

Beer

DRAFT BEER	<i>pint</i>	<i>pitcher</i>
Hofbräu Hefeweizen, Germany(.5 L)	5.50	20.00
Guinness Stout, Ireland	5.50	20.00
Staropramen, Czech Republic	5.50	20.00
Sunner Kolsch, Germany	5.50	20.00
Independence Brewing Seasonal Austin	5.00	18.00
(512) Brewing Pecan Porter, Austin	5.00	18.00
Thirsty Planet Amber, Austin	5.00	18.00
Live Oak Seasonal, Austin	5.00	18.00
Shiner Bock, Shiner	5.00	18.00
St. Arnold Seasonal, Houston	5.00	18.00
Real Ale Fireman's #4, Blanco	5.00	18.00
Sierra Nevada Pale Ale, Chico, CA	5.00	18.00
Dos Equis Special Lager, Mexico	5.00	18.00
Lagunitas IPA, Petaluma, CA	5.00	18.00
Bud Light, U.S.A.	4.00	14.00

**Ask your server about our seasonal
and rotating taps**

BEER FLIGHTS - \$ 8

(\$10 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

Anchor Steam, San Francisco, CA	4.50
Scrimshaw Pilsner, Ft. Bragg, CA	4.50
Clausthaler, Germany (non-alcoholic)	4.50
Corona, Mexico	4.50
Amstel Light, Holland	4.50
Heineken, Holland	4.50
Coors Light, Golden, CO	4.00
Miller Lite, U.S.A.	4.00
Budweiser, U.S.A.	4.00
Lone Star, Fort Worth	4.00

SPECIAL BELGIAN BOTTLES & OTHER WORLD CLASS IMPORTS

St. Feuillien Grand Cru, Le Roeulx	8.00
Wolf 7, Begijnendijk	8.00
La Trappe Quadrupel, Tilburg, NE	8.00
Tripel Karmeliet, Buggenhout, Flanders	8.00
Kwak, Buggenhout, Flanders	8.00
Chimay Triple (White Label), Chimay	8.00
Stella Artois, Leuven	4.50

CIDERS AND GLUTEN FREE

Widmer Bros. Omission Pale Ale, Portland, OR	5.00
Austin Eastciders Original Dry, Austin	5.00
Original Sin Cider, New York	5.00

Wine

WHITE WINES

CHARDONNAY	<i>glass</i>	<i>bottle</i>
House White	9.00	30.00
La Crema, 2014, Sonoma	12.00	40.00
Wild Horse 2013, Unbridled, Central Coast	11.00	40.00

OTHER WHITES

Charles Krug 2015 Sauvignon Blanc, Napa Valley	9.00	30.00
Viu Manent 2016 Sauvignon Blanc, Chile	9.00	30.00
Borgo Conventi 2015 Pinot Grigio, Italy	9.00	30.00
Bischöfliche Weingüter Trier 2013 Riesling, Germany	10.00	32.00

SPARKLING

Kenwood Yalupa, CA	9.00	30.00
Pasqua Prosecco, Italy		26.00
Maschio Prosecco, Italy	9.00	
Pierre Sparr Brut Rosé, France		39.00

RED WINES

LIGHT AND MEDIUM STYLE REDS

House Rosé	9.00	30.00
House Red	9.00	30.00
Nielson 2014 Pinot Noir, Santa Barbara	11.00	38.00
Di Bardos Romántica 2012 Tempranillo, Spain	11.00	38.00
Alberti Malbec, 2014 Argentina	9.00	32.00
Alexander Valley Winery Merlot 2014 Sonoma	9.00	30.00
Clarendelle 2010 Bordeaux	10.00	32.00
Gundlach Bundschu, 2012 CA Bordeaux blend	10.00	32.00
Il Fauno 2013 Red Blend, Italy		45.00

BIG REDS

Robert Mondavi 2014, Cabernet Sauvignon, Napa	15.00	48.00
Simi 2014, Cabernet Sauvignon, Sonoma	12.50	40.00
Ferratone Père et Fils 2015, Côtes du Rhône, France	10.00	32.00
Decoy Zinfandel 2014, Sonoma	10.00	32.00

RESERVED WINES

Duckhorn Merlot 2012, Napa*	90.00
Jordan 2012, Cabernet Sauvignon, Sonoma*	90.00
Mt. Veeder 2013, Cabernet Sauvignon, Napa*	65.00

PORT

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

*Half price discount on Monday night does not apply

Specialty Cocktails

PUMPKIN HARVEST

Bulleit bourbon, Amontillado sherry,
Pumpkin butter, Angostura bitters, cinnamon,
lemon, orange peel ~11

THE PARTRIDGE

Pear infused vodka, house made limoncello,
Apricot preserves, lemon, pie spice ~10

SPIKED CIDER

Calvados apple brandy, Waterloo gin,
chilled spiced apple cider,
granny smith shrub,
lemon, sparkling brut ~11

MEZCAL MULE

Illegal Mezcal, Luxardo Maraschino Liqueur,
lime, thyme, Fever Tree ginger beer ~12

CARMEN AMAYA

Bulleit rye whiskey, Amontillado sherry,
St. Germaine, lemon, basil,
orange bitters ~11

ZAX OLD FASHIONED

Bulleit rye whiskey, brown sugar, orange,
blackberry, orange bitters ~11

GIN BLOSSOM

Bombay gin, Lillet, lavender,
lemon, Angostura bitters,
orange bitters ~12

THE COMMONER

Bulleit bourbon, King's Ginger liqueur,
Fernet Branca, honey, lemon ~12

FRENCH KISS

St. Germaine, grapefruit, lemon,
sparkling brut ~10

ZAX MARGARITA

Dolce Vida reposado tequila,
Grand Marnier, lime, agave ~9.5

SPICY PINA RITA

Pineapple & jalapeno infused tequila,
Cointreau, lime, agave ~9.5

STRAWBERRY VANILLA MARGARITA

Strawberry & vanilla bean
infused tequila, Cointreau, lime, agave ~10

Weekly Specials

HAPPY HOUR

MONDAY 4-CLOSE

Tuesday – Friday 4-6:30

\$1.00 off – draft beer

wines by the glass

cocktails

half price bottles of wine*

HAPPY HOUR RESERVE WINE

*2012 Duckhorn Merlot ~60

Napa Valley

*2012 Jordan Cabernet Sauvignon ~60

Alexander Valley


*2013 Mt. Veeder Cabernet Sauvignon ~50

Napa Valley

WEDNESDAY ~ PINT NIGHT

Texas Craft Beers ~3.50

HAPPY HOUR SMALL PLATES

 5.00 plates 

House Bruschetta

Grilled Polenta

Hummus with Flat Bread

 6.00 plates 

Zax Olive and Cheese Platter

Steak & Salmon Bruschetta (4 pcs)

 7.00 plates 

Mussels (any style)

Grilled Shrimp

Fried Calamari

 8.00 plates 

Crab Cakes with with Remoulade

Quesadillas

Pizzas

Classic Burger

