

SPRING

the park cities  16

hendricks gin + watermelon + lemon + basil

daiquiri  15

santa teresa 1796 rum + lime + sugar

beetlejuice  15

roxor gin + strawberry + beet + balsamic

westland old fashioned     23

westland american whiskey + falernum + orange + bitters

mule two ways  15

volcán tequila or belvedere vodka + grapefruit cordial + lime + ginger beer

bleau carré  16

remy vsop + rye + bénédictine + cocchi di torino + blueberries

the "75"  15

zephyr gin + crème de mûre + lemon + bubbles

scotch sour  16

scotch + lemon + aperol + egg white

peachy mezcal  15

montelobos mezcal + ancho reyes verde + white peach



SHAKEN OR STIRRED

your martini the way you like it



first things first:

vodka or gin

minor details:

dirty or dry



garnish wisely:

blue cheese

twist

cocktail onion



SIGNATURE SPECIALTIES

the mansion G&T



16

junipero + house-made tonic

kaffir lime leaf + grapefruit zest

the mansion manhattan



17

ironroot mansion single barrel + house-made bitters +

cocchi vermouth di torino

texas margarita



15

milagro tequila + cointreau + jalapeño agave + tajin

add copita of del maguey vida mezcal 5

WINE BY THE GLASS

	GLS	BTL
BUBBLES		
Argyle, Brut, Willamette Valley	17	85
Moët & Chandon, Impérial Brut, France	27	122
Charles Heidsieck, Brut Rosé, France	32	160
Krug Grand Cuvée, France (375mL)*	55	135

WHITE

Rosé, "Whispering Angel", Provence, France	14	62
Pinot Grigio, Cantina Terlano, Alto Adige, Italy	15	60
Riesling, Leitz "Dragonstone", Rheingau	14	69
Chardonnay, Walt, Sonoma Coast	17	68
Chardonnay, Far Niente, Napa Valley	29	132
Sancerre, Vincent Delaporte, Loire Valley	18	77
Chablis, William Fèvre, "Champs Royaux"	17	64

RED

Pinot Noir, Au Bon Climat, California	17	73
Pinot Noir, Lemelson 'Thea's', Willamette, Oregon	19	92
Pinot Noir, Bouchard Père & Fils, 1er Cru	25	102
Merlot, Ferrari-Carano, California	16	72
Merlot, Nickel & Nickel, Napa Valley	29	140
Malbec, Ben Marco, Mendoza, Argentina	15	70
Cabernet Sauvignon, Heartland, Australia	13	58
Cabernet Sauvignon, Raymond, Napa	24	116
Cabernet Sauvignon, Arrowood, Sonoma	24	118
Cabernet Blend, Ch Larose-Trintaudon, Bordeaux	16	62
Zinfandel, Ghost Block, Napa Valley	20	98

HAPPY HOUR weekdays 4PM - 7PM

signature specialties 9 + bartender's selection of beer 4 + half off wine by the glass

TEASERS + PLEASERS



craft charcuterie	seasonal pickles, grain mustard 26
artisanal cheese	chef's selection of five 26
spring greens	goat cheese, root vegetable, quinoa 20
mansion chili	baguette, aged cheddar 18
brisket tostadas	queso fresco, cilantro, salsa 15
the club	smoked turkey, avocado, sourdough 20
prime burger	white cheddar, confit tomato, kale 20
shrimp taco	texas slaw, chipotle crème fraiche 7
angus beef	red chili, horseradish crema,
tenderloin "fondue"	béarnaise 26
empanada	short rib, mojo rojo 14
truffle fries	truffle aioli, parsley, parmesan 12
beef sliders	manchego, piquillo pepper aioli,
	house pickles 18
imperial reserve	by the ounce 195
caviar	

SWEET TREATS

milk chocolate & almond	orange biscotti 10
crème brûlée	
blueberry cobbler	almond streusel 10
churros	dulce de leche 10

