

## SPECIALTY COCKTAILS

---

**Austin Margarita** 9.50  
Pepe Z Blanco 100% Agave Tequila,  
Paula's Texas Orange, sweet n' sour,  
fresh OJ- served on the rocks  
*TRY IT SKINNY W/ REPUBLIC LIME SPIRIT BLEND*

**Z Ulitimate Mexican Martini** 10.25  
Pepe Z Blanco 100% Agave Tequila,  
Grand Marnier, sweet n' sour, OJ, olive  
juice, & fresh lime- served in a shaker

**Effen Elegant Martini** 8.25  
Effen Cucumber Vodka, fresh mint,  
fresh lime juice & simple syrup

**Honeysuckle Gin & Tonic** 8.25  
Dripping Springs Artisan Gin, Martine  
Honeysuckle Liqueur, & tonic

**Cranberry Twist** 8  
Depp Eddy Cranberry Vodka, sweet n'  
sour, OJ, & a splash of soda

**Blueberry Lemon Drop** 8  
Pinnacle Blueberry Vodka, triple sec,  
sweet n' sour, fresh lemon, & a splash of  
Sprite

**Oaxacan Old Fashion** 8.50  
Pepe Z Reposado Tequila, Alipus  
Mezcal, agave syrup, bitters

**TX Fizzy Mint Julep** 7.25  
Bourbon & bubbles muddled w/ sugar &  
mint- served on the rocks

### FROZEN COCKTAILS

**Frosé** 6.95  
Rosé, citrus vodka, strawberry puree

**Frozen Margarita** 7.25  
Tequila, Triple Sec, fresh sweet n' sour  
*ADD A FLOATER OF CHAMBORD OR GRAND MARNIER*

### BEER COCKTAILS

**NXNW Shandy** 9  
Northern Light, Deep Eddy Orange,  
agave, & fresh lime

**Grand Hefe** 9  
Bavarian Hefeweizen, Grand Marnier,  
OJ, & bitters

**Hefe's Bulleit** 9  
Bulleit Bourbon, Bavarian Hefeweizen,  
lemon, bitters, & muddled orange

## DESSERTS

---

**Chocolate Truffles** 5.95  
Assorted chocolate truffles served w/  
fresh fruit & creme anglaise

**Peanut Butter Mousse** 5.95  
Frozen peanut butter mousse topped w/  
a warm chocolate cake & bitter sweet  
milk chocolate ganache

**Crème Brulee** 5.95  
Creamy custard w/ vanilla bean &  
caramelized sugar crust accompanied  
by assorted cookies

**NXNW Cheesecake** 5.95  
Ask your server for today's selection

**Tiramisu** 5.95  
Our take on the classic Italian dessert  
garnished with cocoa powder and  
almonds

**Chocolate Torte** 5.95  
Topped w/ bittersweet chocolate  
ganache & seasonal berries

**Seasonal Fruit Crisp** 7.50  
Toasted walnuts & vanilla custard  
sauce served a la mode

### DESSERT WINE

**Warre's 10-Year "Otima"  
Tawny Port** 7  
PORTUGAL  
tart pear, almond, butterscotch

**Graham's 20-Year Tawny Port** 8.50  
PORTUGAL  
baked stone fruit, toffe, nutty

**Taylor Fladgate LBV 2009** 7  
PORTUGAL  
ruby-style, cherry compote, baked plum,  
lush chocolate finish

**Chateau Les Justices Sauternes** 9  
BURGUNDY, FRANCE  
peach, apricot, honey, enduring nuttiness

### COFFEE DRINKS

**Baileys Originale** 7.50  
Coffee, Baileys Original Irish Cream &  
DiSarono Amaretto

**Café Godiva** 7.50  
Coffee & Godiva Original Chocolate  
Liqueur

**XO Iced Coffee** 9.00  
Patron XO Cafe, Irish Cream,  
Butterscoth Schnapps- served on ice

**Kahlúa Irish Coffee** 7.50  
Coffee, Bushmills & Kahlúa - topped w/  
whipped cream

**Espresso** 2.50

**Cappuccino** 3.50