### **Bottle of Bubbles** 750mL Loxarel "Almatea" Brut Nature bottle with pineapple and orange juice carafes \$58

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*Wine list available  
upon request*

## BEER & CIDER

*Draft*

### **Reissdorf Kölsch**

*Cologne, Germany 4.8% ABV .2 L \$4 / .4 L \$7*

### **Central District Brewing Violet Crown Sour**

*Austin, TX 5.7% ABV 12oz \$11*

### **Meanwhile Secret Beach San Diego Style IPA**

*Austin, TX 6.2% ABV 16 oz \$10*

### **Zilker Dracula Music Black IPA**

*Austin, TX 6.8% ABV 16 oz \$12*

### **TX Keeper Grafter Rosé Cider.**

*Austin, TX 8.8% ABV 12 oz \$12*

### **Vista Barton Creek Gold - Blonde Ale**

*Austin, TX 4.2% ABV 16 oz \$11*

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*Bottles & Cans*

### **Stone Buenaveza Salt & Lime Lager** San Diego, CA

*4.7% ABV 12 oz \$6*

### **(512) Pecan Porter** Austin, TX 6.2% ABV 12 oz \$6

### **Pinthouse Pizza Electric Jellyfish Hazy IPA**

*Austin, TX 6.5% ABV 16 oz \$11*

### **Karbach Love Street Citrus**

*Houston, TX 4.6% ABV 12 oz \$8*

### **Athletic Brewing Run Wild IPA**

*Stratford, CT Non-Alcoholic 12 oz \$5*

### **Athletic Brewing Upside Dawn Golden Ale**

*Stratford, CT Non-Alcoholic 12 oz \$5*

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## MOCKTAILS \$8

### **California Dreamin'**

*Strawberry Puree, Raspbery, Lemon, Orange Rambler Sparkling Water*

### **No-Loma**

*Grapefruit Juice, Lime Juice, Grapefruit Cordial, Grapefruit Rambler Sparkling Water*

### **Pineapple Sunset**

*Pineapple Juice, Orange Juice, Grenadine, Satsuma Rambler Sparkling Water*

### **Flojito**

*Honey, Vanilla, Lemon, Mint, Lemon-Lime Rambler Sparking Water*

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## NON-ALCOHOLIC

### **Rambler Sparkling Water** \$3.50

*Original, Lemon Lime, Grapefruit, Satsuma*

### **Richard's Still Rainwater 16oz** \$5

### **Cold Brew Iced Tea** \$3

*Lost Pines Yaupon Tea*

### **Hot Tea** \$4

*Green Tea & Jasmine, English Breakfast, Earl Grey*

### **Fresh Squeezed Lemonade** \$4

### **Maine Root Soda** \$4

*Lemon-Lime, Root Beer*

### **Mexican Coca Cola** \$5

### **Key Lime Ginger Beer** \$7

*Lady Bird Mixer Co.*

### **Cold Brew Coffee** \$5

*Wild Gift Rude Boy*

### **French Press Coffee** \$8

*Wild Gift Rude Boy*

### **Coffee Pourover 8oz** \$4

*Wild Gift Rude Boy*

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# HAPPY HOUR

Daily from 3 - 6 pm

## Drink Specials

(featured pours & cocktails not included)

- 1/2 Off Draft Beer -
- \$10 S&T Signature Cocktails -
- \$10 Wine by the Glass -

## Food Specials

### Odd Bits \$7

Offal and specialty cut small bites

### Charcuterie Board

3 selection      6 selection  
\$20              \$30  
add chef's selection cheese \$6

### Housemade Sausage Board \$18

three sausages (hot link, texas dog, and sausage of the day)  
served with accoutrement and texas toast

### Butcher's Burger \$17

1/2 lb patty of daily steak trimmings, mayo,  
sour pickles, brioche bun, beef fat fries

### Sausage on a Bun \$12

choice of mild or spicy sausage, housemade sausage  
bun, pickled onions, pickle spear, beer mustard

## Happy Hour Steak

6 oz butcher's selection steak, beef fat fries,  
side green salad  
\$20

To support our staff, a 15% service fee is added to restaurant orders. This fee allows us to pay a fair wage and offer healthcare to all employees.

Gratuity is accepted for exceptional service. Thank you!

\* Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

*Like this list? Check out  
our Wine Club.*



*Learn about our  
Service Fee Model &  
how we live our values*

