

**ALL COCKTAILS ARE MADE WITH
FRESHLY SQUEEZED JUICES**

Switchhouse Sazerac | 15.25

Sazerac Rye, Chartreuse, Peychaud Bitters

Apple Cart | 15.25

Gin, Apple Cider, Lemon, Caramel, ginger beer

Ranch Water | 15.50

Topo Chico, Sauza Hornitos, Lime

Switchhouse Old Fashioned | 17.25

Traditional Old Fashioned with Ritten House, Simple Syrup, Angostura Bitters

Green Caboose Rita | 16.25

Camarena Tequila, Lime Juice, Chartreuse, Grand Marnier

Switch 75 | 15.25

Empress Gin, Lemon, Prosecco

Mezcalita | 15.25

Sombra Mezcal, Orange Juice, Lime Juice, Tajin Rim

Blue Line | 17.25

Dulce Vida Tequila, Fresh Lemon and Lime Juice and Blue Berries

Blue Berry Moscow Mule | 15.25

New Amsterdam Vodka, Ginger Beer, Muddled Berries

Switchhouse Martini | 18.25

Tito's Hand-Crafted Texas Vodka Shaken or Stirred

DOMESTIC & IMPORTED BEERS

Bud Light | Coors Light | Miller Lite | Budweiser
Angry Orchard Crisp Apple | Mich Ultra
Guinness | **5.75**

New Belgian Fat Tire | Dos XX | Corona
Heineken | Heineken Lite | Modelo Especial
Sierra Nevada | Lagunitas IPA | Shiner Bock
Sam Adams Boston Lager | **6.75**

White Claw Hard Seltzer
Black Cherry | Mango | Watermelon | **7.50**

DRAFT BEERS

Tanuki IPA | Stella Artois | Mini Boss IPA | Blue
Moon Belgian White | Sam Adams Boston Lager
| Buffalo Bayou Crush City | Art Car IPA
Hopadillo IPA | Love Street | Hyper Lite
Shiner Bock | **7.25**

SOFT DRINKS

Pepsi | Diet Pepsi | Lemonade | Starry

Mug Root Beer | Dr. Pepper | **4.75**

Flavored Ice Tea

Mango or White Peach | **6.50**

Switchhouse House Wines

Silver Gate

Chardonnay | Merlot | Cabernet | Pinot Noir
Pinot Grigio | Sauvignon Blanc | Moscato

6oz | 9.00 9 oz | 13.00 Bottle | 34.00



6oz 9oz Bottle

Sparkling & Champagne

Silver Gate Brut			34.00
La Marca, Prosecco, Italy 750 ml			36.00
Chandon Brut Rose, California			55.00
Moet Imperial Brut Rose, California			110.00
Emmolo, Traditionnelle, By Caymus	21.00	28.00	58.00

Riesling

Chateau Ste Michelle, Washington	11.00	17.00	39.00
----------------------------------	--------------	--------------	--------------

Sauvignon Blanc

Kim Crawford, New Zealand	12.25	17.50	40.00
Wairu River, Marlborough, NZ	14.25	20.50	44.00
Rodney Strong	15.25	21.50	43.00

Pinot Grigio

Maso Canali, Trentino Italy	13.00	19.50	41.00
Kendall Jackson Vintner's, California	12.25	18.50	39.00

Moscato

Seven Daughters, Veneto Italy	13.25	18.50	41.00
-------------------------------	--------------	--------------	--------------

Chardonnay

Cakebread Cellar, Napa Valley California			88.00
Kendall Jackson Vintner's California	12.00	18.00	46.00
La Crema, Sonoma Coast, California	13.00	19.00	47.00
Meiomi, California	14.00	20.00	48.00

Pinot Noir

Meiomi, California	14.50	21.00	49.00
Erath Vineyards, Oregon	14.25	21.00	46.00
Bell Glos, Russian River Valley, California	18.00	23.00	54.00
La Crema, Sonoma Coast, California	14.25	21.50	47.00

Merlot

J Lohr, California	13.00	19.00	40.00
Decoy, Sonoma Coast, California	17.00	23.00	52.00

Red Specialties

Fleurs de Prairie, Cotes Rose, France	18.00	24.00	56.00
Gascon, Argentina	12.00	19.00	38.00
Prisoner, California			85.00
Caymus-Suisum "The Walking Fool"	21.00	28.00	62.00
Decoy, Sonoma Coast California	18.00	24.00	53.00
Clos de los Siete, Mendoza Argentina			42.00

Cabernet Sauvignon

Prisoner, California			135.00
Juggernaut, Clarksville California	14.25	22.50	58.00
Justin, Paso Robles, California	19.00	26.00	59.00
Caymus, Napa Valley, California			152.00
Beringer Knight Valley, California			57.00
Duckhorn, Napa Valley, California			136.00
Faust, Napa Valley, California			116.00
Jordan, Alexander Valley, California			126.00
Kendall Jackson Vintner's, California	13.00	19.00	56.00
Joseph Carr			58.00