

State Fare

KITCHEN & BAR

Cocktails

STATE FARE MARGARITA \$11

Thai chili infused dry curacao, repasado tequila, lime, agave nectar

TEXAS GREYHOUND \$11

Deep Eddy ruby red vodka, ruby red grapefruit juice, lime, St. Germain elderflower, vanilla

GARDEN VARIETY \$11

Thai chili infused vodka, cucumber, lemongrass, ginger

BLUEBERRY MINT JULEP \$12

Lunazul tequilla, blueberry mint cordial, lime juice

HTX SUNSET \$13

Empress gin, elderflower, grapefruit

CARROT MULE "WABBIT SEASON" \$13

Titos, V8 carrot, Goya ginger beer

LOVE YOU SO MATCHA \$13

Roxor gin, green chartreuse, lime, matcha

RASPBERRY ROSE FIZZ \$12

Titos, framboise, rose water, lemon, egg white

SMOKED OLD FASHIONED \$13

Redemption bourbon, turbinado, orange and angostura bitters

THE HONEY BADGER \$12

Maker's Mark, honey thyme simple, sparkling water

Frozen Cocktails

Can't Decide? Try A Flight \$14

LAVENDER LEMONADE \$11

New Amsterdam gin, lemon, lavender

FROSÉ \$11

Deep Eddy peach vodka, rosé, strawberry purée, lime

OCEAN WATER \$11

Plantation Rum, lime, coconut syrup

MARGARITA \$11

Lunazul reposado, orange liquor, agave, key lime

