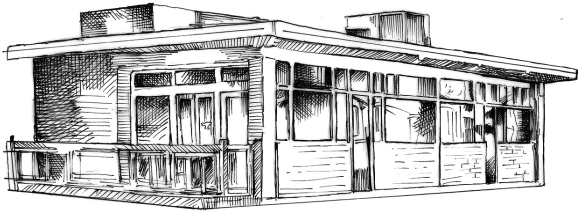


anvil

bar & refuge



BAR MENU

A comprehensive list of goods

BAR STAFF

Tommy Ho
Qwasha Byrd
Brandon Choate
Bobby Heugel

Jordan Pitts
Alejandro Medina
Kory Nguyen
Isaias Praxedes



PROPERTY OF: ANVIL BAR & REFUGE

GRANDE CHEESE & MEAT PLATE
30

served with warm fennel honey
(or each sold individually for 8)

THE CHEESES

RED HAWK *California, Cow*

LOS CAMEROS *Spain, Cow/Sheep/Goat Blend*

KALBACH GUYERE *Switzerland, Aged Cow*

THE MEATS

SPECK *Adige, Italy*

SALAME SCHIACCIATA PICCANTE *Italy*

SALAME NAPOLI *Italy*

DELICIOUS EATS

SALTED PEAS	4
SESAME STICKS	4
PRETZEL BALLS	4
NUTS <i>sweet and spiced</i>	7
OLIVES <i>castelvetranos, topped with orange zest</i>	7
PASTRY WAR TAMALES <i>pork or chicken</i>	3 for 7.99
	6 for 12.99
	12 for 23.99

THE 100 LIST debuted at Anvil a month or so after we opened the bar in March of 2009. Originally, this list of classic cocktails began as a laminated training guide for the bar staff - a minimal list of required cocktail recipes every bartender should know by heart. Our new staff was routinely seen studying this list of recipes when we opened, and frequently, guests would ask to see it. Eventually, we succumbed to their requests and added the list of classic cocktails to our printed menu. While the list has changed slightly over time as we occasionally rediscover lost classics, it has also become an iconic part of our bar and a wonderful way to explore the world of classic cocktails.

The 100 List is divided into the following sections to assist in the navigation of this extensive drinks collection. Our bar staff is also intimately familiar with each of these drinks and would gladly help match you with the right cocktail.

SOUR & SHORT	<i>p.2</i>
HERBAL & SPIRITUOUS	<i>p.4</i>
BOOZY & ALLURING	<i>p.5</i>
LIGHT & LONG	<i>p.6</i>
BITTER & BOLD	<i>p.7</i>
TROPICAL & TIKI	<i>p.8</i>
ODDS & ENDS	<i>p.9</i>

THE 100 LIST - SOUR AND SHORT

BLENDED LA FLORIDITA DAIQUIRI

House Cuban Rum Clone, Lime, Maraschino, Refined Sugar

SHAKEN DAIQUIRI

Panamanian White Rum, Jamaican Rum, Lime

FITZGERALD

Dry Gin, Lemon, Angostura Bitters

MARGARITA

Blanco Tequila, Lime, Agave

KNICKERBOCKER

Blended Dark Rum, Lime, Curaçao, Raspberry

BOURBON SOUR

Bonded Bourbon, Lemon, Egg White, Angostura Bitters

SOUTHSIDE

Dry Gin, Lemon, Mint

FRENCH 75

Dry Gin, Lemon, Sparkling Wine

HOTEL NACIONAL

Blended White & Dark Rums, Lime, Pineapple, Apricot Liqueur

SIDECAR

Cognac, Lemon, Curaçao

GIMLET

Dry Gin, Lime, Sugar

LION'S TAIL

Bonded Bourbon, Lime, Pimento Dram, Angostura Bitters

BEE'S KNEES

Tom Gin, Lemon, Honey

JACK ROSE

Calvados, Lemon, Grenadine

CRESCENT CITY

Sweet Vermouth, Jamaican Rum, Lime, Angostura Bitters

CHARLIE CHAPLIN

Sloe Gin, Lime Apricot Liqueur

X.Y.Z.

Panamanian White Rum, Curaçao, Lemon

BLOOD & SAND

Blended Scotch, Orange, Sweet Vermouth, Cherry Liqueur

HOLLAND RAZOR BLADE

Genever, Lemon, Cayenne

CAIPIRINHA

Cachaca, Lime, Turbinado

LAST WORD

Dry Gin, Green Chartreuse, Maraschino, Lime

TUXEDO

Dry Gin, Dry Vermouth, Marschino, Absinthe

HANKY PANKY

Dry Gin, Sweet Vermouth, Fernet

VIEUX CARRE

Overproof Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's & Angostura Bitters

DARB

Dry Gin, Dry Vermouth, Apricot Liqueur, Lemon

FORD'S COCKTAIL

Tom Gin, Dry Vermouth, Benedictine, Orange Bitters

TIPPERARY

Irish Whiskey, Sweet Vermouth, Green Chartreuse

WHITE LADY

Dry Gin, Lemon, Curacao

PRINCETON

Tom Gin, Ruby Port, Orange Bitters

SHAMROCK

Irish Whiskey, Sweet Vermouth, Creme de Menthe

SHAKEN ALASKA

Dry Gin, Yellow Chartreuse, Orange Bitters

MARTINEZ

Tom Gin, Sweet Vermouth, Maraschino, Orange Bitters

IMPROVED HOLLAND GIN COCKTAIL

Genever, Maraschino, Turbinado, Peychaud's & Angostura Bitters

WIDOW'S KISS

Calvados, Yellow Chartreuse, Benedictine, Angostura & Orange Bitters

TI PUNCH (SETUP)

Choose Your Rhum Agricole, Cane Syrup, Lime

OLD-FASHIONED

Bonded Bourbon, Turbinado, Angostura Bitters

MANHATTAN

Overproof Rye or 6 Year Overproof Rye, Sweet Vermouth, Angostura Bitters

COCK N' BULL SPECIAL

Bonded Bourbon, Cognac, Benedictine, Curaçao, Angostura Bitters

CORN N' OIL

Dark Virgin Islands Rum, Falernum, Angostura Bitters

MINT JULEP

Bonded Bourbon, Turbinado, Mint

PARKEROO

Reposado Tequila, East India Solera Sherry, Angostura Bitters

COSMOPOLITAN

Vodka, Cranberry, Curaçao, Lime

BYRRH COCKTAIL

Overproof Rye, Quinquina, Dry Vermouth

PREAKNESS

Overproof Rye, Sweet Vermouth, Benedictine, Angostura Bitters

BOOTHBY

Bonded Bourbon, Sweet Vermouth, Sparkling Wine, Angostura & Orange Bitters

EL PRESIDENTE

Blended Dark Rum, Blanc Vermouth, Curaçao

JAPANESE

Cognac, Orgeat, Angostura Bitters

FOURTH REGIMENT

Overproof Rye, Sweet Vermouth, Peychaud's, Celery & Orange Bitters

CORONATION

Straight Apple Brandy, Dry & Sweet Vermouth, Apricot Liqueur

B & B

Overproof Cognac & Benedictine (Room Temperature)

GODFATHER

Overproof Bourbon, Amaretto, Angostura Bitters

PIMM'S CUP

Pimm's No.1, Lemon, Dry Gin, Cucumber, Soda

TOM COLLINS

Tom Gin, Lemon, Soda

DARK & STORMY

Blended Dark & Dark Virgin Islands Rum, Lime, Ginger Beer

JAPANESE HIGHBALL

Blended Japanese Whisky, Soda Water

HURRICANE

Blended Dark & Overproof Rums, Lemon, Passionfruit

MEXICAN FIRING SQUAD

Blanco Tequila, Lime, Grenadine, Angostura Bitters

QUEENS PARK SWIZZLE

Blended White Rum, Lime, Mint, Angostura Bitters

MOSCOW MULE

Vodka, Lime, Ginger Beer

WALTZING MATILDA

Dry Gin, Lemon, Passion Fruit, Americano, Ginger Beer

AIRMAIL

Puerto Rican Rum, Lime, Honey, Sparkling Wine

NEW YORK SOUR

Bonded Bourbon, Lemon, Red Wine

DAISY DE SANTIAGO

Puerto Rican Rum, Lime, Yellow Chartreuse, Soda

BLACK & TAN

Overproof Rye, Lime, Ginger Beer, Blackberries, Mint

CHAMPAGNE COCKTAIL

Sparkling Wine, Turbinado, Angostura Bitters

NEGRONI

Dry Gin, Sweet Vermouth, Italian Bitter

JUNGLE BIRD

Dark Virgin Islands Rum, Italian Bitter, Pineapple, Lime

SAZERAC

Overproof Rye, Turbinado, Peychaud's Bitters, Absinthe

ABSINTHE SUISESSE

Absinthe, Creme de Menthe, Orgeat, Heavy Cream, Egg White

SPRITZ

Your Choice of Aperol, Campari, or Cynar, Sparkling Wine, Soda

BOULEVARDIER

Bonded Bourbon, Sweet Vermouth, Italian Bitter

GABY DE LYS

Dry Gin, Orgeat, Absinthe

BOBBY BURNS

Blended Scotch, Bitter Vermouth, Benedictine

ABSINTHE FRAPPE

Absinthe, Turbinado, Soda

AMERICANO

Sweet Vermouth, Italian Bitter, Soda

TORONTO

Overproof Rye, Fernet, Angostura Bitters

ROSITA

Reposado Tequila, Sweet & Dry Vermouth, Italian Bitter, Angostura Bitters

ZOMBIE

Blended White, Dark & Overproof Rums, Lemon, Lime, Pineapple, Passion Fruit, Angostura Bitters

MISSIONARY'S DOWNFALL

Blended White Rum, Lime, Pineapple, Peach Liqueur, Honey, Mint

SHAKEN PINA COLADA

Blended White Rum, Pineapple, Coconut, Lime

SATURN

Dry Gin, Lemon, Falernum, Passion Fruit, Orgeat

MAI TAI

Jamaican Rum, Aged Rhum Agricole, Lime, Curaçao, Orgeat

PAINKILLER

Jamaican & Blended Overproof Rums, Pineapple, Coconut, Orange, Lime

BLUE HAWAIIAN

Blended White Rum, Pineapple, Coconut, Curaçao, Lemon, Blue

SUFFERING BASTARD

Dry Gin, Bonded Bourbon, Lemon, Ginger Beer, Angostura Bitters

JET PILOT

Dark Virgin Islands, Blended Dark, & Blended Overproof Rums, Falernum, Lime, Grapefruit, Cinnamon, Absinthe, Angostura Bitters

HARVEY WALLBANGER*Vodka, Galliano, Orange, Lemon***HOT BUTTERED RUM***Blended Dark & Overproof Rums, Butter, Spice Blend, Hot Water***ADONIS***Manzanilla Sherry, Sweet Vermouth, Orange Bitters***BALTIMORE EGG NOG***Cognac, Blended Overproof Rum, Madeira, Cream, Whole Egg, Turbinado***AMARETTO SOUR***Amaretto, Lemon, Orange, Pineapple***BRANDY ALEXANDER***Cognac, Creme de Cacao, Cream***HOT TODDY***Bonded Bourbon, Honey, Hot Water***MILK PUNCH***Bonded Bourbon, Cognac, Whole Milk, Turbinado, Vanilla***PRAIRIE OYSTER***Egg Yolk, House Spice Blend, Salt, Mezcal***SARATOGA BRACE UP***Cognac, Absinthe, Lemon, Whole Egg***SHERRY COBBLER***Manzanilla Sherry, Blackberry, Orange, Lime***CHAMPAGNE FLIP***Sparkling Wine, Turbinado, Egg Yolk***GRASSHOPPER***Creme de Cacao, Creme de Menthe, Cream, Green***RAMOS GIN FIZZ** 20*Dry Gin, Lemon, Lime, Cream, Egg White, Soda, Orange Flower Water
(takes 8 minutes to make - may be unavailable during peak hours)*

**EUREKA HEIGHTS BUCKLE BUNNY CREAM ALE**

Houston, TX - 16 oz

**BUFFALO BAYOU 1836 COPPER ALE**

Houston, TX - 16 oz

**ST. ARNOLD PUB CRAWL PALE ALE**

Houston, TX - 16 oz

**LONE PINT YELLOW ROSE IPA**

Magnolia, TX - 16 oz

**BUFFALO BAYOU MORE COWBELL
DOUBLE IPA**

Houston, TX - 13 oz

**8TH WONDER HATERADE SOUR**

Houston, TX - 16 oz

**8TH WONDER ROCKET FUEL VIETNAMESE
COFFEE PORTER (NITRO)**

Houston, TX - 13 oz

**AVAL CIDRE ARTISINAL**

Bretagne, France - 6 oz

ICONIC SIDEKICK 2017 CABERNET SAUVIGNON 8

Lodi, California

TRUE MYTH 2014 CHARDONNAY (ON TAP) 8

Paragon Vineyard, Edna Valley, California

CHAMPAGNE SERVICE



CHAMPAGNE SERVICE, in an expanded format, is a relatively new experiment for our bar, so we decided we would try out a few winners. Val de Mer is an exceptional sparkling wine we are happy to pour by the glass or as a Kir Royale

VAL DE MER BRUT NON DOSE 12 (glass) / 48 (bottle)

Chardonnay, NV

Make it a Kir Royale - Sparkling Wine & Cassis - for \$1 more

1424 WESTHEIMER ROAD, HOUSTON, TX 77006

713.523.1622



THANK YOU

for visiting

WWW.ANVILHOUSTON.COM