

# parkside

## parkside specialties

strawberry sunshine \*  
stoli strasberi, lime, cava  
st. george  
treaty oak rum, pernod, creme de cacao  
whiskey blues \*  
balcones Texas whiskey, cherry herring, fernet  
the aromatic \*  
tru organic gin, tawny port, organic orange liq.  
russian 68  
stoli vanil, aperol, orange bit, cava, rocks  
bitter mexican  
milagro, zucca, muddled strawberry, lemon  
Texas negroni  
organic republic anejo, campari, kaffir leaves  
real Texas tea  
grahams Texas tea vodka, paula's orange, soda  
causeway  
jameson, drambuie, orange bit. lemon, ginger ale  
mezcalita  
ilegal mezcal, brandy, jalepeno, peychaud  
korean spring #2 \*  
tyku soju, canton, lemon, candied ginger  
braveheart  
bowmore single malt, honey water, ginger, lemon  
monte carlo  
old olverholt rye, benedictine, peychaud  
germain twist  
cava, st. germain, cranberry-pom  
"wet" martini \*  
tru unfiltered organic gin, perucchi vermouth  
tito 'choke \*  
tito's, cynar artichoke, scotch rinse  
siberian donkey  
absolut pepar, ginger beer, lime  
rosemary cucumber \*  
hendricks gin, rosemary, cucumber puree  
last word \*  
bombay gin, green chartreuse, luxardo, lime \*  
\* "martini monday" specialty martinis \$5

## whites by the glass

	glass	1/2	full
Pinot Grigio (it)	8	15	30
Riesling (ger)	9	17	33
Viogner (sonoma)	9	17	33
Bordeaux Blanc (fr)	9.5	18	35
Sauv Blanc (chile)	8	15	30
Albarino (sp)	9.5	18	35
Chard (aus)	8	15	30
Rose Negroamaro (it)	8.5	16	31

## reds by the glass

	glass	1/2	full
Pinot Noir (arg)	9	17	33
Bordeaux (fr)	9.5	18	35
Syrah (columbia val)	9.5	18	35
Merlot (alexander val)	9.5	18	35
Zin (sonoma)	9	17	33
Malbec (arg)	8.5	16	31
Rioja (sp)	9	17	33
Cab (arg)	9	17	33

## sparkling by the glass

Moet and Chandon Imperial Brut Reserve, Champagne	19
Poema Cava Brut, Penedes	8.5
Graham Beck Brut Rose, South Africa	12
Voveti Prosecco, Italy	10

## sparkling in a bottle

Domaine Chandon "Etoile" Brut, Napa	56
Lucien Albrecht Blanc de Blancs, Alsace	60
Schramsberg Brut Rose, North Coast 06	88
Marc Hebrart, Premier Cru Rose, Chmpgne	158
Simmonet-Febvre Rose, Burgundy	52
Graham Beck Brut Rose, South Africa	48
Poema Cava Brut, Penedes Spain	36
Voveti Prosecco, Italy	40
Moet & Chandon Imperial Brut Reserve, Champagne	78
Nicolas Feuillatte Brut, Chouilly	82
Aubry Premier Cru Brut, Reims	100
Perrier-Jouet Fleur de Champagne Brut Epernay 2000*	280

## whites in a bottle

Cristom Pinot Gris, Willamette Val. 08	42
Etude Pinot Gris, Carneros	55
Jermann Pinot Grigio, Italy 09	56
Trefethen Estate Dry Riesling, Napa 09	46
Hirsch Heiligenstein Gruner Veltliner, Austria 09	50
Medrano Torrontes, Mendoza 09	42
Cairnbrae Sauvignon Blanc, NZ 10	40
Craggy Range Sauv Blanc, Hawkes Bay 10	46
Danielle de l'Ansee Sauv Blanc, Touraine 09	38
Hippolyte Reverdy Sancerre, 2010	68
Cabannieux Semillon, Graves 07	42

## whites in a bottle

Inama Vin Soave, Veneto 07	40
Zarate Albarino, Rias Biaxas Spain 10	50
Bouchard Aine & Fils Pouilly Fuisse 09	53
Jordan Chardonnay, Russian River 09	60
Ridge Chardonnay, Santa Cruz Mt. 03	83
Chappellet Chardonnay, Napa 09	75
Bocopa Marina Alta Alicante, Spain 10	42
Gerard Bertrand Picpoul de Pinet, Fr 10	33
Gunderloch Diva Riesling Spatlese, GR 09	46
Bugay Vin. Long Stem Rose, Sonoma 10	50
Domaine Ott Chateau Romassan Rose, Cotes de Provence Bandol 09	75

## reds in a bottle

J Hofstatter Pinot Nero, Alto Adige 07	53
Domaine Philippe Girard, Savigny les Beaune, Burgundy 09	76
Daedalus Pinot Noir, Willamette OR 03	63
Foxen Pinot Noir, Santa Maria Vall, 10	90
Emeritus Pinot Noir, Russian River 03	73
Gruet Pinot Noir, New Mexico 07	44
Dom. Chandon Pinot Meunier, Carneros 03	52
Sattler Zweigelt, Austria 03	43
Mayacamas Mt. Veeder Merlot, Napa 06	100
Matanzas Creek Bennet Valley, Sonoma 06	56
Odfjell Orzada Carmenere, Chile 2003	43
Ch. Coutet, St. Emilion Grand Cru, Bordeaux 06	70
Maison Louis Tete Moulin-A-Vente, Beaujolais 09	43

## reds in a bottle

Camaraderie Malbec, Columbia Valley 03	52
San Carlos Viu Manent Malbec, Chile 03	64
Pira Luigi Dolcetto D'Alba 10	42
Pieri Agostina Rosso di Montalcino 06	60
Castello San Sano Chianti Riserva 06	90
Brezza Barolo, Piedmont 2006	93
J.Palacios 'Petalos' Bierzo, Mencia 03	53
Buil Y Gine "Gine Gine", Priorat 03	62
Groom "Bush Block" Zin, Barossa AU 09	54
Ridge 3 Valleys Zinfandel, Sonoma 09	60
Duckhorn Paraduxx Zin Blend, Napa 07	90
JL Chave Syrah, St. Joseph Fr. 07	83
Coudoulet De Beaucastel, Cotes du Rhone 09	71
Starry Night, Adara Rhone Blend, CA 10	50
Evohe Vinas Viejas Garnacha, Spain 09	40
Holy Trinity GSM, Barossa AUS 06	92
Implus 71 Syrah/Cab, Columbia Val. NV	50
Domaine de Pallus Cabernet Franc, Chinon 07	43
Ch. Fonbadet, Pauillac Grand vin Bordeaux 03	73
Girad Artistry Bordeaux Blend, Napa 03	82
Stag's Leap Petit Syrah, Napa Valley 07	65
First Press Cabernet, Napa 09	33
L'Ecole Cabernet, Columbia Valley 07	67
Pepperbridge Cabernet, Columbia Val 07	115
Smith & Hook Cabernet, Central Coast 09	43
Mount Veeder Cabernet, Napa 03	90
Hewitt Estate Cabernet, Napa 07	145

## beer

Austin Amber (Austin)
Convict Hill Oatmeal Stout (Austin)
Stash India Pale Ale (Austin)
Shiner Bock (tx)
Shiner Bohemian Black lager (tx)
Real Ale Full Moon Pale Rye Ale (Rio Blanco)
Rahr and Sons Blonde Lager (ft worth)
Newcastle Brown Ale (uk)
Stella Artois (bel)
Boddingtons Pub Ale (uk)
Blue Moon Belgian White (co)
Trumer Pils (ca)
Miller Lite
Victoria (mex)
Woodchuck Amber Cider (Vermont)
Jester King Black Metal Stout 25oz (Austin)*

## parkside bar menu

oyster platter	28
classic ceviche, avocado	11
lump crab fritters, sauce ravigote	11
fried oyster, almonds, sauce romesco	8.5
crispy calamari, smoked paprika, aioli	9
smoked salmon, house pretzel, capers, cream cheese, whole grain mustard	10
parkside fries	5.5
fried okra, house ranch	7
risotto fritters, sofrito, parmesan	7
petite grilled cheese, smoked onion, spicy ketchup	8.5
blond pate, strawberries	10
classic caesar salad	7.5
chicken meatballs, jalapeno, pineapple	10
grilled bar steak, fries	19
fried egg sandwich	9.5
cheeseburger	11
happy hour daily 5:00-7:00	
1/2 price bar menu	
1/2 price beer and cocktails	
*"martini monday"	
all specialty martinis \$5	