

WINE BY THE GLASS

ODD BIRD SYRAH/SPARKLING ROSE alcohol removed, france	13
RAVENTOS <u>BLANC DE BLANCS BRUT</u> 2023, spain	14
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>VIOGNIER</u> 2022, california	18
ANN PICHON <u>SYRAH / GRENACHE</u> 2021, france	16
NORTH VALLEY VINEYARDS <u>PINOT NOIR</u> 2022, oregon	17



CARPENTERS HALL

LUNCH

11 AM – 2 PM

STARTERS & SALADS

CHIPS & DIP crème fraîche onion dip, house chips	13
HILL COUNTRY CRUDITÉ assorted local vegetables, smoked eggplant, citrus zest	18
AVOCADO TOAST* 6-minute egg, avocado, feta cheese, sourdough, peanut dukkah	18
CRISP GEM LETTUCE SALAD pickled onion ranch, avocado, toasted “bird seed”	16

SPICY CAESAR SALAD collard greens, garlic crumbs, white anchovy dressing ADD SALMON* 11 CHICKEN 10 STEAK* 15	17
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SANDWICHES

HALL CHEESEBURGER* two 3oz. smash patties, pickle, white onion, smash sauce, brioche bun, french fries	23
JL'S SCHNITZEL SANDWICH pickled onion ranch, hot sauce, slaw, Hawaiian buns	22

CARPENTER CLUB smoked turkey, bacon, lettuce, tomato, mojo aioli, sourdough, french fries	23
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SERVED WITH FRIES OR SMALL HOUSE SALAD

SIDES

FRENCH FRIES	8
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COFFEE

DRIP COFFEE	5
COLD BREW	7

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	

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 rum	

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

ROTATING FROZEN	15
ask your server all about it!	
BELL PEPPER REFRESHER	16
vodka, 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	
SCARLET SOUR	18
bourbon, amaro, red wine, pomegranate syrup, lemon, bitters	

NON-ALCOHOLIC CANS

ATHLETIC BREWING UPSIDE DAWN GOLDEN	8
ATHLETIC BREWING RUN WILD IPA	8
PAMOS CANNABIS-INFUSED SPRITZ	14
strawberry margarita, peach bellini(10 mg THC, 2 CBD)	

BEER

DRAFT BEER	16 OZ	
ZILKER BREWING ICY BOYS, <u>RICE LAGER</u>		9
MEANWHILE BREWING SECRET BEACH, <u>IPA</u>		11
ZILKER BREWING HEAVENLY DAZE, <u>HAZY IPA</u>		10
ALTSTADT BREWING VIENNA, <u>RED LAGER</u>		10
PINTHOUSE 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.