



OUR M

NORMAL HOURS OF OPERATION

11:30 am – 8:00 pm Thursday-Saturday

10:30 am – 5:30 pm Sunday

Kitchen open Thursday-Saturday until 7:30pm & Sunday until 5pm

We do not take reservations for tables.

DRAFT COCKTAILS

RASPBERRY REFRESHER

Dripping Springs Vodka, Muddled Raspberry, Agave, Lime, Mint

\$10

CHERRY LIME SPRITZ

Dark Cherry Infused Dripping Springs Lemon Vodka, Sparkling Hill Country Mineral Water, Lime, Seasonal Herb Garnish

\$10

SPICY SPRINGS

Vodka, Pineapple, Jalapeño, Fresh Lime, Tajin Rim

\$10

STRAWBERRY SPARKLER

Dripping Springs Vodka, Strawberry Simple, Lime Juice, Sparkling Water

\$10

WINTER ISLAND

Dripping Springs Orange Vodka, Coconut Simple, Fresh Lime Juice

\$10

SPICED GIRL

Dripping Springs Artisan Gin, Cranberry, Cardamom Simple, Lemon Juice, Sparkling Water

\$10

GIN-GER FIZZ

Dripping Springs Traditional Gin, Fresh Ginger Simple, Lemon Juice, Sparkling Water, Candied Ginger

\$10

PEACHY PALMER

1876 Straight Bourbon, Peach Iced Tea, Lime Juice, Mint Simple, Peach Bitters

\$10



HANDCRAFTED

THE BEST VODKA SODA

Choice of Dripping Springs Regular, Lemon, or Orange Vodka, Richard's Sparkling Rainwater

\$11

CHILTON

Choice of Dripping Springs Vodka, Lemon Vodka, or Orange Vodka, Fresh Lemon Juice, Richard's Sparkling Rainwater, Salted Rim

\$11

DRIPPIN' MULES

Traditional Mule, Pomegranate Mule, or Spicy Jalapeno Mule, served with your choice of Dripping Springs Vodka, Lime Juice, & Maine Root Ginger Beer

\$11

VANILLA RUSSIAN

A White Russian with a Vanilla Twist. Vanilla Bean Infused Dripping Springs Vodka, Coffee Liqueur (house made), Cream, Chocolate Shavings

\$11

HOLIDAY PIE

Dripping Springs Orange Vodka, Barrel Aged Rum, Sweet Potato Simple, Vanilla Bean Cream, Pumpkin Pie Spice, Holiday Pie Bitters, Orange Zest

\$11

SALTY TOM	\$11
Dripping Springs Traditional Gin, Grapefruit, Lemon, Simple Syrup, Sparkling Water, Salt Rim, Thyme Garnish	
RASPBERRY MOJITO	\$11
Republic Barrel Aged Rum, Muddled Raspberries, Lime Juice, Simple Syrup, Richard's Sparkling Rain Water	
OLD FASHIONED	\$11
1876 Straight Bourbon, Rich Simple, Cherry Bitters, Orange Peel	
PORT FASHIONED	\$11
1876 Port Bourbon, Rich Cranberry Simple, Chicory Pecan Bitters, Orange Peel	
BLACKBERRY BOURBON SMASH	\$11
1876 Straight Bourbon, Blackberry Simple, Lemon Juice, Mint, Fresh Blackberries	

BOTTLES

OUR SPIRITS

Dripping Springs Vodka	\$23
Artisan Orange Vodka	\$23
Artisan Lemon Vodka	\$23
Artisan Gin	\$27
Traditional Gin	\$30
1876 Texas Straight Bourbon	\$38
1876 Port Barrel Finish Bourbon	\$42

TASTING FLIGHTS

CHOOSE ANY THREE OF OUR SPIRITS (LISTED ABOVE) **\$10**

*Free with the purchase of 2 bottles from our Bottle Shop

FROZENS

ORANGE YOU JULIUS

Orange Vodka, Orange Juice, Vanilla Bean Sweet Cream Swirl

\$10

FROZEN LEMONADE

Lemon Vodka, House Lemonade, Plain or Choice of Raspberry Fruit, Blackberry Fruit or Passion Fruit Popping Boba

\$10

FROSTED COFFEE

Dripping Springs Vodka, Sweetened Cold Brew, Vanilla Bean Cream

\$10

MARTINIS

SAVOR IT

Your Choice of Vodka or Gin, Ice Cold, Extra Dry

\$12

DIRTY MARTINI

Vodka, Olive Juice, Blue Cheese Olives

\$12

TEXATINI

Our Twist on a Mexican Martini with Habanero Infused Orange Vodka, Olive Juice, Lime Juice, Tajin Rim, Olives

\$12

LEMON PATCH

Lemon Vodka, Simple Syrup, Fresh Lemon, Muddled Rosemary & Thyme, Sugar Rim

\$12

BEE'S KNEES

Artisan Gin, Honey Simple, Fresh Lemon

\$12

TERRY'S TINI

Dripping Springs Orange Vodka, Cinnamon Simple, Chocolate Bitters, Orange Twist

\$12

ESPRESSO MARTINI

Vodka, House Coffee Liqueur, Vanilla Bean Sweet Cream

\$12

SPIRIT FREE

SPARKLING LEMONADE

Choice of Passion Fruit Syrup, Blackberry or Raspberry Fruit Pieces, Fresh Squeezed Lemon, Richard's Sparkling Rainwater

\$8

WINTER WELLNESS

Vitamin C Superfood Blend, Orange Juice, Honey, Fresh Lemon, Sparkling Water

\$8

DRY TONIC

Choice of Pomegranate or Grapefruit, Lime, Maine Root Tonic

\$8

SWEET HEAT

Our Non-Alcoholic Version of the Spicy Springs! Pineapple, Jalapeño, Fresh Lime, Lemon-Lime Soda, Tajin Rim

\$8

MAIDEN MULE

Maine Root Ginger Beer, Lime, Prickly Pear

\$8

GRAPEFRUIT & TONIC

Grapefruit, Lime, Tonic

\$8

SHAREABLES

QUESO WITH CHIPS

Pulled Pork | Chicken Tinga | Corn Salsa | Pico de Gallo

\$10

GUACAMOLE

Corn Tortilla Chips

\$9

CHIPS & SALSA

Bottomless

\$9

HUMMUS & TZATZIKI

Pita, Cucumber, Carrot, Red Bell Pepper

\$15

FRIED PICKLES

Thick Cut Dill Pickles, Gluten Free Breading, Southwest Ranch

\$10

PULLED PORK NACHOS

\$11

Smoked Pork, Tortilla Chips, Queso, Shredded Cheddar, Pico de Gallo, Pickled Jalapeno, Crema - Add Guacamole \$3



HANDHELDS & SALADS

SMASHBURGER

\$13

Double Patty, Cheese, Caramelized Onion, Thick Cut Dill Pickles, Special Sauce, Potato Bun

BBQ GRILLED CHEESE

\$13

Texas Toast, Smoked Pulled Pork, Mozzarella, Cheddar, Pickled Jalapeno, Carolina Gold Sauce

FRIED CHICKEN SANDWICH

\$12

Fried Chicken Breast, Thick Cut Dill Pickles, Special Sauce, Potato Bun

CHICKEN BACON RANCH

\$13

Grilled Chicken Breast, Bacon, Mozzarella, Avocado, Lettuce, Tomato, Ranch, Potato Bun

CHICKEN TINGA TACOS (3)

\$12

Chicken Tinga, Queso Fresco, Pickled Jalapeno, Crema

SOUTHWEST CHICKEN SALAD \$15
Chicken Breast, Romaine & Butter Leaf Lettuce, Corn Salsa (black beans, jalapeno, bell pepper, cilantro, lime), Tortilla Chips, Cheddar Cheese, Southwest Ranch

GREEK SALAD \$11
Romaine & Butter Leaf Lettuce, Feta, Blackeyed Pea Salad (cucumber, bell pepper, olive, onion), Toasted Garbanzo Beans, Lemony Greek Vinaigrette - Add 4oz Grilled Chicken or Shrimp (3) \$5

KIDS

KIDS GRILLED CHEESE \$8
Texas Toast, American Cheese, Tater Tots

KIDS SNACKABLE \$5
Crackers, Cheddar Cheese, Pepperoni, Seasonal fruit

KIDS CHEESEBURGER \$6
Single Patty, American Cheese, Potato Bun

SWEETS & SIDES

CHOCOLATE CHIP COOKIES (2) \$5
Baked Fresh Daily

POPSICLE OR FUDGESICLE \$3
Grape, Cherry, Orange or Fudgesicle

CHIPS \$2
Lays Sour Cream & Onion, Rold Gold Pretzel, or Goldfish Crackers

GARLIC PARMESAN FRIES \$5
Garlic, Parmesan, Herbs

BRUNCH

10:30am – 3:00pm every Sunday

11:30am – 3:00pm Saturday

CARNITAS STREET TACOS (3)	\$10
Flour Tortillas, Egg, Pulled Pork, Pickled Red Onion House, Queso Fresco, Jalapeño Hot Sauce	
POTATO & EGG TACOS (3)	\$8
Flour Tortillas, Crispy Potatoes, Egg, Cheddar, Pickled Jalapeño, House Salsa	
BISCUITS & GRAVY (2)	\$9
Two Butter Biscuits, Sausage Gravy Add Scrambled Egg \$1	
BOOZY FRENCH TOAST (2)	\$13
1876 Bourbon Batter, Powdered Sugar, Macerated Seasonal Fruit, Maple Bourbon Butter, Maple Syrup	
KIDS FRENCH TOAST (1)	\$6
Maple Syrup, Powdered Sugar, Macerated Seasonal Fruit	
BISCUIT BREAKFAST SANDWICH	\$6
Scrambled Egg, Bacon, Cheddar Cheese	
AVOCADO TOAST	\$9
Texas Toast, Sliced Avocado, Creamy Brie, Pickled Red Onion, Everything Bagel Seasoning -- Add a Scrambled Egg or Bacon \$2 each	
BLOODY MARY & BISCUIT BAR (SUNDAYS ONLY)	\$10
All the Bloody Fixings & Mini Biscuits Vodka Refills \$6	



HAPPY HOUR

3:00 pm-7:00 pm every Thursday & Friday

DRAFT COCKTAILS

DRAFT COCKTAILS

Rotating Menu

\$5

ALL BOTTLES

Including All Vodkas, Gins, Bourbons, and Exclusive Releases

\$5 OFF

SHAREABLES

CHIPS & SALSA

Bottomless

\$4

FRIED PICKLES

Thick Cut Dill Pickle Chips, Gluten-Free Breading, Southwest Ranch

\$8

PULLED PORK NACHOS \$6
Smoked Pork, Tortilla Chips, Queso, Cheddar Cheese, Pico De Gallo, Pickled Jalapeño,
Crema
Add Guacamole - \$3

HANDHELDS

SMASHBURGER \$8
Double Patties, Cheese, Caramelized Onion, Thick Cut Dill Pickles, Special Sauce, Potato
Bun

BBQ GRILLED CHEESE \$8
Texas Toast, Smoked Pulled Pork, Mozzarella, Cheddar Cheese, Pickled Jalapeño, Carolina
Gold Sauce

FRIED CHICKEN SANDWICH \$6
Fried Chicken Breast, Thick Cut Dill Pickles, Special Sauce, Potato Bun

CHICKEN BACON RANCH \$8
Grilled Chicken Breast, Bacon, Mozzarella, Avocado, Lettuce, Tomato, Ranch, Potato Bun

CHICKEN TINGA TACOS (3) \$6
Chicken Tinga, Queso Fresco, Pickled Jalapeno, Crema

KIDS PLATES

GRILLED CHEESE \$4
Texas Toast, American Cheese, French Fries

SNACKABLE \$3
Crackers, Cheddar Cheese, Pepperoni, Seasonal Fruit

KIDS CHEESEBURGER \$4
Single Patty, American Cheese, Potato Bun

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