

# WINE BY THE GLASS

ODD BIRD SYRAH/SPARKLING ROSE alcohol removed, france	13
RAVENTOS <u>BLANC DE BLANCS BRUT</u> 2023, spain	14
ODD BIRD GSM RED alcohol removed, france	15
AZIMUT <u>BRUT ROSAT CAVA</u> 2022, spain	15
J. LASSALLE <u>PREMIER CRU BRUT CHAMPAGNE</u> nv, france	26
LA FETE DU <u>ROSE</u> 2023, france	15
CELLAR FRISACH L'ABRUNET <u>ROSAT</u> 2023, spain	16
BALEA <u>TXAKOLI</u> 2023, spain	17
MINER <u>VIIGNIER</u> 2022, california	18
FOND CYPRÈS DE TOI <u>CHARDONNAY</u> 2023, france	20
ANN PICHON SYRAH / <u>GRENACHE</u> 2021, france	16
NORTH VALLEY VINEYARDS <u>PINOT NOIR</u> 2022, oregon	17
FROG'S LEAP RUTHERFORD ESTATE <u>CABERNET SAUVIGNON</u> 2021, california	22



# CARPENTERS HALL

## LUNCH

11 AM – 2 PM

### STARTERS & SALADS

CHIPS & DIP 13  
crème fraîche onion dip, house chips

HILL COUNTRY CRUDITÉ 18  
assorted local vegetables,  
smoked eggplant, citrus zest

AVOCADO TOAST\* 18  
6-minute egg, avocado, goat cheese,  
house-made sourdough, peanut dukkah

PARSLEY SALAD 16  
warm pancetta vinaigrette, buddha hand  
lemon, parmesan

CRISP GEM LETTUCE SALAD 16  
pickled onion ranch, avocado,  
toasted "bird seed"

SPICY CAESAR SALAD 17  
collard greens, garlic crumbs,  
white anchovy dressing

ADD SALMON\* 11, TROUT\* 12, CHICKEN 10, STEAK\* 15

### SANDWICHES

HALL CHEESEBURGER\* 23  
two 3oz. smash patties, pickle,  
white onion, smash sauce, brioche bun,  
french fries

JL'S SCHNITZEL SANDWICH 22  
pickled ramp ranch, hot sauce, slaw,  
Hawaiian buns

CARPENTER CLUB 23  
smoked turkey, bacon, lettuce, tomato,  
mojo aioli, sourdough, french fries

SERVED WITH FRIES OR SMALL HOUSE SALAD

### SIDES

FRENCH FRIES 8

## COFFEE

DRIP COFFEE	5
COLD BREW	7

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## TEA, ETC.

HOT TEA	4
chamomile, mint, jasmine, oolong, earl grey, breakfast	
SPARKLING WATER	4
rambler	
SODA	4
coca-cola, diet coke, sprite, dr pepper	
ICED TEA	5
LEMONADE	5
CHAI	6
ARNOLD PALMER	6
black tea + lemonade	
MATCHA	7
FRESH SQUEEZED JUICE	8
orange, grapefruit	

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## HOUSE FAVORITES

CARPENTER MARGARITA	16
orange tequila, lime, agave	
OSO VERDE	16
mezcal, yellow chartreuse, thyme, honey	
THE GROVE ESPRESSO MARTINI	16
pecan infused tequila, espresso, licor 43	
THE NIGHT CAP	18
bourbon, pecan bitters, demerara, OFTD rumvc	

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## CRAFT MOCKTAILS

HER NAME WAS CLAUDIA	12
blood orange, rosemary, prickly pear	
NAH – GRONI	13
n/a aperitif, cranberry, yuzu	
YOU BETCHA (6MG HEMP-DERIVED THC + 2MG CBD)	17
pamos signature, strawberry, jalepeño	

## SEASONAL COCKTAILS

BELL PEPPER REFRESHER	16
ketel one, bell pepper, lemon, mint, honey, basil	
KEY LIME TINI	16
gin, licor 43, lime, vanilla, milk	
GARDEN SMASH	18
sherry, mezcal, tomatillo, lime, ancho reyes	
NEW YORK SOUR	18
maker's, amaro nonino, red wine, pomegranate syrup, lemon, angostura bitters	
MEET YOUR MATCHA	20
vodka, mstach, amaretto, vanilla oat milk	

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## NON-ALCOHOLIC CANS

ATHLETIC BREWING ATLETICA	8
ST. ELMO BREWING HOP WATER	8
ATHLETIC BREWING RUN WILD IPA	8
PAMOS CANNABIS-INFUSED SPRITZ	14
strawberry margarita, peach bellini(10 mg THC, 2 CBD)	

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## BEER

DRAFT BEER	16 OZ
ZILKER BREWING ICY BOYS, <u>RICE LAGER</u>	9
ST ELMO BREWING CARL, <u>KOLSCH</u>	10
MEANWHILE BREWING SECRET BEACH, <u>IPA</u>	11
ZILKER BREWING HEAVENLY DAZE, <u>HAZY IPA</u>	10
VISTA BREWING DARK SKIES, <u>BLACK PILSNER</u>	11
ALTSTADT BREWING VIENNA, <u>RED LAGER</u>	10
PINHOUSE BREWING MAGICAL PILZ, <u>PILSNER</u>	10
VACANCY BREWING CARPENTER CLASSIC, <u>LAGER</u>	10
CANS	
MODELO <u>ESPECIAL</u>	6
LONE STAR <u>TALLBOY</u>	7
INDEPENDENCE BREWING CO. <u>STASH IPA</u>	8
LIVE OAK <u>HEFEWEIZEN</u>	8
AUSTIN EASTCIDERS <u>DRY CIDER</u>	9

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.