

COMMON BOND

BAKERY · BRASSERIE · BISTRO

BAR MENU

SOCIALABLES

CHARCUTERIE & CHEESE • \$12

daily selection of meats, cheese, fresh breads

GF **CHIPOTLE DEVILED EGGS • \$9**
cilantro, sour cream & maple glazed bacon

V **GRUYERE BITES • \$10**
gruyère, swiss, raclette, tomato relish, sprouted sourdough

BACON SLIDERS • \$11

Texas beef, basil pistou, brie cheese, crispy bacon, balsamic onions, challah bun

NASHVILLE CRISPY SHRIMP • \$14

crispy fried shrimp, Nashville spicy butter, honey

V **WARM CHEDDAR & GREEN ONION BISCUITS • \$10**
whipped butter & jalapeño jam

GF **ZA'ATER MARINATED CHICKEN SKEWERS • \$11**
tzatziki, harissa sauce & lemon

FLATBREADS

V **WILD MUSHROOM & GOAT CHEESE • \$15**
forest mushrooms, brie, mozzarella, goat cheese, balsamic onions, truffle oil

CHICKEN FLORENTINE • \$14

chicken, roasted garlic alfredo, mozzarella, sheep's milk feta, baby spinach, confit cherry tomatoes, balsamic reduction, basil

HEIRLOOM TOMATO & HERBED RICOTTA • \$13

roasted tomatoes, herbed ricotta, pomodoro sauce, shaved shallots, pine nuts, balsamic reduction

PEPPERONI & GOAT CHEESE • \$14

pepperoni, pomodoro sauce, mozzarella, fresh jalapeños, goat cheese

V **VEGETARIAN** **GF** **GLUTEN FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

COCKTAILS

CLASSIC COCKTAILS • \$11

vesper

citadel gin, russian standard vodka, lillet blanc

sazerac

old forester rye whiskey, absinthe, simple syrup, bitters

paloma

pueblo viejo blanco tequila, lime, pink grapefruit soda

cosmopolitan

absolut citron vodka, cointreau, cranberry, lime

aperol spritz

prosecco, aperol, soda

boulevardier

old forester signature 100, campari, sweet vermouth

CRAFT COCKTAILS • \$11

easy street

citadelle gin, byrrh, lemon, sandeman port, simple syrup, bitters, summer berries

mezcal mule

xicaru joven mezcal, ginger beer, lime, passion fruit, cucumber

edgewater beach

plantation O.F.T.D. and xaymaca rums, lime, sweet vermouth, peach

amalfi coast

woodford reserve bourbon, limoncello, simple syrup, lemon, mint

upperstory

monkey shoulder blended whiskey, elderflower, cynar (artichoke liqueur), bitters

blueberry harvest

dripping springs vodka, blueberry, simple syrup, lemon, pinot noir

BAR MENU

FROSÉ · 7 / 25

WINE

PROSECCO · 10
avissi, italy

SPARKLING BRUT · 12
mumm brut prestige, napa valley

MIMOSA · 5 / \$15
traditional, hibiscus, mango

SPARKLING ROSÉ · 8
jp. chenet, france

ROSÉ · 6 / 30
campo viejo, spain

CHENIN BLANC · 6 / 30
pine ridge, california

CHARDONNAY · 7 / 35
mer soleil reserve, california

SAUVIGNON BLANC · 8 / 40
craggy range, new zealand

MALBEC · 7 / 35
susana balbo, argentina

RED BLEND · 7 / 35
decoy, sonoma

PINOT NOIR · 9 / 45
copain, sonoma coast

CABERNET · 11 / 55
quilt, napa valley

BUBBLES

ROSÉ

WHITE

RED

BEER

MILLER LITE, PILSNER · 4

SHINER, BOCK · 5

EUREKA HEIGHTS MINI BOSS, IPA · 5

SAINT ARNOLD SANTO, BLACK ALE · 5

NO LABEL 1980, KOLSCH · 5

LIVE OAK, HEFEWEIZEN · 5

BUFFALO BAYOU 1836, RED ALE · 5

SIERRA NEVADA, PALE ALE · 5

8TH WONDER HATERADE, GOSE · 5

AUSTIN EASTCIDERS, CIDER · 5
blood orange

REFRESHMENTS

ICED TEA · 2

LEMONADE · 2.5
traditional or hibiscus

ARNOLD PALMER · 2.5

DIET COKE · 2.5

SPRITE · 2.5

DR PEPPER · 2.5

ORANGE JUICE · 3

MANGO JUICE · 3

HIBISCUS TEA · 3

MEXICAN COKE · 3

ST ARNOLDS ROOT BEER · 3

TOPO CHICO · 3

ACQUA PANNA · 3

IZZE SPARKLING JUICE · 3
clementine, peach or blackberry

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