



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	19.00
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.

Poitín (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 póit.

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 N/A

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 N/A

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

- REDHEADED LEPRECHAUN:** \$12.00
The Creature, Tannat, Lime Juice, Berry Syrup & Sparkling Water
- WEE BIT O' IRISH:**..... \$12.00
Texas American Gothic, Berry Syrup, Lime Juice & Sparkling Water
- IRISH WHISKEY SMASH:**..... \$12.00
The Patriot, Fresh Mint, Lemon & Simple Syrup
- IRISH SHAMROCK:**..... \$12.00
Texas Grappa, Lemon Juice, Orange Juice, & Herbal Liqueur

TEETOTALER

- IRISH ROSE** \$2.50
Lemon Juice, Cherry Juice & Sparkling Water
- IRISH GINGER:** \$2.50
Pomegranate Juice, Lime Juice, Ginger Beer & Sparkling Water
- CITRUS SHAMROCK:** \$2.50
Lemon Juice, Orange Juice, Rosemary-Citrus Syrup & Sparkling Water
- 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.

NIBBLERS

- HOUSE SMOKED RAINBOW 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
Hatch Chile Grilled Cheese: Hatch Chilies, Smoked Gouda & Mozzarella Cheese on Potato Bread served with Chips
- SPECIALTY SMOKED HOT DOG:** \$10.00
Hatch Chile Hot Dog: House Smoked Beef Hot Dog, Hatch Chilies, Cabbage, Mustard & Avocado Crema on Bun served with Chips

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