

-COCKTAILS-

SEASONAL

GLORIA

Gin, Dry Vermouth, Campari, Cointreau

AUTUMN SWEATER

Rye Whiskey, Amaro Nonino, Maple Simple Syrup, Walnut & Orange Bitters

AUTUMN FIZZ

Rum, Fresh Lime Juice, Maple Simple Syrup, Topo Chico

PEAR GINGER MARTINI

Vodka or Gin, Pear Liqueur, Ginger Syrup

BLUEBERRY BASIL COSMO

Vodka, Cointreau, Cranberry Juice, Muddled Blueberry, Basil, Fresh Lime Juice

COUNTRY THYME LEMONADE

Gin or Vodka, Fresh Lemon Juice, Thyme Syrup

PUMPKIN SPICE ESPRESSO MARTINI

Vodka, Coffee Liqueur, Fresh Espresso, Pumpkin Spice

HOUSE

HOUSE MARGARITA

Lime Juice, Simple Syrup, Cointreau, Tequila

TEXAS OLD FASHION

Sugar, Pecan Bitters, Bourbon

MARTINI

Vodka or Gin, Dry Vermouth

BLACK MANHATTAN

Whiskey, Black Walnut Bitters

APEROL SPRITZ

Aperol, Prosecco, Topo Chico

COSMO

Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

NEGRONI

Gin, Campari, Sweet Vermouth

BASIL SMASH

Vodka or Gin, Fresh Lime Juice, Basil, Topo Chico

EASTSIDE

Vodka or Gin, Fresh Lime Juice, Mint, Cucumber, Simple Syrup



-BEER-

BOTTLES \$5

- Michelob Ultra
- Miller Lite
- Dos Equis
- Pacifico
- Landshark
- Modelo
- Love Street Blonde
- Crawford Bock

DRAFT \$7

- Devilish Critters
- Kona Big Wave
- Hopadillo IPA
- Altstadt Amber
- Altstadt Oktoberfest
- Altstadt Lager
- Karbach Pumpkin Lager
- Faust Alex Meixner
Polka Pilsner



-HOUSE WINE-

RED

STOCKMAN RESERVE CABERNET
SAUVIGNON 2022
\$126

Rich, full-bodied Texas Cabernet, Enjoy
Stockman wines knowing your purchase
supports Texas Scholars and local education.

INKIBI CANNONAU DI SARDEGNA
DOC
\$43/\$11

Cannonau (Grenache) from Sardinia, bold and
spicy

THE FABLEIST CABERNET
SAUVIGNON
\$45/\$12

California Cab, dark fruit and smooth tannins

RANCH BRAND SNAKE CHARMER
CABERNET SAUVIGNON
\$56/\$14

Napa Valley Cab, structured and elegant

BOUSQUET RESERVE
ORGANIC MALBEC
\$36/\$9

Mendoza Malbec, deep and organic

CHEHALEM PINOT NOIR
\$56/\$14

Oregon Pinot, silky with red fruit notes

TEXAS HERITAGE ZINFANDEL
\$32/\$8

Bold Texas Zin with jammy flavors

GEN 5 MERLOT
\$32/8

California Merlot, soft and approachable



ROSÉ & SPARKLING

RANCH BRAND ROSÉ
\$40/\$10
Fresh and fruity Texas rosé

THE GOOD BAD BUBBLY ROSÉ
\$48/\$12
Sparkling rosé, lively and crisp

CORAZZA PROSECCO
DOC EXTRA DRY \$40/\$10
Italian Prosecco, classic and bubbly

SNAKE CHARMER CHARDONNAY
\$41/\$11
Bright and unoaked Chardonnay

KINTARI VERMENTINO
GALLURA SUPERIORE DOCG
\$48/\$12
Italian Vermentino, crisp and saline

THE GOOD BAD BUBBLY BRUT
\$48/\$12
Dry sparkling wine, clean finish

WYCLIFF CHAMPAGNE
\$25
crisp, refreshing sparkling wine with lively
bubbles and notes of citrus and green apple.

WHITE

ZOLO CHARDONNAY
\$36/\$12
Argentina, unoaked and fruit

MYLONAS ATTIKI ASSYRTIKO
\$48/\$12
Crisp Greek white with citrus and minerality

LA SUPERBA PINOT GRIGIO
\$50/\$13
Napa Valley Pinot Grigio, bright and refreshing

LA PRENDA SAUVIGNON BLANC
\$52/\$13
Sonoma Sauvignon Blanc, vibrant and crisp

TEXAS HERITAGE ROUSSANNE
\$32/\$8
Texas Rhône-style white, floral and textured

SIRIN CHARDONNAY
\$81/\$21
Russian River Chardonnay, lush and round

RIZZI MOSCATO
\$56/\$14
Italian Moscato, lightly sweet and aromatic

FROM OUR CURATOR

We are proud to partner with
sustainable, family-owned farms
and estates who pour their
passion into crafting exceptional
wines. This menu has been
thoughtfully curated to
complement our seasonal dishes
and elevate your experience at
The Desert Spoon. Each selection
reflects our commitment to
quality, care, and the artistry of
both food and wine.

