

## COCKTAIL MENU

# THE ALLEY MUSIC HOUSE CRAFT BAR

OUR MENU FEATURES AN ARRAY OF COCKTAILS MADE WITH  
HOMEMADE SYRUPS, HAND-PRESSED JUICES, AND  
ARTISANAL SPIRITS. WELCOME TO A BAR WHERE THE  
DRINKS ARE AS VIBRANT AND UNIQUE AS THE ATMOSPHERE  
ITSELF.

POWER  
HOUR  
\$10 COCKTAILS  
7PM-8PM\*

### CLASSICS

Manhattan	17
Vieux Carre	23
Vesper	14
French 75	17
Sidecar	15
New York Sour	15
Whiskey Sour*	12
Amaretto Sour*	14
Alley Margarita*	13
Long Island*	12
Adios Modasucka*	12
Comsopolitan	13
Lemon Drop Martini	13

### CRAFTED SPECIALTIES

Temptation*	13
Luxardo Cherries, Oranges, Pomegranate, Cranberry	
Late Night Creep	18
Hennessy, Chambord, Lemon, Cranberry	
Blackout Berry	16
Nebbiolo, Chambord, Pomegranate, Cranberry, Luxardo Cherry	
Rose & Mary	16
Spiced Rum, Honey Liqueur, Rosemary, Lemon, Mulled Cranberry, Cherry Bitters	
Liliana	16
AMH Apple Infused Vodka, Caramel Syrup, Spices, Egg White, Apple Cider	

### MOCKTAILS

Fauxjito	8
Fresh mint, lime juice, and a touch of sweetness, topped with soda	
Scarlet Mule	8
House-made pomegranate syrup, freshly squeezed lime juice, and a splash of ginger beer	
Velvet Almond	8
House-made "amaretto" coffee creamer, espresso, and a sprinkle of freshly grated nutmeg	

### OLD FASHIONS

Smoke your Old Fashion for just \$2

Alley Old Fashion	14
Rye Whiskey, Orange Bitters, Angostura Bitters, Simple Syrup	
Smoky Libation	16
Illegal Mezcal, Lemon Simple, Chipotle Cocoa Bitters, Oak Wood Smoked	
Demure	18
Cognac, Cherry Bitters, Orange Bitters, Brown Sugar, Cherry Wood Smoked	

### CRAFT MARTINIS

Alley Martini	15
Crafted with your choice of vodka or gin, enhanced by Japanese umami bitters and dry vermouth, and finished with freshly stuffed bleu cheese olives	
Fresh Appletini	14
Granny Smith apple-infused vodka, elderflower liqueur, fresh lemon juice, and a hint of simple syrup	
Dreamy Martini	13
vibrant martini featuring blue curaçao, fresh vanilla bean simple syrup, lemon juice, and coconut liqueur, topped with a splash of Sprite	

### "PICK ME UP" COCKTAILS

Revitalize your night with our handcrafted 'Pick Me Up' cocktails—designed to refresh and re-energize after an evening of eating, drinking, and having fun. These invigorating sips are the perfect blend of bold flavors and a little extra boost to keep the good times going.

The Awakening	Vodka, Espresso, Vanilla Simple, Cocoa, Star Anise	14
Espresso Martini	Spiced Rum, Espresso, Coffee Liqueur, Vanilla Simple, Toasted Walnut	17
Midnight Surge	Kraken Spiced Rum Shot, Espresso Back	12

## BEER & WINE

# THE ALLEY MUSIC HOUSE CRAFT BAR

EMBARK ON A JOURNEY THROUGH OUR CURATED BEER SELECTION, WHERE CRAFTSMANSHIP AND LOCAL FLAVOR CONVERGE TO DELIGHT YOUR PALATE ALONGSIDE OUR PERSONALLY CURATED WINE PROGRAM THAT INVITES YOU TO EXPLORE A WORLD OF EXQUISITE FLAVORS AND HIDDEN TREASURES, ALL HAND PICKED BY OUR TEAM OF CONNOISSEURS.

## SUNDAY FUNDAY \$4 BEERS ALL DAY\*

### DOMESTIC & IMPORTS

Bud Light*	5
Miller Lite*	5
Michelob Ultra*	5
Corona*	5.25
Dos Equis Lager*	5.25
Modelo Especial*	5.25
Heineken	5.25
Guinness	7.50

### SELTZER, CIDERS, RTD

Austin Eastciders Dry	8
Austin Eastciders Pineapple	8
Coco Rum	8
Coco Vodka	8
Blur Seltzer Variety Blueberry Lemon Tropical Watermelon Sour Apple Candy Hibiscus Apple	8

### CRAFT & LOCAL

Dallas Blonde <i>Deep Ellum Brewing Co, Dallas</i>	5.50
Deep Ellum IPA <i>Deep Ellum Brewing Co, Dallas</i>	5.50
Fireman's 4 <i>Real Ale Brewing Co, Blanco, TX</i>	5.25
Community Bock <i>Community Beer Co, Dallas</i>	5.50
Sundance Wheat <i>Wild Acre Brewing, Ft Worth</i>	5.50
Full Grown Man Stout <i>Tupps Brewery, McKinney, TX</i>	7.50

### BUCKETS

FILL YOUR  
BUCKET  
WITH ANY  
6 BEERS OF  
YOUR  
CHOICE!

\$40



### WHITE WINES

Canard-Duchene <i>Leonie Brut Champagne, France</i> A nice freshness brought by aromas of candied pineapple, slightly spicy and toasted flavors.	16
Chateau Castenet <i>Sauvignon Semillon Muscadelle, France</i> A blend of aromatic and exotic yellow fruit and citrus, with a crisp light zest.	11
Erben <i>Trockenbeerenauslese, German</i> Intense dried stone fruit, raisins, and prune aromatics, with honey and ripe yellow peaches.	10
Zolo <i>Signature White, Argentina</i> Citrus aromas, white flowers, and green apples stand out, with a fresh presence of bubbles.	11
William Chris <i>Roussanne, Texas</i> Rich, creamy, and full bodied with a floral and honeycomb nose, and a dry, mineral palate.	18

### RED WINES

G.D. Vajra <i>Nebbiolo, Italy</i> Floral bouquet of rose petals, violets and fresh berries, with hints of dark and crunchy red fruits.	18
Gen5 <i>Old Vine Zifandel, Lodi</i> Blackberry, dark cherry, pepper, and cocoa with warm spices and a jammy finish.	18
Klinker Brink <i>Cabernet Sauvignon, Lodi</i> Leather aromas accompanied with hints of subtle cinnamon, smoked cherry wood, and lingonberry.	18
Venge Scout's Honor <i>Proprietary Red, Napa Valley</i> Concentrated assemblage of violets, anise, honeysuckle, blue herbs, and a touch of vanillin.	18



# NOTHING DEEP FRIED

2

## APPETIZERS

### **Chicken Quesadillas**

*Served with Pico, Sour Cream, Fresh Jalapenos on a Bed of Lettuce.*

12.99

*(Cheese Only 10.99)*

### **Alley Tacos**

*Fajita Chicken or Beef, Cheese, Pico*

11.99

### **Flatbreads**

*Cheese Only, Pepperoni, Chicken Bacon Ranch*

13.99

### **Seasoned Fries**

5.95

*\*Add Make it Loaded w/ Cheddar, Bacon Bits, Jalapeno Add 3.00*

### **Music House Salad**

5.95

*Romaine, tomato, onion, Bacon, cheese, side lemons, house made croutons*

*\*Add Chicken 3.00*

## GREASELESS WINGS

*6 wings served with Seasoned Fries or Music House Salad*

### **Seasoned Roasted Wings**

*Choose or Mix it Up*

*Alley Sauce, Lemon Pepper, BBQ, Buffalo, Teriyaki*

16.99

## BETWEEN BREADS

*Served with Seasoned Fries*

### **Alley Burger**

*(Angus Burger on Brioche Bun with Lettuce, Tomato, Onions, Mustard, Mayo)*

15.29

*\*Add Applewood Bacon 3.00*

### **Chicken Sandwich**

*(LTOP, Roasted Chicken Breast, Bacon, Provolone Cheese, Garlic Aioli)*

16.99

### **Chopped Cheese Sliders**

*(Beef with American Cheese, Lettuce, Tomato, Mayo, Ketchup)*

15.99

**\*\*\*\*Add on menu- Ketchup, Mayo, Mustard, Ranch, Sour Cream available upon request\*\*\*\***

**\* Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat  
THE ALLEY MUSIC HOUSE 4980 BELT LINE RD STE 200 DALLAS, TX 75254**



# Happy Hour

**\$10 COCKTAILS**  
**7PM-8PM DAILY**

**WHISKEY SOUR**

Whiskey, Fresh Lemon, Egg Whites,  
Angostura Bitters

**AMARETTO SOUR**

Lazzaroni Amaretto, Fresh Lemon, Egg  
Whites, Peychaud's

**ALLEY MARGARITA**

Tequila, Fresh Lime, Dark Agave

**ADIOS MF**

Vodka, Rum, Gin, Tequila, Combier  
Blue Curacao, Fresh Lemon, Sprite

**LONG ISLAND**

Vodka, Rum, Gin, Combier Orange,  
Fresh Lemon, Coke

**TEMPTATION**

Whiskey, Pomegranate, Luxardo  
Cherries, Oranges, Cranberry

**LADIES NIGHT**  
**FRIDAY**  
**\$7 MARTINIS**  
**ALL NIGHT**

**INFUSED APPLETONI**

Granny Smith Apple Infused Vodka,  
Elderflower, Fresh Lemon

**COMSOPOLITAN**

Vodka, Cranberry, Fresh Lime,  
Combier Orange Liqueur

**LEMON DROP MARTINI**

Vodka, Fresh Lemon, Combier  
Orange Liqueur, Sugar

**DREAMY MARTINI**

Tequila, Coconut, Combier Blue  
Curacao, Fresh Lemon, Vanilla

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**REVERSE HAPPY HOUR**  
**11PM-1AM EVERY NIGHT**

**\$6 House**  
**Selection**

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**SERVICE INDUSTRY**  
**APPRECIATION**

**30% entire**  
**check after**  
**11pm**

# AMH BOTTLE MENU

**BUY ONE GET  
ONE 50% OFF**

## TEQUILAS

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Arette Blanco	300
Arette Reposado	300
Don Julio Silver	300
Don Julio Reposado	350
Don Julio Anejo	400
Dos Artes	600

## WHISKEYS

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Crown Royal	250
Jameson	200
Willet Bourbon	350

## VODKAS

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Titos	250
Ciroc	250

## COGNACS

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Nyak	250
Hennessy	300
Martell	250

## WINES

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Canard Duchene	250
Champagne	

**2nd Bottle must be equal to or less than 1st Bottle**