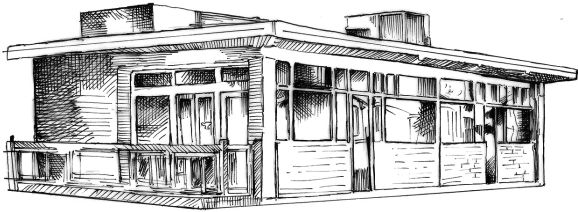


# anvil

bar & refuge



## BAR MENU

A comprehensive list of goods

### BAR STAFF

Tommy Ho  
Qwesa Byrd  
Brandon Choate  
Bobby Heugel

Alejandro Medina  
Kory Nguyen  
Zulcoralis Rodriguez  
Isaias Praxedes



PROPERTY OF: ANVIL BAR & REFUGE

**CHEESES & CHARCUTERIE**

*served with house accoutrements & bread from  
Magnol French Baking  
each sold individually for 8*

**THE CHOICES**

- FIOR D'ARANCIO Italy, Cow, Blue
- LOS CAMEROS Spain, Cow/Sheep/Goat Blend, Semi-Firm
- LITTLE HOSMER Vermont, Cow, Soft
- SERRANO Spain
- SALAME SCHIACCIATA PICCANTE Italy
- PASTRAMI USA

**SANDWICHES**

- PASTRAMI herb schmear, arugula, tomato, aged cheddar ..... 12
- TURKEY calabrese peppers, bibb lettuce, tomato, pickles, mayo ..... 12
- SERRANO olives, manchego, mustard, tomato ..... 12
- MUSHROOM vegetarian - caramalized onion, melty cheese..... 12
- LOBSTER ROLL - north american lobster, citrus aoili, scallion ..... 16

**DELICIOUS EATS**

- SALTED PEAS .....4
- PRETZEL STICKS.....4
- OLIVES castelvetranos, topped with orange zest .....8
- HOUSE ROASTED NUTS sweet and spiced .....7

**ICE CREAM**

*from Craft Creamery, our neighbors down the street!*

- BASIL .....7
- STRAWBERRY .....7
- AMARETTO CHERRY .....7

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.

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## THE 100 LIST - SOUR AND SHORT

### BLENDÉD 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 &amp; 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 GREAT WHITE WIT  
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 - 16 oz



8TH WONDER HATERADE SOUR  
Houston, TX - 16 oz



8TH WONDER ROCKET FUEL COFFEE PORTER  
Houston, TX - 16 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](http://WWW.ANVILHOUSTON.COM)