

HOUSE COCKTAILS

ROBERT JOHNSON ... J.L. Beaulieu 12
tequila, lime, cayenne pepper, hellfire shrub, cassis

NOT YOUR AVERAGE GIRL SCOUT ... S. Fitzpatrick 12
Fernet Branca Menta, Café Lolita, dark rum,
chocolate bitters, cream (optional)

APRICOT SPRITZ ... Q. Hammon 11
Rothman & Winter Orchard Apricot Liqueur,
lemon, sugar, Angostura bitters, bubbles

DOPEY'S CIDER ... A. Otenaike 10
dark rum, rye whiskey, lemon, cinnamon-apple syrup

NOCHEBUENA* ... C. Gil 13
port, lemon, sugar, egg yolk, cava, cinnamon

P.S. ... M. Prezzato 14
rye, Laird's Bonded Apple Brandy, Hoodoo Chicory
Liqueur, Amaro Montenegro, orgeat, chocolate bitters

MY 2nd LOVE ... A. Smith 11
Banhez mezcal, lemon, honey syrup,
Luxardo Maraschino Liqueur, w/ a salt rim

ZAC SAFFRON ... G.B. Milton 10
Ford's Gin, lemon, grapefruit, sugar,
Amaro Meletti, saffron bitters

PHEASANTON COCKTAIL ... P. Neuenschwander 12
scotch, lemon, sugar, Amaro Sfumato Rabarbaro,
soda, orange oil & clove bud.

COMANCHERIA ... J. Lindsay 11
bourbon, lemon, Hatch Green Chile syrup,
dry curacao, celery bitters, Laphroaig mist

WINE...ALL 9 GLASS / 32 BOTTLE

REDS Dante, Merlot Reserve
Scarpetta, Toscana Frico Rosso
Bogle, Cabernet Sauvignon

WHITE Cielo e Terra, Pinot Grigio

ROSÉ Marchesi I. de R., Futurosa Rosé

BUBBLES Segura Viudas, Brut

Remember, never be afraid to ask!

*We appreciate the opportunity to educate
& share our enthusiasm!*

CLASSIC COCKTAILS

OLD FASHIONED 11
rye, sugar, Angostura bitters, orange oil, cherry

DAIQUIRI 9
rum (choice of light or dark), lime, sugar

JACK ROSE 12
applejack, lime, house pomegranate syrup

GOLD RUSH 9
bourbon, lemon, local Texas honey syrup

GIMLET 9
gin, lime, sugar

SAZERAC 11
rye, sugar, Peychaud's Bitters, Herbsaint, lemon oil

CHARO'S KICK 11
tequila, mezcal, lemon, orgeat syrup, nutmeg

MOSCOW MULE 8.5
vodka, lime, touch of simple, ginger brew

FITZGERALD 9
gin, lemon, sugar, Angostura bitters

SIDECAR 11
cognac, lemon, dry curacao, sugar rim

NEGRONI 11
gin, Campari, sweet vermouth

SHOT & A BEER 7.5
16oz Lonestar with your choice of "well" spirit

BEER

Stone IPA	6.5	<i>draft</i>
Fireman's #4 Blonde Ale	6.5	<i>draft</i>
Stiegl Radler	6.5	<i>draft</i>
<i>Rotating Cider Selection</i>	<i>mkt</i>	<i>draft</i>
<i>Rotating Beer Selection</i>	<i>mkt</i>	<i>draft</i>

Lonestar 16oz	3.25
Miller Lite	4.25
Ziegenbock Amber 16oz	4.5
Strangeland Ploughshare Saison	4.5
Austin Eastcider's Original Dry Cider	6.5
4 th Tap Longwalk Grapefruit IPA	4.5
Modelo Especial	4.25
Live Oak Hefeweizen or Pils	4.5
Blue Owl Spirit Animal Sour Pale Ale	4.5
Montucky Cold Snack 16oz	3.5
Buckler Non-Alcoholic	4.5

HAPPY HOUR - EVERY DAY 'TIL 8PM

*excluding canned beer & snacks

\$2.00 off Cocktails

\$2.00 off Drafts

\$2.00 off Back Bar & Wells

\$2.00 off Wine

\$2.00 off Hot Food Items

SMALL PLATES & SNACKS

Small Plates served Wednesday thru Saturday open – 11pm

Cheeseburger Sliders 10.5

cheddar, pickles, onion, tomato, ketchup, mustard

BBQ Pulled Pork Sliders 10.5

blue cheese, slaw, pickles, onion

Carnitas Tacos 10

corn tortilla, cabbage, cilantro, onion, salsa verde

Chili Con Carne 12

Texas-style chili, cheddar cheese, sour cream, cilantro, served w/ corn tortillas

Bruschetta 9

tomato, basil, lemon zest, feta, balsamic

Snacks served all night

Honey Roast Peanuts 3.25

Salted Peanuts 3.25

Hummus, Feta & Chips 7

Chips & Salsa 4

HOUSE RULES

1) Please show us your ID; it's not personal, it's the law.

2) Bar service only → Please place your order at the bar.

3) Keep in mind that a cocktail takes time...

4) Start a tab; we'll give your card back immediately.

5) Be Respectful of Everyone in the Bar.

6) Buy a round for your friends, it feels good.

7) Walked tabs get 20% gratuity added.

8) Please do not bring in anyone that you would not leave alone in your home. **You are responsible** for the behavior of your guests & friends.

9) Exit Well. Hostel guests are trying to sleep above us. Please make all you travel plans and farewells before leaving the bar.



**605 BRAZOS STREET
AUSTIN, TX 78704**

**WWW.FIREHOUSEHOSTEL.COM
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- WITH GRATITUDE, the FIREHOUSE TEAM -