

DRAFT BEER

EQUAL PARTS ALL MALT CLASSIC.....	\$6
american style amber	
COORS BANQUET.....	\$4
the prosecco of beers	
BEHIND YOU.....	\$6
lager with sea salt & coriander - benefitting Southern Smoke Foundation	
ST. ARNOLDS GRAND PRIZE.....	\$6
classic american lager	
LONE PINT YELLOW ROSE.....	\$8
smash ipa	

CANS AND BOTTLES

GOOD DOG TROPICAL STRAWBERRY HIBISCUS SELTZER.....	\$6
the next big thing in tropical strawberry hibiscus seltzer	
LONE STAR.....	\$5
american pale lager	
MILLER LITE.....	\$5
american pilsner	
MODELO ESPECIAL.....	\$6
mexican lager	
MILLER HIGH LIFE.....	\$6
12oz of a classic american lager	
MAINE BEER CO. WOLFE'S ISLAND 16.9OZ.....	\$12
american ipa	
ST. ARNOLD'S AMBER.....	\$6
amber ale	
LAKWOOD NITRO TEMPTRESS.....	\$9
imperial milk stout with vanilla	
AUSTIN EASTCIDERS SEASONAL.....	\$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

ATHLETIC N.A BEERS.....	\$5
belgian white or hazy ipa	
THE HOT STEPPER.....	\$8
peach, black tea, ginger beer	
HUNNY POT.....	\$8
wilderton earthen, wilderton lustre, citrus, chiles, hot honey candy	
WELCOME TO TEXAS.....	\$8
ritual rum, ginger and cider reduction, lemon, house tajin, big cube	
COKES AND STUFF.....	\$3
coke, diet coke, sprite, dr. pepper, rambler // glass bottle barqs...\$4	
maine root ginger brew \$6 // agua de peldra sparkling/still \$4/\$8	

DIGGIN' THE TUNES?



JOSEPHINE'S

GULF COAST TRADITION

HOUSE COCKTAILS

THYME TRAVELER.....	\$15
gin, spiced honey, almond orgeat, fernet	
THIS IS SO US.....	\$15
vodka, lillet rouge, cantaloupe, mint, cava	
DANCE MUSIC.....	\$15
carabuena blanco, passionfruit, lime, sparkling water	
SERAPHIM TEARS.....	\$16
angels envy bourbon, bay leaf, cherry heering, allspice dram	
CAFE DU LU.....	\$16
vodka, chicory, coffee, micro beignet	
CHESTNUTS ROASTING ON AN OPEN FIRE.....	\$12
chestnut-infused scotch, peach angostura jam, served hot!	

FEATURED CLASSICS

ARSENIC AND OLD LACE FREEZER MARTINI.....	\$14
gin, dry vermouth, absinthe, violette, luxardo	
APEROL SPRITZ.....	\$14
aperol, but spritzzy	

FROZENS

ANOTHER MARGARITA.....	\$14
reposado tequila, lime, agave, curacao	
FROZEN MEYER LEMONADE.....	\$14
meyer lemon & grapefruit limoncello, lemon, chablis	

STAFF FAVORITES

DIRTY WORD.....	\$16
mezcal, lime, green chartreuse, maraschino - sous chef sven baldwin	
FLORIDITA DAIQUIRI.....	\$16
rum, lime, maraschino - general 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 wines by the bottle 30% off

select draft beers \$5

\$1.50 wild gulf oysters

\$8 small plates

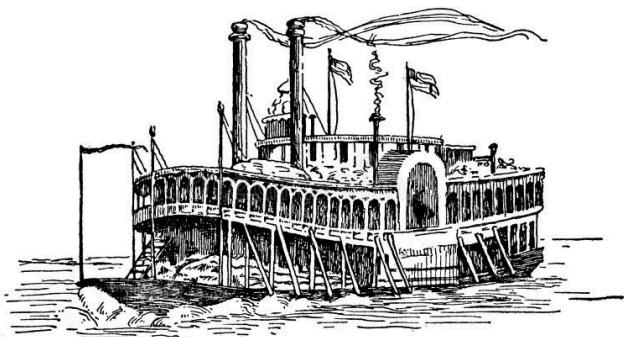
WINE

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 VILLARD LE CHARDONNAY	\$14/65
chardonnay, casablanca valley argentina - butter, stone fruit, pepper	
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, kammptal 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	\$15/64
nebbiolo, langhe italy - dusty rose, violet, cherry, baking spice	
2019 PALADIN GLI ACERI	\$16/64
malbec, venetto italy - black fruits, tobacco, allspice, structured	
2023 MAGNA MONTIS BONJOLAI	\$55
bonarda, valle de uco argentina	
2021 AMICI	\$90
cabernet sauvignon, napa california	
2022 LES LUNES CLARET	\$70
cabernet sauvignon, sonoma california	

