

## DRAFT BEER

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| EQUAL PARTS SEASONAL.....                                               | \$6 |
| rotating selection - check with your server                             |     |
| 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 |
| s.m.a.s.h. ipa                                                          |     |
| PACIFICO.....                                                           | \$5 |
| mexican pilsner style lager                                             |     |

## CANS AND BOTTLES

|                                                            |      |
|------------------------------------------------------------|------|
| 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                            |      |
| MAINE BEER CO "LUNCH" 16.9OZ.....                          | \$14 |
| east coast ipa                                             |      |
| ST. ARNOLD'S AMBER.....                                    | \$6  |
| amber ale                                                  |      |
| LAKESWOOD NITRO TEMPTRESS.....                             | \$9  |
| imperial milk stout with vanilla                           |      |
| GREAT RAFT BREWING "REASONABLY CORRUPT".....               | \$6  |
| black lager                                                |      |
| GOOD BOY TROPICAL STRAWBERRY HIBISCUS SELTZER.....         | \$6  |
| the next big thing in tropical strawberry hibiscus seltzer |      |
| AUSTIN EASTCIDERS SEASONAL.....                            | \$6  |
| seasonal texas cider                                       |      |

## SPIRIT FREE

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| ATHLETIC N.A BEERS.....                                                  | \$5 |
| rotating selection - check with your server                              |     |
| 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 bargs...\$4 |     |
| maine root ginger brew \$6 // agua de peidra sparkling/still \$4/\$8     |     |

DIGGIN' THE TUNES?



# JOSEPHINE'S

• GULF COAST TRADITION •

## HOUSE COCKTAILS

|                                                          |      |
|----------------------------------------------------------|------|
| RED LEATHER JACKET.....                                  | \$14 |
| bourbon, ginger, chocolate bitters, big ice              |      |
| THIS IS SO US.....                                       | \$15 |
| vodka, lillet rouge, cantaloupe, mint, cava              |      |
| WATERMELON MAN.....                                      | \$16 |
| carabuena blanco, watermelon, salt & pepper              |      |
| LITTLE WING.....                                         | \$14 |
| overproof bourbon, aperol, curacao, peychauds, angostura |      |
| MEET ME IN THE CITY.....                                 | \$15 |
| gin, celery, ginger beer                                 |      |
| CAFE DU LU.....                                          | \$16 |
| vodka, chicory, coffee, micro beignet                    |      |

## FEATURED CLASSICS

|                                                   |      |
|---------------------------------------------------|------|
| ARSENIC AND OLD LACE FREEZER MARTINI.....         | \$14 |
| gin, dry vermouth, absinthe, violette, luxardo    |      |
| SPANISH STYLE G+T.....                            | \$14 |
| hawthorn's gin, tonic, orange, tarragon, rosemary |      |

## FROZENS

|                                         |      |
|-----------------------------------------|------|
| FROZEN MARGARITA.....                   | \$14 |
| reposado tequila, lime, curacao, agave  |      |
| TAMARIND ARNOLD PALMER.....             | \$14 |
| carabuena blanco, tea, lemon, tamarindo |      |

## STAFF FAVORITES

|                                                                  |      |
|------------------------------------------------------------------|------|
| DIRTY WORD.....                                                  | \$16 |
| mezcal, lime, green chartreuse, luxardo - sous chef sven baldwin |      |
| FLORIDITA DAIQUIRI.....                                          | \$16 |
| rum, lime, luxardo - 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 food specials

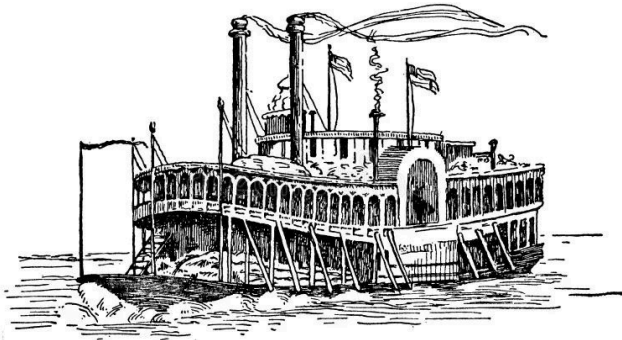
# WINE

## SPARKLING WINE

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| <b>GRAHAM BECK BRUT</b> .....                                                        | \$16/61 |
| chardonnay, west cape south africa - apple, citrus, brioche, dry                     |         |
| <b>RAVENTOS I BLANC DE NIT BRUT ROSE</b> .....                                       | \$16/62 |
| macabeo, parellada, monastrell, penedes spain - strawberry, citrus, green apple, dry |         |
| <b>VEZZELLI SOLDINO LAMBRUSCO DI SORBARA DOC</b> .....                               | \$12/57 |
| lambrusco, emilia-romagna, italy - strawberry, tart, touch of sweetness              |         |
| <b>JOSEP VENTOSA BRUT NATURE</b> .....                                               | \$65    |
| xarel-lo, macabeu, parellada, penedes spain                                          |         |
| <b>PHILIPPE FOURRIER BLANC DE NOIRS</b> .....                                        | \$110   |
| pinot noir, champagne france                                                         |         |

## WHITES

|                                                                         |         |
|-------------------------------------------------------------------------|---------|
| <b>2023 FAMILLE FABRE GRANDE COURTADE</b> .....                         | \$14/64 |
| sauvignon blanc, loire valley - citrus, lychee, minerality              |         |
| <b>2022 VILLARD LE CHARDONNAY</b> .....                                 | \$14/56 |
| chardonnay, casablanca valley argentina - butter, stone fruit, pepper   |         |
| <b>2023 LUBANZI</b> .....                                               | \$12/45 |
| chenin blanc, swartland south africa - melon, grapefruit, minerality    |         |
| <b>CANTINA LAVIS</b> .....                                              | \$11/41 |
| pinot grigio, trentino italy - pear, lemon, honey                       |         |
| <b>BILO IDRO</b> .....                                                  | \$12/44 |
| indigenous varietals, dalmatian coast, croatia - apple, minerality, oak |         |
| <b>2021 SELBACH "INCLINE"</b> .....                                     | \$49    |
| off dry riesling, mosel germany                                         |         |
| <b>2022 FAMILIA TORRES "PAZO DAS BRUXAS"</b> .....                      | \$60    |
| albarino, rias baixas spain                                             |         |
| <b>2021 ALTANO DOURO BRANCO</b> .....                                   | \$40    |
| indigenous varietals, douro valley portugal                             |         |
| <b>2021 CHATEAU SOUCHERIE</b> .....                                     | \$73    |
| chenin blanc, anjou france                                              |         |
| <b>2021 WESZELI "TERRAFACUM"</b> .....                                  | \$61    |
| gruner veltliner, kamptal austria                                       |         |
| <b>2023 TEUTONIC "BOIL SAUCE"</b> .....                                 | \$85    |
| pinot noir/ gewürztraminer, willamette valley oregon                    |         |



# WINE

## ROSE

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

## REDS

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| <b>2022 TRASLAPIEDRA CRIOLLA</b> .....                                               | \$12/45 |
| pais, valle de uco argentina - bright, juicy, underripe cherries, jammy strawberries |         |
| <b>2021 EL BAJIO</b> .....                                                           | \$16/62 |
| marselan, querétaro mexico - dark fruit, leather, tobacco, round tannins             |         |
| <b>2022 GUIDOBUONO</b> .....                                                         | \$15/64 |
| nebbiolo, langhe italy - dusty rose, violet, cherry, baking spice                    |         |
| <b>2019 PALADIN GLI ACERI</b> .....                                                  | \$16/64 |
| malbec, veneto italy - black fruits, tobacco, allspice, structured                   |         |
| <b>2022 LUCIEN LARDY VIELLES VIGNES</b> .....                                        | \$61    |
| gamay, beaujolais villages, fleurie                                                  |         |
| <b>2021 AMICI</b> .....                                                              | \$90    |
| cabernet sauvignon, napa california                                                  |         |
| <b>2022 LES LUNES CLARET</b> .....                                                   | \$70    |
| cabernet sauvignon, sonoma california                                                |         |
| <b>2023 TEUTONIC BERGSPIITZE</b> .....                                               | \$90    |
| carbonic pinot noir, willamette valley oregon                                        |         |

