



bar
l o r e t t a

BEVERAGES

Wine

SPARKLING

Mumm Brut Prestige,
Napa Valley, CA 14/54

Lost Draw, Pinot Meunier,
High Plains, TX 60

Iron Horse Wedding Cuvée,
Russian River Valley, CA 99

Poema, Cava Brut, Penedès, SP 10/40

Bon Ami, Brut Blanc de Blancs, FR 10/40

Billecart-Salmon, Inspiration 1818 Brut,
Champagne, FR 98

Charles Heidsieck, Brut Réserve,
Reims, FR 130

May Georges, Crémant de Loire, Brut Rosé,
Loire, FR 16/60

Louis Roederer, Brut Premiere,
Anderson Valley, CA, 1.5L 160

WHITES

Bulletin Place, Pinot Grigio, South AU 10/38

Aveleda, Vinho Verde, POR 32

Basserman-Jordan, Riesling, Pfalz, GER 60

Hugues Beaulieu, Picpoul de Pinet,
Languedoc, FR 10/38

Domaine Lupin, Frangy Roussette de Savoie,
Savoy, FR 59

Les Jamelles, Sauvignon Blanc,
Languedoc, FR 12/46

Cristom, Viognier,
Willamette Valley, OR 72

William Fevre, Champs Royaux Chablis,
Burgundy, FR 100

Maison Albert Bichot, Bourgogne Vieilles Vignes
de Chardonnay, Burgundy, FR 18/70

Chalone Vineyard, Estate Grown Chardonnay,
Chalone, CA 16/58

Kistler, Les Noisetiers, Chardonnay,
Sonoma, CA 160

REDS

Laroque Cité de Carcassonne Pinot Noir,
Burgundy, FR 9/34

Patricia Green Chehalem Mountain Pinot Noir,
Willamette Valley, OR 95

ZD Wines, Pinot Noir, Carneros, CA 125

Achaval-Ferrer Malbec, Mendoza, ARG 60

Ronan by Clinet, Merlot,
Bordeaux, FR 10/38

Santo Tomás, Único Red Blend,
Valle de Guadalupe, MX 180

Bonny Doon, Le Cigare Volant,
Central Coast, CA 56

Fall Creek, Salt Lick Tempranillo,
Tow, TX 80

Franco Serra, Barbaresco, Piedmont, IT 82

Legit, Cabernet Sauvignon, Tuscany, IT 90

Altocedro, Año Cero, Cabernet Sauvignon,
Mendoza, ARG 14/50

Cain Cuvee, NV17, Napa, CA 20/76

Chateau Montelena, Cabernet Sauvignon,
Napa Valley, CA 172

Clos de L'Oratoire des Papes, Châteauneuf-du-
Pape, Rhône Valley, FR 155

Reneiri, Brunello di Montalcino,
Tuscany, IT 165

ROSÉ

Attems, Pinot Grigio Ramato, Friuli, IT 54

Château d'Aqueria, Tavel,
Rhône Valley, FR 15/58

Angeline, Rosé of Pinot Noir,
Sonoma, CA 10/40

Beers

CANS

- Modelo, MX, 5% 5
Lone Star, TX, 4.5%, 16 oz 5
Real Ale Hans' Pils, TX, 5.3% 6
Live Oak Hefe, TX, 5.3% 6
Live Oak Big Bark Amber Lager, TX, 4.9% 6
Alamo Golden Ale, TX, 4.7% 6
Sierra Nevada Pale Ale, CA, 5.6% 6
Real Ale Axis IPA, TX, 7% 7
Lone Pint Yellow Rose IPA, TX, 6.8% 8
Great Divide Yeti Imperial Stout, CO, 9.5% 8

BOTTLES

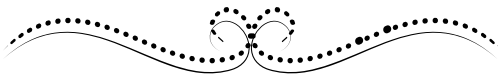
- Miller High Life, WI, 4.6%, 7 oz 3
Shiner Bock, TX, 4.4% 6
Anchor Steam, CA, 4.9% 7
Founder's Porter, MI, 6.5% 7
Jester King Seasonal, TX, 750 ml 19

DRAFTS

- High Wheel Betty Kolsch, TX, 5.75% 8
High Wheel 56 IPA, TX, 6.5% 8

CIDERS

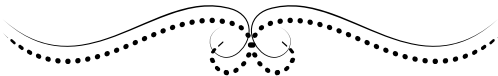
- Shacksbury Dry Cider, VT, 5.5% 7
Aval, France, 6% 8
Isastegi, Spain, 6%, 750 mL 18



NOW SERVING!

Tromba Paloma

- Regular 9
Spicy 10



Spirits

Choose between 1.5 or 2oz pours.

MEZCALES

- Illegal Joven 9/13
- Gracias a Dios Espadín 10/12
- Mezcal Verde Momento 10/12
- Rey Campero Espadín 11/14
- Vago Tobalá Barriga 15/20
- Pierde Almas Espadín 14/21
- 5 Sentidos Pechuga de Azul 18/23
- Rey Campero Tepextate 20/30

TEQUILAS

- El Tequileño Blanco 9/11
- Tromba Silver 9/11
- Lalo Tequila Blanco 11/15
- Mijenta Reposado 11/16
- Tequila Ocho Plata 11/16
- Tequila Tapatio 110 12/14
- Fortaleza Blanco 12/17
- Fortaleza Reposado 14/20
- Tequila Ocho Añejo 15/20
- G4 Añejo 19/28
- Don Julio 1942 29/39
- Tears of Llorona Extra Añejo 35/49

OTHER AGAVE SPIRITS

- Chawar Miske Blanco 9/11
- Puntagave Bacanora 10/12
- La Venosa Raicilla Sierra Occidental 16/23

SUGAR CANE SPIRITS

- Uruapan Charanda Blanco 7/9
- Rum-Bar Silver 7/9
- Rhum JM Blanc 8/10
- Paranubes 8/10
- Bacardi 8 Year 8/10
- Avuá Prata Cachaça 8/10
- Avuá Amburana Cachaça 10/12

BOURBON

- Jim Beam Black 8/9
- Old Bardstown 8/10
- Buffalo Trace 9/10
- PiggyBack 6 Year 9/11
- Maker's Mark 9/11
- Weller Special Reserve 10/12
- Willett Pot Still 10/13
- Milam & Greene Bourbon 10/14
- Knob Creek 11/13
- Wild Turkey Rare Breed Barrel Proof 12/16
- I.W. Harper 15 Year 16/23
- Blanton's 18/28

AMERICAN

- George Dickel BIB 10/11
- Blackened American Blend 10/13
- Charbay Doubled & Twisted 10/13

TEXAS

- Still Austin Bourbon 9/12
- Lone Elm Wheat 11/15
- Ranger Creek .36 12/16
- Andalusia Single Malt 12/17
- Andalusia Stryker 15/22

**Due to supply chain issues, all spirits subject to availability.*

RYE

- Sazerac Rye 8/10
Rittenhouse Rye 8/10
Jack Rye 8/9
William Price Cask Str. 15/20
Whistle Pig 10 Year 15/20

IRISH

- Slane Triple Cask 7/9
Jameson 7/9
Tullamore Dew 8/10
Powers 8/10
Bushmills 9/11
Red Breast 12 Year 16/23

SCOTCH

- Compass Box Artist's Blend 8/11
Chivas Regal 10/12
Glenmorangie 10 Year 10/13
The Glenlivet 12 Year 12/16
Laphroaig 10 Year 13/18
Bruichladdich Classic 14/18
Benriach 10 Year 14/18
Glendronach 12 Year 15/18
The Balvenie Doublewood 15/20
Lagavulin 8 Year 15/20
Talisker 10 Year 15/20
The Macallan 12 Year 16/21
Glenrothes 1998 16/22
Glenfiddich 30 Year, 1.5 oz. 150
Highland Park 18 Year 29/49

WORLD WHISK(E)Y

- Crown Royal (CAN) 8/10
Abasolo Corn (MX) 10/12
Kikori (JAP) 10/14
Starward Nova (AUS) 12/17
Nikka Coffey Grain (JAP) 15/22
Brenne 10 Year (FRA) 18/27

COGNAC & BRANDY

- St. Louise 7/9
Macchu Pisco 8/10
Pierre Ferrand Prem Cru 10/12
Martell VS 10/13
Hennessy VSOP 11/14
Rémy Martin VSOP 13/18
Germain Robin 7 Year 14/18
Bas Armagnac Réserve Spéciale 14/18

Shooters & Sippers
8 / 10

**TEQUILA-BALL WITH TAPATIO
REPOSADO TEQUILA**
(if you like Fireball)

SPEARMINT LIQUEUR WITH RUM-BAR
(if you like Rumpkinze)

IRISH CREME WITH TULLAMORE DEW
(if you like Baileys)

**Ask for our Reserve Spirits Card for a list of fine spirits we don't get every day.*

Texas Whiskey Cocktails

"Take Texas the way Texas takes bourbon. Straight. It goes down easier." - Edna Thurber

OLD FASHIONED

With Milam & Greene Triple Cask Bourbon (Blanco, TX), Sugar & Bitters. Stirred with Vibes13

MINT JULEP

With Ranger Creek .36 Bourbon (San Antonio, TX), Mint, Sugar, History. Served in a julep cup15

SUFFERING BASTARD

With Still Austin Bourbon & Gin (Austin, TX) Served refreshing & tall with Lime, Bitters & Ginger Beer12

WHISKEY SOUR

With Lone Elm Wheat Whiskey (Forney, TX) Classically made with Whiskey, Fresh Lemon, Egg White & an Orange Flag14

PENICILLIN

With Andalusia Stryker & House-Smoked Andalusia Single Malt (Blanco, TX), Fresh Lemon, Ginger & Honey. Spritzed with smoked Single Malt13

SAZERAC

With William Price Rye (Houston, TX) Served traditionally with Peychaud's Bitters & a twist of Lemon13

ROGER'S BIRTHDAY MANHATTAN

Served extra-special with Pecan-Smoked Bourbon & Antica Carpano Sweet Vermouth, House-made Cherries and a lots of smoke 25

Classic Cocktails

"In terms of emotional comfort, it was our belief that no amount of physical contact could match the healing powers of a well-made cocktail." - David Sedaris

AMARETTO SOUR

Lazaroni Amaretto, Fresh Lemon, Egg White. Served with an orange flag. (You've got to trust us on this one)13

ZOMBIE

Three Rums (Ron de Bacardi, Uruapan & Lemonhart 151), Fresh Lime, Donn's Mix*, Orgeat*, Cranberry Grenadine* & Falernum* Served tall over crushed ice & garnished with a zombie 13

OLD PAL

PiggyBack 6 Year Rye, Carpano Bitter & Carpano Dry Vermouth. Served frosty, straight from the freezer 13

PISCO PUNCH

Marigold-Infused Macchupisco*, Fresh Lemon & Pineapple Gomme.* Served over ice with Tajin Pineapple and a Paper Straw 11

BAMBOO

Amontillado Sherry, Carpano Dry Vermouth, Angostura & Orange Bitters. Stirred, served up in a frosty glass 10

BATIDA

Avuá Cachaça, Kalani Coconut, Passionfruit, Angostura & Creme. Pretty much blended. Served in a short pint with a lime wheel & saltwater taffy 12

House Originals

"What we know is a drop. What we don't know is an ocean."- Isaac Newton

DOPE AS ME

Brooklyn Gin, Suze, Peppercorn Cointreau*, Cucumber & Juice of Orange. Shaken with Arugula & garnished with something green 13

MEMORIES SEEM TO FADE

Paranubes Oaxacan Rum, Fresh Lime, Stout Syrup*, Angostura. Served like the daiquiri it pretty much is—up with a lime wheel 11

SANITY & WITS

Meyer Lemon Vodka, Cassis de Bourdeaux, Fresh Pineapple. Served well-shaken and frothy in a cocktail glass. Garnished with a smile 11

CÓMO, CUÁNDO Y DÓNDE

El Tequileño Tequila with Tamarind-Carpanto Bianco Vermouth* & Suze. Think of it as a Mexican White Negroni. Bitter & sweet, just like life 13

A JOYFUL SOUND

Hibiscus-Infused Zephyr Gin*, Lemon, Passionfruit, Orgeat*, Falernum* & Egg White. Shaken Hard & served with Hibiscus 13

A CUP OF AMBITION

Gracias a Dios Mezcal, Reposado Tequila, Cold Brew, Stout, Sherry & Creme. Served Tall over Cobbled Ice with a Fun Straw 14

Bar Loretta Favorites

*"Oh Loretta she's a barroom girl, wears them sevens on her sleeves.
Dances like a diamond shines, tells me lies I love to believe."- Townes Van Zandt*

JUNEBUG VS. HURRICANE

Brooklyn Gin, Fresh Lemon, Peychaud's Bitters & Strawberries. Topped with sparkling wine & served with a strawberry 13

BLACK MANHATTAN

George Dickel Bottled-In-Bond Whiskey, Carpano Classico Sweet Vermouth & a Dash of Fernet Branca. Stirred & served up with a grapefruit twist 12

MARIACHI STATIC

Illegal Mezcal, Amaro Averna, Fresh Lime, Agave, Hot Sauce. Choose 1-Star (mild) to 5-Stars (Light Me Up!) 12

BIG IN JAPAN

Kikori Japanese Whiskey, Ginger, Soda & Angostura. Think Moscow Mule, but from Kumamoto 11

ROOT BEER NEGRONI

Ford's Gin, Sweet Vermouth, "Root Beer" Campari.* Stirred up or on the rocks 12

THE PREACHER

Chai-Infused Sweet Vermouth* & a Spritz of Peat Monster. Served on a big rock with a grapefruit twist. Low ABV 10

Bar Bites

Everyday 4pm - 1am

STEAK FRITES

Grilled marinated flank, Maitre d' Hotel
butter, shallot jam 25

MARKET BURGER

Smash burger with American cheese, bibb,
tomato, red onion, smash sauce, challah bun.
Fries or tots 13

Make it a double 16

CUMIN DUSTED ROCK SHRIMP

Flash fried, smoked guacamole,
cilantro crema 17

BOMB CAESAR

Herb croutons, parmesan, anchovy,
housemade Caesar dressing 15

CRISPY BRUSSELS SPROUTS

Maple glaze, toasted pecans,
queso fresco 10

TATER TOTS 6

THREE CHEESE GRILLED CHEESE

Tomato and Fries 12

HOUSE FRITES 6