



Signature Southerner Cocktails

BASIL HAYDEN OLD FASHION SOUTHERNER Basil Hayden Bourbon, Orange, Lime, Cherry and Ginger ale — 9.99

ST GERMAINE APPLLETINI St Germaine Elderflower liqueur, Titos Vodka, Apple Cider, fresh cucumber and mint— 9.99

THE WITTY COMEBACK Russel Reserve Rye, Fresh Ginger, Simple Syrup, Amaretto, fresh lemon juice and orange — 9.99

PB&J MANHATTAN Skrewball Peanut butter Whiskey, Sweet Vermouth, and Blackberry Jelly Simple Syrup — 9.99

CATEGORY 5 SOCO HURRICANE Southern Comfort 100 Proof, Orange Juice, Pineapple Juice, Sweet & Sour Grenadine —9.99

SOUTHERNER ROSEMARY GIMLET Sipsmith Gin, Fresh Lime Juice, Simple Syrup, and Rosemary — 9.99

AUSTIN FIRE WATER Hornitos Tequila, Cilantro Jalapeno Simple Syrup, Candied Jalapenos, Lime, and Smoked Salt — 9.99

TICKLE ME PINK MARTINI Deep Eddy's Ruby Red vodka, Prickly Pear Sparkling Water, Elder Flower Liqueur — 9.99

PUMPKIN SPICE WHITE RUSSIAN Titos Vodka, Kahlua Coffee Liqueur, Pumpkin Spice Cream— 9.99

EFFEN GOOD BLOODY MARY Effen Premium Vodka, Southerner House made Bloody Mary Mix, Sausage and Cheese Skewer, Celery, and Fresh Lemon — 9.99

HOLIDAY SANGRIA St Georges Pear Liqueur, Pinot Grigio, Apple Cider, and Ginger Beer. Garnished with fresh apple, orange and lemon slices — 9.99

BEERS

BY THE BOTTLE

- Budweiser
- Bud Light
- Bud Select
- Mich Ultra
- Busch Light
- Stag
- Corona
- Coors Light
- Miller Light
- Lagunitas IPA
- Busch
- Guinness

ON TAP

- Bud Light
- Urban Chestnut Underdog Pale Ale
- Four Hands Absence of Light
- Blue Moon
- Schlafly Wintry Haze IPA
- Mich Ultra
- Mothers Sunshine Chugsuckle IPA
- Lazy Magnolia Southern Pecan

HOUSE WHITE OR RED

6oz — 6 9oz — 8 Bottle — 22

WHITE WINES BY THE GLASS

KENDALL JACKSON CHARDONNAY California 6oz — 9 9oz — 12 Bottle — 27

VON WINNING REISLING Germany 6oz — 12 9oz — 15 Bottle — 32

A LAGEDER PINOT GRIGIO Italy 6oz — 10 9oz — 13 Bottle — 28

CENTORRI MOSCATO Italy 6oz — 7 9oz — 11 Bottle — 24

WITHER HILLS SAUVIGNON BLANC New Zealand 6oz — 9 9oz — 12 Bottle — 26

PROSECCO SPARKLING-Mini Bottle 6

RED WINES BY THE GLASS

J LOHR CABERNET California Paso Robles 6oz — 8 9oz — 10 Bottle — 24

SEVEN FALLS MERLOT Wahluke Slope WA 6oz — 9 9oz — 11 Bottle — 27

PIKE ROAD PINOT NOIR Oregon Willamette Valley 6oz — 11 9oz — 13 Bottle — 32

VALRAVN ZINFANDEL CA-Dry Creek and RRV 6oz — 9 9oz — 12 Bottle — 35

CATENA MALBEC Argentina Mendoza 6oz — 9 9oz — 12 Bottle — 35

WINES BY THE BOTTLE

CHARDONNAY:

FERRARI CARANO CHARDONNAY Sonoma County— 35

CROSSBARN CHARDONNAY Napa Valley CA — 40

PAUL HOBBS CHARDONNAY 2017 CA RRV— 60

SAUVIGNON BLANC:

DECOY SAUVIGNON BLANC Sonoma County— 45

MERLOT:

GRGICH MERLOT Napa Valley— 30

LA FLEUR ST GEORGE Bordeaux France— 38

CABERNET:

VINA ROBLE ESTATE CABERNET Paso Roble—30

TEXTBOOK CABERNET Napa Valley—45

STEELE CABERNET Red Hills CA— 38

CAYMUS CABERNET 2017 Napa Valley-110

PAUL HOBBS CABERNET 2015 Napa Valley-124

PINOT NOIR:

CHEMISTRY PINOT NOIR Willamette Valley—38

BELLE GLOS PINOT NOIR Los Alturas—54

PAUL HOBBS PINOT NOIR 2016 Napa Valley -77

MALBEC:

DONA PAULA 1350 RED BLEND Argentina Malbec/Cab Franc -37

BRAMARE MALBEC Valle de Uco ARG - 64

SPARKLING:

ANDRE MOSCATO California—18

KORBEL BRUT California—30

ARGYLE BRUT Oregon Willamette Valley— 35



"I drink to make other people more interesting"

Ernest Hemmingway

BRUNCH DRINK SPECIALS

CLASSIC BLOODY MARY

Vodka, Southerner House made Bloody Mary Mix, Celery, Olives and Fresh Lemon \$5.00
Make it a carafe \$15.00

CLASSIC MIMOSA

Orange Juice and champagne \$4.00
Make it a carafe \$12.00

SOUTHERNER BRUNCH ENTREES

ADD 2 CRAB CAKES TO ANY BRUNCH ENTRÉE—\$5.95

BANANAS FOSTERS FRENCH TOAST Thick slices of custard-soaked brioche bread toasted and topped with caramelized bananas in a brown sugar butter sauce infused with rum and cinnamon. Served with your choice of bacon or sausage. — 8.99 Add Two Eggs— 2.00

STEAK AND EGGS 2 fried eggs with steak medallions, breakfast potatoes or fresh berries, asparagus, and hollandaise— 15.99 sub fresh berries for potatoes— 1.00

FRIED GREEN TOMATO STACK 2 eggs, goat cheese, arugula, ham, and Cajun cream sauce — 9.99 Add Cheesy Grits — 2.00

HOT CHICKEN AND BACON PANCAKE TACOS Lightly toasted bacon pancakes stuffed with Nashville hot chicken tenders topped with berry salsa and drizzled with siracha maple syrup —8.99 Add Two Eggs— 2.00

SOUTHERNER FLATBREAD SCRAMBLE Siracha mayo, sausage, chili flake scrambled eggs, caramelized onions, mushrooms, spinach, shredded cheddar and a drizzle of sweet soy — 9.99

AVOCADO SHRIMP TOAST House-made guacamole and large gulf shrimp sauteed in white wine shrimp butter on toasted oatnut bread. Served with fresh berries. — 9.99 Add Sausage or bacon 2.99 Add eggs 2.00

CLASSIC BREAKFAST PLATE 2 eggs; maple glazed peppered bacon or breakfast sausage; buttermilk pancakes or toast; and breakfast potatoes or cheesy grits— 10.99

FRIED HONEYBUN BURGER Quarter pound burger served on two pan fried honey buns with maple glazed peppered bacon and cheddar. Served with breakfast potatoes. — 8.99

GREEK YOGURT AND GRANOLA BOWL Fresh berries, organic Greek yogurt, and house made granola— 6.99



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