



FLANIGAN'S

TEXAS DISTILLERY & WINERY



SOMMELIER STYLE TASTING \$15.00

Choice of Spirits or Wine

SPIRITS – guided tasting of all our Spirits

WINE – guided tasting of all our Wines

Additional \$5 for Souvenir Glass

WHITE

	<u>Glass</u>	<u>Bottle</u>
AMICI	7.50	25.00
Off Dry White Blend; light body and crisp, slight acidic hints of flowers, summer fruits, spices and earthy		
2015 CHARDONNAY	5.50	49.00
**** SUMMER SALE		\$12.95
Dry Chardonnay; medium body, slight acidic with hints of tree fruits, herbs and earthy		

RED

TESORO	7.50	25.00
Dry Red blend, medium body, tannic with hints of plum, cinnamon, and earth.		
THE BEAR	9.00	39.00
Dry Red Blend; full body, rich, tannic with hints of tart fruit, spices and earthy		
2013 TANNAT	14.50	51.00
Very Dry Tannat; full body, tannic, astringent with hints herbs, spices, dark fruit and earthy		

ROSÉ

MARMALADA	6.00	21.00
Sweet Blend; medium body, low acidity with hints of fruit and herbs		

CRAFT SPIRITS

Sipper 200ml 375 ml 750 ml

THE CREATURE 8.00 15.00 24.00 45.00

Texas Poteen: Irish style Moonshine distilled from Potatoes. Potaín (Poteen) traditionally distilled in a small pot still and the term is a diminutive of the Irish word pota, meaning "pot". The Irish word for a hangover is pōit.

TEXAS AMERICAN GOTHIC 10.00 17.00 29.00 53.00

Aged Potato Spirit: The Creature becomes tamed and softened by the rich smoky caramel flavors from a charred oak barrel. Spicy elements marry spun sugar notes.

THE PATRIOT 11.00 18.00 31.00 55.00

Texas Sipping Whiskey: distilled from Corn then aged in American Oak Barrel. Not just your average corn whiskey. This has been crafted to bring forward the subtle corn flavors yet polished with a smooth finish.

TEXAS GRAPPA 10.00 17.00 29.00 ---

Flanigan's is reinventing Grappa. Grape pomace from the remains of our wine production is distilled and aged in American Oak Barrel. We take a "waste not, want not" attitude and continue on after wine production to create this wonderfully smooth liquid gold.

TEXAS PECAN GRAPPA 11.00 21.00 36.00 ---

Texas Pecans mingle with Texas Grappa to create an over the top Texas spirit experience. Infuse yourself in the flavors of the Texas Hill Country.

FEATURED COCKTAILS LISTED ON OTHER SIDE



FROM OUR COCKTAIL BAR & KITCHEN

FEATURED COCKTAILS

- ROY OLMSTEAD:**\$12.00
The Creature, Lemon Juice, Syrup, Sparkling Water
- BILL MCCOY:**\$12.00
Texas American Gothic, Irish Cream, Coffee Liqueur, Cream
- CLARA BOW:**\$12.00
The Patriot, Marmalade, Blackberry Liqueur, Lemon Juice & Rosemary
- TEXAS GUINAN:**.....\$12.00
Texas Grappa, Limecello, Lime Juice, Sparkling Water

TEETOTALER

- CARRIE NATION**\$2.50
Pomegranate Juice, Lemon Juice, Agave, Elderflower Syrup & Sparkling Water
- JOSEPH LIVESEY:**.....\$2.50
Pineapple Juice, Ginger Ale, Ginger, Orange Slice & Basil.
- SPARKLING WATER:**\$1.00
Choice: Pure, Coconut, Grapefruit, Lemon, Lime, or Orange
- COFFEE – TEA – HOT CHOCOLATE:**\$2.00
Hot or Iced *{on request: Heavy Cream and/or Blue Agave}*

ADVANCE TICKET PURCHASE

- FLANIGANS SUNDAY MEAL:**.....\$20.00
We offer a different and special home cooked meal, similar to the family dinners served at Grandma Flanigan's
- HIBERNIAN LOUNGE EXPERIENCE:**.....\$100.00
We are offering a unique adventure for your taste buds and your brain cells, join us in an immersive experience. Step into the history, culture, lore and legends of spirits and wine.
- IRISH FEST WITH THE FLANIGANS:**.....\$75.00
Join Dr. Kevin & Dana Flanigan as they celebrate their third anniversary of the opening of their Tasting Room, on Friday August 30th at 6:00 pm. We will be serving a six course Irish Meal with each course paired with our Wines & Spirits.

NIBBLERS

- HOUSE SMOKED STEELHEAD TROUT**\$18.50
House Smoked Rainbow Trout filet, Bacon Jam, Diced Red Onions, Capers & Melba Toast
- CHARCUTERIE PLATE:**.....\$22.00
Selection of cured meats with complementary condiments and crackers.
- CHEESE PLATE:**.....\$14.00
Selection of cheeses with complementary condiments and crackers.
- DIP & CRACKER PLATE:**\$12.00
Selection of dips and Gluten Free Crackers
- CUP OF SOUP:**\$5.00
Summertime selection of House Made Cold Soup. Inquire with server on Soup of the Day.

SANDWICHES

- GRILLED SMOKED CORNED BEEF SANDWICH:**.....\$15.00
House Smoked Corned Beef, Sauerkraut, Tillamook Cheddar Cheese on Potato Bread served with Chips
- GRILLED CORNED BEEF SANDWICH:**\$13.00
Boar's Head Deli Corned Beef, Sauerkraut, Tillamook Cheddar Cheese on Potato Bread served with Chips
- GRILLED HAM SANDWICH:**\$12.00
Boar's Head Deli Black Forrest Ham, Tillamook Cheddar Cheese on Potato Bread served with Chips
- GRILLED CHEESE SANDWICH:**\$8.00
Tillamook Cheddar Cheese on Potato Bread served with Chips
- SPECIALTY GRILLED CHEESE:**.....\$10.00
Pickle Bacon Grilled Cheese: Cheddar Cheese, Bacon, & Dill Pickle on Potato Bread served with Chips
- SPECIALTY SMOKED HOT DOG:**.....\$10.00
Grilled Cheese Dog: House Smoked Beef Hot Dog, Cheddar Cheese, Green Onions, Garlic on Bun served with Chips

** Can substitute with our Gluten Free/Keto friendly bread **