

DRAFT BEER

EQUAL PARTS ALL MALT CLASSIC.....	\$6
american style amber	
GALVESTON ISLAND TIKI WHEAT.....	\$7
wheat beer	
COORS BANQUET.....	\$6
american adjunct lager	
ST. ARNOLDS GRAND PRIZE.....	\$8
classic american lager	
LONE PINT YELLOW ROSE.....	\$8
smash ipa	

CANS AND BOTTLES

HIGH NOON.....	\$6
peach or watermelon	
LONE STAR.....	\$5
american pale lager	
MILLER LITE.....	\$5
american pilsner	
MODELO ESPECIAL.....	\$6
mexican lager	
MILLER HIGH LIFE.....	\$4
7oz of a classic american lager	
SIERRA NEVADA PALE ALE.....	\$6
pale ale	
EQUAL PARTS ENTROPIC.....	\$7
american ipa	
ST. ARNOLD'S AMBER.....	\$6
amber ale	
LAKWOOD NITRO TEMPTRESS.....	\$9
imperial milk stout with vanilla	
AUSTIN EASTCIDERS SEASONAL CIDER.....	\$6
seasonal texas cider	
PANTHER ISLAND POM BOMB-OMB.....	\$6
blood orange pomegranate sour	
ALESMITH NUT BROWN ALE.....	\$6
brown ale...with nuts	

SPIRIT FREE

UNTITLED ART ORANGE PEEL WIT NON ALCOHOLIC.....	\$6
na witbier	
UNTITLED ART JUICY IPA NON ALCOHOLIC.....	\$6
na ipa	
HAPPY GILMORE.....	\$8
apricot, black tea, lemon	
HUNNY POT.....	\$8
wilderton earthen, wilderton lustre, citrus, chiles, hot honey candy	
COKES AND STUFF.....	\$3
coke, diet coke, sprite, dr. pepper, sparkling water // glass bottle barqs...\$4	
maine root ginger brew \$6	

DIGGIN' THE TUNES?



JOSEPHINE'S

GULF COAST TRADITION

HOUSE COCKTAILS

THYME TRAVELER.....	\$16
gin, spiced honey, almond orgeat, amaro	
THIS IS SO US.....	\$16
vodka, cucumber, blackberry, mint, cava	
WATERMELON MAN.....	\$16
tequila, watermelon, black pepper, lime	
BACKYARD BAR.....	\$15
rums, peach-angostura jam, almond orgeat, lime	
WRONG PLACE RIGHT TIME.....	\$14
overproof bourbon, banana, haitian amaro	
CAFE DU LU.....	\$16
vodka, chicory, coffee, micro beignet	

FEATURED CLASSICS

SAZERAC.....	\$14
rye, pechaud, absinthe, lemon twist	
APEROL SPRITZ.....	\$14
aperol and a just a little bit more wine than soda	

FROZENS

ANOTHER MARGARITA.....	\$14
reposado tequila, lime, agave, curacao	
PUSH POP.....	\$14
vodka, sunkist, campari, pimm's, orange	

STAFF FAVORITES

DIRTY WORD.....	\$16
mezcal, lime, green chartreuse, maraschino - sous chef sven baldwin	
FLORIDITA DAIQUIRI.....	\$16
rum, lime, maraschino - manager chris howell	
OLD MONK DAIQUIRI.....	\$14
indian dark rum, lime - bar manager max braverman	

HAPPY HOUR MONDAY-FRIDAY

5:00pm-6:30pm

all cocktails \$8

all wine by the bottle 30% off

select draft beer \$5

\$1.50 wild gulf oysters

\$8 small plates

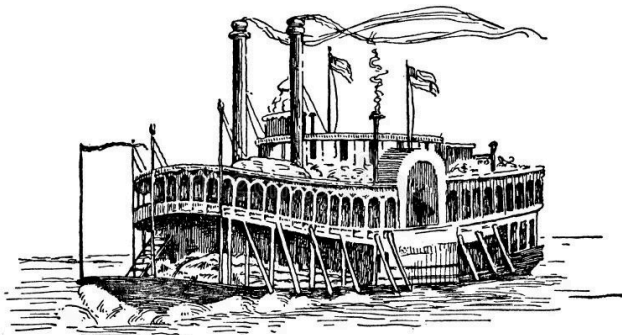
WINE

SPARKLING WINE

GRAHAM BECK BRUT	\$16/61
chardonnay, west cape south africa - apple, citrus, brioche, dry	
RAVENTOS I BLANC DE NIT BRUT ROSE	\$21/85
macabeo, parellada, monastrell, penedes spain - strawberry, citrus, green apple, dry	
VEZZELLI SOLDINO LAMBRUSCO DI SORBARA DOC	\$12/57
lambrusco, emilia-romagna, italy - strawberry, tart, touch of sweetness	
JOSEP VENTOSA BRUT NATURE	\$65
xarel-lo, macabeu, parellada, penedes spain	
PHILIPPE FOURRIER BLANC DE NOIRS	\$110
pinot noir, champagne france	

WHITES

2022 L'INSTANT	\$14/64
sauvignon blanc, loire valley - citrus, apple, minerality	
2022 KARA TARA	\$17/65
chardonnay, west cape south africa - oak, lemon, pear	
2023 LUBANZI	\$12/45
chenin blanc, swartland south africa - melon, grapefruit, minerality	
CANTINA LAVIS	\$11/41
pinot grigio, trentino italy - pear, lemon, honey	
BILO IDRO	\$12/44
indigenous varietals, dalmatian coast, croatia - apple, minerality, oak	
2021 SELBACH "INCLINE"	\$49
off dry riesling, mosel germany	
2022 FAMILIA TORRES "PAZO DAS BRUXAS"	\$60
albarino, rias baixas spain	
2021 ALTANO DOURO BRANCO	\$40
indigenous varietals, douro valley portugal	
2021 CHATEAU SOUCHERIE	\$73
chenin blanc, anjou france	
2021 WESZELI "TERRAFACUM"	\$61
gruner veltliner, kamtal austria	



WINE

ROSE

2024 BABYLONSTOREN ROSÉ	\$14/52
mouvèdre, south africa - strawberry, watermelon, roses	
DIVISION 'L'AVOIRON'	\$85
gamay, willamette valley oregon	

REDS

2022 TRASLAPIEDRA CRIOLLA	\$12/45
pais, valle de uco argentina - bright, juicy, underripe cherries, jammy strawberries	
2021 EL BAJIO	\$16/62
marselan, querétaro mexico - dark fruit, leather, tobacco, round tannins	
2022 GUIDOBUONO	\$18/64
nebbiolo, langhe italy - dusty rose, violet, cherry, baking spice	
2021 LEFT COAST "CALI CUVEE"	\$61
pinot noir, willamette valley oregon - red fruit, earth, light oak	
2023 MAGNA MONTIS BONJOLAIS	\$55
bonarda, valle de uco argentina - carbonic, fragrant red fruit nose, raspberries, spicy	
2019 VINA AMALIA RESERVA	\$64
malbec, mendoza argentina	
2021 AMICI	\$110
cabernet sauvignon, napa california	
2022 LES LUNES CLARET	\$70
cabernet sauvignon, sonoma california	
2022 PEIRANO ESTATE	\$55
cabernet sauvignon, lodi, california	

