



STANDARD PROOF

AUSTIN WHISKEY CO. TEXAS

Tasting FLIGHT

TASTING POURS OF 7 OF OUR RYE WHISKEYS \$25

SHOT STAVE 4 SHOTS OF WHISKEY. LIKE A SHOT SKI, BUT BETTER \$20
MUST HAVE 4 GUESTS TO PARTICIPATE

SPECIALTY COCKTAILS \$16

BARBARA

Ginger Rye, Honeysuckle Rye, Strawberry Shrub, Rhubarb, Sparkling Water

STUCK IN VEGAS[∞]

Pecan Rye, Spiced Rye, Carrot Cake Reduction, Lemon, Cream Cheese Foam

ROOTY TOOTY GRAPEFRUITY

Straight Rye, Grapefruit Oleo, Lime, Saline Tincture, Smoked Salt

WACKY DAIQY

Pineapple Rye, Spiced Lime Cordial, Jamaican Bitters No. 1, Fire

THAI ME UP

Honeysuckle Rye, Thai Chili, Thai Basil, Orange

POUND TOWN

Clarified Cocktail - Straight Rye, Lemon Pound Cake, Coconut, Poppy Seed

BANANA SURPRISE

Banana Infused Bourbon, Banana Peel, Walnut, Chocolate Covered Banana

APPLE OF MY RYE

Granny Smith Infused Rye, Roasted Apple, Lemon, Apple Wood Smoke

LIL' FATTY[∞]

Coconut Fat Washed Pecan and Cinnamon Rye, Citric Syrup, Cinnamon Smoke

ESPRESSO'SELF[∞]

Coffee Rye, Cinnamon Rye, Pecan Rye, Espresso, Dark Chocolate

STANDARDS

CHOICE OF WHISKEY

TRY OUR LIMITED EDITION BARREL PROOF PECAN (+\$7) IN YOUR COCKTAIL!

WHISKEY SOUR \$14[∞]

Lemon, Sugar, Egg White

MANHATTAN \$14

Angostura, Cherry

MINT JULEP \$12

Mint, Raw Sugar

OLD FASHIONED \$15

Raw Sugar, Bitters

SAZERAC \$13

Fennel, Sugar, Bitters Blend

NEAT POUR \$11

Neat or on the Rocks

SHOT \$10

STRAIGHT RYE



PINEAPPLE



HONEYSUCKLE



GINGER



PECAN



CINNAMON



COFFEE



BOURBON



(+\$4)

HAPPY HOUR: MON-FRI 5PM-6PM
1/2 OFF WHOLE MENU

Whiskey
WEDNESDAYS

HALF-PRICE OLD FASHIONEDS AND
HOT CHICKEN SANDWICHES ALL DAY

[∞]Many of our cocktails contain or may come into contact with our Pecan Rye, nuts, egg products, or other allergens, even if not listed as an ingredient. Please consult with your bartender, before ordering, if you have an allergy.

Food

SMALL BITES

MEAT & CHEESE BOARD \$20*

Seasonal Preserves, Stone Ground Mustard, Olives, House Made Crostini

STREET CORN FRITTERS \$11

Avocado Crema, Arbol Chile, Cotija

WINGS \$13*

Crispy Chicken Wings, Buffalo Sauce, Herbed Ranch

SALADS

FARRO ARUGULA SALAD \$14

Farro, Arugula, Blood Orange Vinaigrette, Kalamata Olive, Roasted Pepper, Almond, Goat Cheese

Add Grilled Chicken Breast \$6 | Add Fried Chicken (Hot or Not) \$7 | Add Steak \$8 | Add Salmon \$8

LARGE BITES

NASHVILLE HOT CHICKEN SANDWICH \$17

Spice level: Mild, Hot, Bad Idea - Lettuce, Tomato, Onion, Pickle, House Fries

BURGER \$18*

Bacon, Monterey Jack, Lettuce, Tomato, Onion, Pickle, House Fries

VEGGIE BURGER \$18

House Made Veg Patty, Avocado, Monterey Jack, Lettuce, Tomato, Onion, Pickle, House Fries

STEAK FRITES \$22*

Chimichurri, House Fries, Chipotle Aioli

SIDES \$8

CRISPY BRUSSELS SPROUTS

Pomegranate-Black Pepper Glaze, Parmesan, Citrus Zest

MAC & CHEESE*

Bread Crumb, Parsley, Parmesan

HOUSE FRIES

Garlic, Parsley, Chipotle Aioli

DESSERT

BREAD PUDDING \$10

Croissant, White Chocolate, Rye Whiskey, Seasonal Fruit

CHOCOLATE CHIP COOKIES \$5

May Contain Nuts

VANILLA ICE CREAM \$3

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Kitchen hours: Mon-Thurs 4pm - 9pm, Fri-Sat 12pm-10pm, Sun 12pm-7pm

Parties of 6 or more will have an automatic 20% gratuity applied to their check. 20% gratuity is added to all walked or unclosed tabs.

Checks may only be split up to 4 ways evenly.

We do not accept cash payments. Thank you for your understanding.