

ZAX

RESTAURANT & BAR

DRAFT BEER	<i>pint</i>	<i>pitcher</i>
Franziskaner Hefeweizen, Germany(.5 Liter)	5.25	17.00
Guinness Stout, Ireland	4.75	17.00
Harp Lager, Ireland	4.75	17.00
Independence Brewing Seasonal, Austin, TX	4.75	17.00
(512) Brewing Pecan Porter, Austin, TX	4.75	17.00
Thirsty Planet Amber, Austin, TX	4.75	17.00
Live Oak IPA, Austin, TX	4.50	16.00
Live Oak Pils, Austin, TX	4.50	16.00
Shiner Bock, Shiner, TX	4.50	16.00
St. Arnold Seasonal, Houston, TX	4.50	16.00
Real Ale Fireman's #4, Blanco, TX	4.50	16.00
Sierra Nevada Pale Ale, Chico, CA	4.50	16.00
Dos Equis Special Lager, Mexico	4.50	16.00
Lagunitas IPA, Petaluma, CA	4.50	16.00
New Belgium Mothership Wit, Ft Collins, CO	4.50	16.00
Bud Light, U.S.A.	4.00	14.00

ask your server about our seasonal and rotating taps

BEER FLIGHTS - \$7

(\$9 WITH ONE BELGIAN SAMPLE WHEN AVAILABLE)

Four 5 oz. samples from our premium draft wall

AUSTIN FLIGHT

Bartenders choice of 4 local breweries

HOP SAMPLER

4 samples of our hoppiest selections

YOU CALL IT

Pick your own four samples

BOTTLES

Schneiderweisse Hefeweizen, Germany	6.00
Anchor Steam, San Francisco, CA	3.50
Scrimshaw Pilsner, Ft. Bragg, CA	3.50
Clausthaler, Germany (non-alcoholic)	3.50
Corona, Mexico	3.50
Woodchuck Cider, Vermont	3.50
Amstel Light, Holland	3.50
Heineken, Holland	3.50
Coors Light, Golden, CO	3.50
Miller Lite, U.S.A.	3.25
Budweiser, U.S.A.	3.25
Lone Star, Fort Worth, TX	3.25

SPECIAL BELGIAN BOTTLES & OTHER WORLD CLASS IMPORTS

Omer Blond, Bellegem	7.00
Urthel Samaranth, Ruiselede	7.00
Urthel Tripel, Ruiselede	7.00
Urthel Saisonnière, Ruiselede	7.00
La Trappe Quadrupel, Tilburg, NE	7.00
Tripel Karmeliet, Buggenhout, Flanders	7.00
Kwak, Buggenhout, Flanders	7.00
Chimay Triple (White Label), Belgium	7.00
Stella Artois, Leuven	4.00
Deus, Buggenhout, Flanders	40.00
Meantime London Porter (750ml)	16.00

GLUTEN FREE

Green's Quest Tripel, Lochristi, East Flanders	7.00
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PORT

Old Boys, Tawny	5.00
Fonseca Bin 27, Ruby	6.00
Taylor Fladgate, 10yr. Tawny	8.00

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WHITE WINES

CHARDONNAY	glass	bottle
La Crema, Sonoma	10.50	41.00
Daniel Ghers (Un-oaked), Central Coast	8.00	31.00
RouteStock Chardonnay, Carneros	9.50	37.00
House White	6.50	25.00

OTHER WHITES

Pedroncelli Sauvignon Blanc, Dry Creek Valley	7.50	29.00
Benvolio Pinot Grigio, Italy	7.50	29.00
Pepi Pinot Grigio, California	7.50	29.00
Nimbus Sauvignon Blanc, Chile	7.00	27.00
Beringer White Zinfandel	5.50	

CHAMPAGNE

Gruet, New Mexico	7.50	29.00
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RED WINES

LIGHT AND MEDIUM STYLE REDS

House Rosé	6.50	26.00
Labouré Roi Pinot Noir, France	7.50	29.00
Chalone Pinot Noir, Monterey	9.50	37.00
Di Bardos Romantica Tempranillo, Spain	9.00	35.00
Alberti Malbec, Mendoza	8.50	33.00
Killka Malbec, Mendoza	9.50	37.00
Peirano Six Clones Merlot, Lodi	7.50	29.00
House Red	6.50	25.00

BIG REDS

RouteStock Cabernet Sauvignon, Napa Valley	12.00	47.00
Chateau Tanunda Shiraz, Grand Barossa, Australia	10.50	41.00
Paso Creek, Cabernet Sauvignon, Paso Robles	8.50	33.00
Bookwalter Subplot Meritage, Columbia Valley, Washington	9.50	37.00
Gravity Hills Zinfandel, Central Coast	9.00	35.00
Maison Bouachon Côte du Rhone, France	9.00	35.00

Ask your server about our premium wine list

SPECIALTY COCKTAILS

FRENCH KISS

~ 10.00

St. Germain shaken over ice with pink grapefruit juice, a squeeze of lemon served up and topped with Gruet Champagne

ZAX MARGARITA

~ 9.50

Organic Republic Reposado tequila, Grand Marnier, fresh lime juice, organic agave nectar shaken and served over ice garnished with salt and jalapenos.

SPICY PIÑA RITA

~ 9.50

El Jimador Silver tequila infused with pineapple and jalapeno, Cointreau, fresh lime juice, organic agave nectar shaken and served over ice garnished with a sugar and salt rim, fresh pineapple and jalapeno.

HOUSE SANGRIA

~ 8.00 / 22.00

Fresh fruit and wine, served by the glass or carafe.
Ask your server about flavors