

# DRINK MENU

## COCKTAILS Ask about our mocktails

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MARGARITA 12

SPICY MARGARITA (CASAMIGOS JALAPEÑO) 18

PIÑA COLADA 15

STRAWBERRY DAIQUIRI 12

BLOODY MARY 12

MOSCOW MULE 12

MIMOSA 12

## BEER (CANS)

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COORS LIGHT 7

AUSTIN EAST CIDERS BLOOD ORANGE 8

DEEP ELLUM DALLAS BLONDE 8

## HARD SELTZER

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TRULY 8

HIGH NOON 8

WHITE CLAW BLACK CHERRY 8

## NON-ALCOHOLIC DRINKS

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NUMI TEA 4.50

Caffeinated: jasmine green, aged earl grey, orange spice

Decaffeinated: chamomile, lemon, hibiscus, moroccan mint, rooibos chai

TRIBAL JUICES 9

Sunshine: watermelon, pineapple, mint, lime

Beats: beets, apple, lime, ginger

Chief: kale, cucumber, celery, parsley, lemon, ginger

S.PELLEGRINO ESSENZA

Cherry Pomegranate \$6

Tangerine Strawberry \$6

Plain Sparkling \$5

SMOOTHIE \$10

Ask your server about our daily selection

Green  
cactus  
cafe

## SPARKLING/CHAMPAGNE

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<b>PROSECCO BRUT LUNETTA</b> 187 mL	<b>\$13</b>
<b>CAVA CAMPO VIEJO</b>	<b>\$12/6OZ GLASS, \$41/BOTTLE</b>
<b>CHANDON SPARKLING ROSE</b>	<b>\$21/6OZ GLASS, \$75/BOTTLE</b>
<b>CHANDON GOLD SPARKLING</b>	<b>\$75/BOTTLE</b>
<b>VEUVE CLICQUOT YELLOW LABEL</b>	<b>\$187/BOTTLE</b>

## ROSE/WHITE WINE

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<b>ROSE GOLD</b>	<b>\$15/6OZ GLASS, \$58/BOTTLE</b>
<b>ZENATO</b> Pinot Grigio	<b>\$12/6OZ GLASS, \$46/BOTTLE</b>
<b>DECOY BY DUCKHORN</b> Sauvignon Blanc, 750 mL	<b>\$17/6OZ GLASS, \$65/BOTTLE</b>
<b>MERRYVALE</b> Sauvignon Blanc	<b>\$78/BOTTLE</b>
<b>MOHUA</b> Sauvignon Blanc	<b>\$50/BOTTLE</b>
<b>PINE RIDGE</b> Chenin Blanc/Viognier	<b>\$46/BOTTLE</b>
<b>WENTE VINEYARDS</b> Chardonnay	<b>\$13/6OZ GLASS, \$50/BOTTLE</b>
<b>KIM CRAWFORD</b> Sauvignon Blanc, 375 mL	<b>\$28/HALF-BOTTLE</b>
<b>IMAGERY</b> Chardonnay, 375 mL	<b>\$22/HALF-BOTTLE</b>

## RED WINE

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<b>LA CREMA</b> Pinot Noir, 375 mL	<b>\$33/HALF-BOTTLE</b>
<b>J. LOHR LOS OSOS</b> Merlot, 375 mL	<b>\$22/HALF-BOTTLE</b>
<b>MEIOMI</b> Pinot Noir, 750 mL	<b>\$16/6OZ GLASS, \$62/BOTTLE</b>