



FOGGY BOTTOM

## CLASSICS

*Classic cocktails you have learned to love, with a CIRCA twist*

<b>VODKA MOJITO</b>	14
strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	
<b>BLACKBERRY MARGARITA</b>	17
Hornitos Plata tequila, orange curaçao, blackberry, lime	
<b>MAPLE OLD FASHIONED</b>	16
Open Road Distilling Co. Eagle Eye rye, maple syrup, Angostura aromatics bitters, Angostura orange bitters <i>aged in white oak barrels for 3 weeks</i>	
<b>TUMERIC GINGER MULE</b>	13
Open Road Distilling Co. American vodka, tumeric, ginger, lime, Angostura aromatic bitters, Q Mixers ginger beer	

## HOUSE

*Cocktails developed by our teams and crafted with Open Road Distilling Co. spirits*

<b>PURPLE RAIN</b>	14
habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	
<b>TRANQUILO</b>	14
Open Road Distilling Co. American vodka, 400 Conejos Joven mezcal, Chinola Passion Fruit liqueur, mixed berry agave, lime	
<b>SO FRESH &amp; SO GREEN</b>	15
Open Road Distilling Co. American gin, supergreens, elderflower, pineapple, lemon	
<b>FIRE WITH FIRE</b>	15.5
Open Road Distilling Co. Eagle Eye rye, Ancho Reyes Verde liqueur, blueberry-habanero shrub, lime, Angostura orange bitters, fire show	
<b>A BOURBON AFFAIR</b>	15
Open Road Distilling Co. Independence bourbon, orange curacao, blackberry, orange, lemon, Angostura orange bitters	

## WELLNESS

*Feel-good cocktails made with uplifting, functional-forward ingredients and bright, refreshing profiles*

<b>LONGEVITY</b>	12
supergreens peppercorn agave, turkey tail tincture, lemon, Extra Virgin olive oil, Fee Brothers celery bitters, American gin	
<b>ELECTROLYTES</b>	12
coconut water, vanilla, pineapple, American vodka	
<b>INFLAMMATION</b>	13
ginger Kombucha, red bell pepper, turmeric ginger agave, lime, Ancho Reyes Verde liqueur, Eagle Eye rye	
<b>ANTIOXIDANT</b>	12
mixed berry agave, pomegranate, rosemary, lemon, Extra Virgin olive oil, Angostura orange bitters, American vodka	

## MOCKTAILS

*Built to allow you to enjoy a complex cocktail sans alcohol*

<b>BLOSSOM LOUNGE</b>	11
chamomile, ginger, strawberry, mint, lemon <i>if you choose, add Open Road Distilling Co. American gin</i>	
<b>PINEAPPLE-JALAPEÑO FAUX-RITA</b>	10
pineapple, jalapeño, lime, agave, lemon-lime soda <i>if you choose, add tequila</i>	
<b>TO EACH THEIR OWN</b>	9
blueberry-habanero shrub, mixed berry agave, lime, Q Mixers grapefruit soda	
<b>LOOKING OUT FOR TOMORROW</b>	9
supergreens peppercorn agave, lemon, Q Mixers tonic water	

**IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 5.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.**

## WINES BY THE GLASS

### FEATURED POUR

*A rotating glass selection  
Ask your server or bartender for our current offering  
Market Price*

### WHITES

<b>GRÜNER VELTLINER GROONER AUSTRIA</b>	14.5   20
crisp, citrusy, bright, peppery	
<b>SAUVIGNON BLANC VAVASOUR NEW ZEALAND</b>	15.5   21
gooseberry, lime, passionfruit, herbal	
<b>SAUVIGNON BLANC YEALANDS NEW ZEALAND</b>	14.5   19
grapefruit, lemongrass, saline, fresh herbs	
<b>PINOT GRIGIO LUMINA ITALY</b>	11.5   17
pear, lemon, almond, clean finish	
<b>CHENIN BLANC M.A.N. SOUTH AFRICA</b>	12   17
quince, honeyed apple, waxy, floral	
<b>ALBARINO ABADIA DE SAN CAMPIO SPAIN</b>	14   20
peach, citrus, saline, coastal minerality	
<b>RIESLING FIRESTONE VINEYARDS CALIFORNIA</b>	11.5   18
peach, jasmine, lime, off-dry	
<b>CHARDONNAY YALUMBA 'Y SERIES' AUSTRALIA</b>	14   19
melon, peach, citrus, gentle oak	
<b>CHARDONNAY FOLIE À DEUX CALIFORNIA</b>	15   21
ripe apple, vanilla, buttery oak	
<b>ROSÉ BIELER PERE ET FILS FRANCE</b>	14.5   20
strawberry, herbs, saline, dry	
<b>ROSÉ FOREVER SUMMER FRANCE</b>	13.5   19
strawberry, watermelon, citrus, crisp	

### BUBBLES

<b>CAVA BRUT POEMA SPAIN</b>	13   18
green apple, citrus, brioche, dry	
<b>PROSECCO RUFFINO ITALY</b>	14   19
pear, white flowers, frothy, fresh	
<b>BRUT ROSÉ MUMM CALIFORNIA</b>	16   21
strawberry, cherry, lively mousse, crisp	

### REDS

<b>PINOT NOIR SAGET LA PERRIERE FRANCE</b>	14.5   20
red cherry, forest floor, spice	
<b>PINOT NOIR BANSHEE CALIFORNIA</b>	13   18
juicy, silky, red-fruited, earthy	
<b>RHÔNE BLEND COTE MAS FRANCE</b>	12   17
raspberry, garrigue herbs, peppery, balanced	
<b>MALBEC PORTILLO ARGENTINA</b>	13   18
black, plum, violet, cocoa, smooth	
<b>CABERNET HIGH HEAVEN WASHINGTON</b>	14.5   19
blackcurrant, cedar, graphite, firm	
<b>RED BLEND PRISONER-UNSHACKLED CALIFORNIA</b>	15.5   22
ripe berry, mocha, sweet spice	
<b>TEMPRANILLO PASO A PASO SPAIN</b>	13   18
black cherry, tobacco, dried herbs	
<b>MERLOT ADVICE FROM JOHN CALIFORNIA</b>	19   24
black cherry, mocha, soft tannins	
<b>CABERNET MON FRERE CALIFORNIA</b>	13.5   18
black cherry, vanilla, toasty oak	
<b>RED BLEND LANGUAGE OF YES CALIFORNIA</b>	17   22
cranberry, dried herbs, savory spice	

## DRAFTS

SEASONAL ROTATORS	MKT
TROPIC THUNDER IPA	8.75
ALLAGASH WHITE ALE	9.25
GREAT LAKES ELIOT NESS AMBER LAGER	8.75
GUINNESS (20 OZ GLASS)	9.25
RIGHT PROPER RAISED BY WOLVES	8.75
MILLER LITE	7.25
SOLACE PARTLY CLOUDY IPA	8.75
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
PERONI	8.5

## BOTTLES

COORS LIGHT	6.75
MICHELOB ULTRA	6.75
YUENGLING	6.75
CORONA	7
AUSTIN EASTCIDERS SEASONAL	7
HIGH NOON GRAPEFRUIT	7.5
TRULY WILD BERRY	7
SURFSIDE ICED TEA & LEMONADE	7.5
HEINEKEN 0.0	6.5
ATHLETIC BREWING RUN WILD IPA (N/A)	6.5