

# B LOUNGE

## Wine Menu

### Whites

Tiefenrunner Pinot Grigio \$G 10 B 32	Joel Gott Sauvignon Blanc \$G 11 B 38
LA Crema Chard Monterey \$G 10 B 36	Joel Gott Chardonnay \$G 11 B 38
TDO Montevina Moscato \$G 10 B 36	Hayes Ranch Chardonnay \$G 10 B 36
Sonoma Cutrer Chardonnay \$G 12 B 42	Unshackled Sauvignon Blanc \$G 12 B 42
BV Coastal Chardonnay \$G 9 B 36	Hays Ranch Pinot Grigio \$G 9 B 32

### Rose/Sparkling

Paul Chevalier Carb Brut \$B 35	Studio Rose \$G 10 B 32
Taittinger Brut La Franc \$B 60	Hays Ranch Rose \$G 9 B 32

### Reds

#### Silver Oak \$B 120

It has notes of red currant, cassis, ripe plum, cardamom and toffee. There's depth and weight on the palate—a harmonious intensity. This wine has a long and beautiful finish, and its fine tannins will provide drinking pleasure through 2043 with proper cellaring.

#### Duckhorn \$B 95

We harvested throughout September and into early October, with the grapes showing lovely ripeness and quality, yielding plush, polished and wonderfully complex wines.

#### Caymus Conundrum Red \$G 11 B 45

A playful purple hue. Pure essence of chocolate mixed with notes of berry pie, wildflowers, vanilla, and fresh oak character.

#### Catena Malbec Vista Flores \$G 13 B 42

The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha.

#### Silverado Cab \$G 12 B 62

Aromas of Linzer cookies and savory herbs. A fresh, clean palate with flavors of dark cherry cola, black raspberry, and hints of sweet tobacco.

#### Austin Hope Cab \$G 14 B 60

The classic ruby color of this wine is stunning and sets the stage for this robust Cabernet Sauvignon. On the nose, aromas of tobacco, dark chocolate shavings, fresh black currant and hints of savory notes. On the palate, layers of vanilla, coco powder, juicy cherry, baking spices and signature tobacco.

#### Joel Gott Cabernet \$G 10 B 42

Opens with dark, concentrated fruit flavors, followed by velvety tannins on the mid-palate and notes of baking spices on the long, textured finish.

#### Decoy Cabernet \$G 14 B 42

From its aromas of vibrant red and blue fruit to its silky tannins and balanced acidity, this is a lush and alluring Cabernet Sauvignon. Hints of oak and sweet baking spices.

#### Becker Reserve Merlot \$G 12 B 42

This soft merlot has wonderful dried fruit notes with a wonderful finish. This wine was aged in French oak barrels.

#### Hays Ranch Cabernet \$G 10 B 36

Flavors of red cherry, anise, and a hint of vanilla. This wine is well balanced with medium tannins, a smooth mid-palate and a spicy, coffee finish.

#### Hays Ranch Red Blend \$G 10 B 36

Red Blend—Our Red Blend is a blend of Cabernet Sauvignon, Petite Sirah and Barbera with mouth-fulfilling flavors of blackberry, black cherry and plum.

#### Pedernales Cellars \$G 12 B 42

It carries lovely black cherry, blackberry cobbler, and kirsch notes with hints of cocoa, graphite, and coffee.

#### Bending Branch Texas Red \$G 10 B 36

Black plum skin, boysenberry, black Oolong tea, and a hint of cedar. Zippy, with plush tannins and good weight.

#### Yount Mill House 2018 Carneros Pinot Noir \$G 11 B 44

Clean and enticing nose of raspberries, delicate rose petal, and cardamom. The wine is weighty and soft, with flavors layered in a complex matrix of ripe raspberry, milk chocolate, charred French oak, and crème brûlée.

#### Frey Vineyards \$G 11 B 44

Medium-bodied, well balanced and smooth, this wine pairs well with a wide variety of cuisine, from picnic fare to holiday feasts. An excellent everyday red, carefully crafted with organic techniques.

## Beer & Cocktail Menu

### Bevy Featured and Hand Crafted Cocktails

Signature Bevy OLD Fashioned | Treaty Oak Bourbon Whiskey, a Dash of Bitters and Garnished with an Orange Twist \$15

Rum with a View | Spiced Rum | Malibu Rum | Pineapple Juice | Blue Curacao | Lime Juice | Garnished with an Orange Wheel \$13

Blackberry Bourbon Smash | Old Forester Bourbon | Blackberry Infused Simple Syrup | Lemon Juice | Served with a Sugar Rim and Mint Leave Garnish \$14

Bourbon Bramble | Basil Hayden | Lemon Juice | Simple Syrup | Muddled Blackberry and Basil \$13

Mexican Sangria | Jimador Tequila | Lime Juice | Peach Schnapps | Red wine | Ginger Beer | Garnished with Mint and Blackberry \$12

Spicy Peach Margarita | Tress Generaciones Tequila | Peach Schnapps | Lime Juice | Simple Syrup | Muddled Jalapeno | Garnished with Jalapeno and mint \$12

Its TYHME! |Empress Gin | Lemon Juice | Simple Syrup | Fresh Thyme and Lemon Wheel Garnish \$12

Cucumber Martini | Cinco Vodka | Muddled Cucumbers | Simple Syrup | Shaken and Garnished with Olives and Thin Slices of Cucumbers \$13

Blueberry Mojito | Bacardi Superior Rum | Fresh Lime Juice | Muddled Blueberries and Fresh Mint Leaves \$13

Bevy JUJU | Bombay Sapphire | Lavender Simple Syrup | Fresh Basil | Lemon Juice | Garnished with Fresh Basil and Blueberries \$

Make Your Mark!!! | Maker's Mark Bourbon | Maple Syrup | Fresh Lemon Juice | Sprigs of Fresh Rosemary \$12

### Draft Beers

Firemans #4

Blue Moon

Thirsty Goat

Axis

Hefeweizan

Dos XX

### Bottled Domestics & Imports

Michelob Ultra

Shiner Bock

Stella Artois

Coors Light

Modelo

Bud Light

Dos XX

Miller Light

Ask About Our  
Happy Hour Specials