

Davis St.

AT HERMANN PARK
FEATURING CHEF HOLLEY

From the Bar

Signature Cocktails

Honey Bee 12

Hendricks Gin, Honey Syrup, Lemon Juice, Egg White

The Penthouse View 12

Cucumber-Infused Vodka, Pear Syrup, Lemon Juice,
Topo Chico

Cedrik's Fish House Punch 13

Kraken Rum, Pierre Fernand Cognac, Mathilde Peche,
Lemon Juice, Agave

Up in Smoke 14

Vida del Maguey Mezcal, Cherry Heering,
Orange Juice, Sweet Vermouth

Mosaic Mule 12

Monkey Shoulder, Lime, Aromatic Bitters, Ginger Beer

Sir Lancelot 12

Cherry-Infused Bourbon, Rye, Mint, Lime Juice,
Vanilla-Bourbon Syrup

Spanish Rose 12

Cilantro-Jalapeño Infused El Jimador Tequila,
Pineapple Juice, Lime Juice, Watermelon Syrup

Gunther Road 15

Buffalo Trace, Carpano Antica, Black Walnut Bitters

Beers on Tap

Dos Equis Lager 7

4.2% abv, 10 ibu (Monterrey, Mexico)

Blue Moon Belgian White Ale 7

5.4% abv, 9 ibu (Denver, CO)

Texas Leaguer Knuckle Bock 9

6.5% abv, 12 ibu (Missouri City, TX)

Legal Draft Accused Amber Lager 8

5.5% abv, 20 ibu (Arlington, TX)

Lone Pint Yellow Rose IPA 10

6.8% abv, 62 ibu (Magnolia, TX)

Saint Arnold Art Car IPA 8

7.2% abv, 55 ibu (Houston, TX)

Southern Star Buried Hatchet Stout 9

9.0% abv, 40 ibu (Conroe, TX)

Karbach Crawford Bock 6

4.5% abv, 15 ibu (Houston, TX)

Southern Star Bombshell Blonde Ale 7

5.25% abv, 20 ibu (Conroe, TX)

Michelob Ultra Pale Lager 6

4.2% abv, 10 ibu (St. Louis, MO)

Bottles & Cans

Red Stripe 6

Buffalo Bayou Crush City IPA 5

8th Wonder Rocket Fuel 7

Stella Artois 6

Odell Sippin' Pretty 7

Hitachino White Ale 9

Austin East Cider, Watermelon 5

Austin East Cider, Pineapple 5

Oduls 5