

LYRIC *bar*

Signature Cocktails

HAPPY HOUR

\$5 EACH

2 PM - 6 PM

Draft Beer, House Wine,
Old Fashioned, Tom Collins,
Ranch Water



MODERN MUSIC

BETTER DAYS \$ 11
Vodka, Aperol, Lemon

GROUND CONTROL \$ 13
Still Austin Bourbon,
Fernet, Aperol, Maraschino,
Lemon

HOUSE NITRO MARTINI \$ 13
Sipsmith & Plymouth Gin,
Vermouths, Orange Bitters

NITRO BOULEVARDIER \$ 14
Knob Creek Bourbon,
Campari, Vermouth Blend

LOCAL ARTISTS

SCROOGE \$ 11
Jalapeño, Tequila,
Strawberry, Lime

ESPRESSO MARTINI \$ 12
8th Wonder Vodka, Coffee,
Cinnamon, Bitters

LILY PAD \$ 12
Avonak Fifty-9 Gin, Combier,
Creme De Violette, Lemon

HURRICANE \$ 12
Railean Rum, Hamilton Rum,
Passionfruit, Lemon

NEW YORK SOUR* \$ 12
Yellow Rose Bourbon,
Red Wine, Lemon, Egg White

SMOKED PEACH COBBLER \$ 13
Mezcal, Peach Liquor,
Cardamom, Vanilla

HOUSE OLD FASHIONED \$ 14
Maker's Mark, Redemption
Rye, Bitters

THE PERFORMANCES

ALL THAT JAZZ \$ 11
Still Austin Gin,
Pineapple, Blueberry, Lemon

SWAN DIVE \$ 11
Vodka, Melon Liquor,
Grapefruit

QUEEN OF HEARTS \$ 11
Vodka, Cranberry, Lime,
Ginger Beer

LA VIE MM \$ 13
Mezcal, Amaro Montenegro,
Punt e Mes

BIBBIDI BOP \$ 13
Dark Rum, Strawberry,
Lemon, Coconut Cream

SMOKE SHOW \$ 13
Pick Tequila or Mezcal,
Lime, Grapefruit, Cinnamon,
Soda

**MOST COCKTAILS CAN BE MADE NON-ALCOHOLIC, WE ALSO OFFER NON-ALCOHOLIC BEERS
ASK ABOUT OUR SAKE**

Instagram: @lyricmarket

www.lyricmarket.com

20% GRATUITY APPLIED TO PARTIES OF 6 OR MORE.

*CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE THE RISK OF CONTRACTING FOOD BORN ILLNESS.

LYRIC *bar*

Beer & Wine



TEXAS DRAFT BEER

- Holler Dolla Pils
Pilsner | \$7
- Eureka H. Buckle Bunny
Cream Ale | \$7
- No Label El Hefe
Wheat Beer | \$7
- St. Arnold's Art Car
IPA | \$7
- 11 Below We Pubbin
Oatmeal St | \$7
- True Anomaly Rotator
Sour | \$7
- Blue Owl Spirit Animal
Sour Pale | \$7
- Equal Parts Kaizen
Rice Lager | \$8
- Brash Mystik
IPA | \$8
- Lone Pint Yellow Rose
IPA | \$8
- Rotating HTX Hazy
NE IPA | \$8
- 8th Wonder Rocket Fuel
Coffee PTR | \$8

PORTERS & IPA

- Lagunitas Island Beats
IPA | \$7
- Cigar City Jai Alai
IPA | \$7
- Eureka Heights Mini Boss
IPA | \$8
- Lagunitas Island Beats
IPA | \$7
- Bad Astronaut Phaser Fight
IPA | \$8
- MT Nectarine
IPA | \$8
- Real Ale Axis
IPA | \$7
- Jester King noble King
Rye IPA | \$10
- Houblon Chouffe
BE IPA | \$10
- MT Chocolate Churro
Porter | \$10
- Deschuttes Black Butte
Porter | \$7
- Panther Island EOS Coffee
Stout | \$8

BUBBLES

- Avisi (IT)
Prosecco | \$10
- Angels & Cowboys (CA)
Sparkling Rosé | \$13
- Nicolas Feuillate (FR)
Champagne | \$22
- Moet & Chandon (FR)
Champagne | \$35

WHITE

- Le Grand Prebois (FR)
White Blend | \$9/14
- Wairiu River (NZ)
Sauvignon | \$11/17
- Unshackled by Prisoner (CA)
Sauvignon | \$12/18
- Langetwins (CA)
Chenin Blanc | \$12/18
- Elk Cove (OR)
Pinot Gris | \$14/21
- Michael David Lodi (CA)
Chardonnay | \$14/21
- The Prisoner (CA)
Chardonnay | \$17/26

PACKAGED BEERS

- Bud Light
Light | \$5
- Modelo Especial
Light | \$5
- Montucky Cold Snack
Light | \$5
- St. Arnold's H-Town
Pilsner | \$6
- MT Rice Lager
Lager | \$8
- Galveston Island Tiki
Wheat | \$6
- Southern Star Bombshell
Blonde | \$6
- True Anomaly Small Giant
Saison | \$8
- MT Emperor's Saison
Saison | \$8
- Trappist Rochefort
BE Quad | \$15
- Delirium Tremens
BE Pale | \$12
- Jester King Petit Prince
Farmhouse | \$9

SELTZER

- City Orchard Mr. Green
Dry Cider | \$8
- City Orchard Silver Tip
Dry Cider | \$8
- UA Naval Orange Yuzu
Selzer | \$8
- UA Sudachai Lemonade
Seltzer | \$8
- UA Pina Colada Smoothie
Seltzer | \$10
- Blue Owl Mexican Martini
Seltzer | \$7
- Blue Owl mojito
Seltzer | \$7
- Blue Owl Peach Daiquiri
Seltzer | \$7
- Blue Owl Spiced Apple
Seltzer | \$7

RED

- Bogle (CA)
Merlot | \$9/14
- Federalist (CA)
Cabernet | \$11/17
- Elk Cove (OR)
Pinot Noir | \$13/20
- Klinker Brick Old Vine (CA)
Zinfandel | \$14/21
- Unshackled by Prisoner (CA)
Cabernet | \$15/23
- Luca Old Vine (AR)
Malbec | \$18/27
- Bell Gloss Clark & Telephone
Pinot Npir | \$19/29

ROSÉ

- Tormaresca Calafuria (CA)
Rosé | \$9/14
- Daou (CA)
Rosé | \$13/20

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