

anvil

bar & refuge



BAR MENU

A comprehensive list of goods

BAR STAFF

Terry Williams
Tommy Ho
Westin Galleymore
Bobby Heugel

Jessey Qi
Alex Negranza
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

- COUPOLE** *Vermont, Goat*
- FISCALINI CHEDDAR** *California, Aged Cow*
- OSSAU** *Italy, Raw Sheep*
- SMOKEY BLUE** *Oregon, Raw Cow*

THE MEATS

- SPECK** *Adige, Italy*
- SALAMETTO** *Berkeley, California*
- SALAMI ENTA** *Portland, Oregon*

DELICIOUS EATS

- OLIVES** *mixed as a medley, topped with orange zest*..... 7
- NUTS** *tossed with spices* 6
- PICKLED QUAIL EGGS** *as a trio* 3
- SCOTCH EGGS** *as a pair, with kimchi salsa* 7
- GORDO STREET PRETZEL** *& beer cheese*..... 7
- BRATWURST** *in a skillet with sauerkraut, mustard, and sweet rolls* 10
- PEPPERONCINIS**
roasted & stuffed with ham, cheese, and rice, topped with tomato sauce..... 12
- CHICKEN POT PIE** *from Blackbird Foods* 8
- LENGUA PASTRAMI** *in a rye sandwich with slaw and gochujang aioli*..... 14

FEATURED SPIRITS

2

HALF POURS / FULL POURS

BOURBON

John E. Fitzgerald Very Special Reserve 99 / 165

CALVADOS

Eric Bordelet Single Cask Strength 23 / 38

COGNAC

Paul Beau Hors d'Age 9 / 15

GIN

Highborn Texas Dry Gin 4 / 7

IRISH WHISKY

Green Spot Chateau Leoville Barton 12 / 20

RHUM AGRICOLE

Neisson L'Esprit 7 / 12

RUM

Hamilton Jamaican Pot Still Gold Rum 5 / 8

RYE

Russell's Reserve Single Barrel Rye 9 / 15

SINGLE MALT SCOTCH (PEATED)

Lagavulin 12 Year 13 / 22

SINGLE MALT SCOTCH (UNPEATED)

Glenmorangie Milsean 12 / 20

TENNESSEE WHISKEY

Jack Daniels Single Barrel Barrel Proof 11 / 18

TEQUILA

Siembra Valles Reposado 7 / 12

ASK YOUR BARTENDER FOR A COMPLETE SPIRITS LIST



THE BREAK-EVEN BOTTLE

THE BREAK-EVEN BOTTLE is a series of featured bottles, which we provide access to at-cost in order to bring exquisite spirits from the top shelf to the bartop. These spirits are usually exceptionally rare, and while we may stock them in the future, we feature them only once in this manner to share our appreciation for fine spirits with you. Ask your bartender for the current offering.

Clynelish Select Reserve Single Malt Scotch - \$29.47 / oz
Bowmore 25 Year Single Malt Scotch - \$17.12 / oz
Brora 37 Year Single Malt Scotch - \$74.19 / oz
Dailuaine 34 Year - \$22.26 / oz

Listed in order of appearance. Ask which bottle is the bar's current offering.



VANITY PROJECT 9

Beefeater London Dry Gin, Lemon, Spiced Pomegranate, Chia Seeds, Peychaud's Bitters
 Jessey Qi



HOUSE OF LANCASTER 12

Ford's London Dry Gin, Christian Drouin Selection Calvados, Miro Sweet Vermouth, Combier Liqueur de Rose
 Tommy Ho



1838 JULEP 9

Old Grand-Dad Bonded Bourbon, Yellow Chartreuse, Tempus Fugit Crème de Cacao, Mint, Vanilla, Angostura Bitters
 Terry Williams



CHUCK JONES 10

Plantation 3 Star White Rum, Lemon, Carrot, White Port, Egg White
 Westin Galleymore



DISCO SMILE 10

Citadelle Dry Gin, Rhum J.M. Agricole Blanc, Amaro CioCiaro, Lime, Pineapple
 Jessey Qi & Alex Negranza



HOP FROND 9

Copper & Kings Un-Aged Apple Brandy, Carpano Dry Vermouth, Dolin Blanc Vermouth, Bittermens Hopped Grapefruit Bitters, Orange Flower Water
 Sarah Cuneo



MUDDY THE WATERS 12

Teeling Small Batch Irish Whiskey, Terres des Templiers Rancio Sec, Campari, Giffard Banane de Bresil
 Terry Williams



PLINY'S TONIC..... 10

Citadelle Dry Gin, Lime, Cucumber, Mint, Habanero Tincture
 Bobby Heugel - Spring, 2009



FIRST NAME BASIS..... 9

Chamomile-Infused Brugal Especial Rum, Lemon, Strawberry, Hibiscus
 Jessey Qi - Spring, 2014



THE BRAVE.....12

Del Maguey Chichicapa Mezcal, Cabeza Blanco Tequila, Averna Amaro, Combier Royal, Angostura Bitters
 Bobby Heugel - Spring, 2009



MODERN ENGLISH..... 10

Tanqueray Bloomsbury London Dry Gin, Dolin Dry Vermouth, Tempus Fugit Kina L'Avion d'Or, Suze, Dill Syrup, Scrappy's Celery Bitters
 Tommy Ho - Autumn, 2015



LIAR'S COCKTAIL 10

Old Grand-Dad Bonded Bourbon, Aperol, Lemon, Agave Nectar
 Kenneth Freeman - Summer, 2013



BACKSEAT LEATHER..... 12

Pampero Aniversario Rum, Ardbeg 10 Year Single Malt Scotch, Bonal Gentiane-Quina, Becherovka, Scrappy's Black Lemon Bitters
 Alex Negranza - Autumn, 2015



NITRO CUBA LIBRE (ON TAP) 9

Plantation Original Dark Rum, Cruzan Black Strap Rum, Mexican Coca-Cola, Lactose Sugar, Angostura Bitters
 Matt Tanner - Winter, 2012

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.5</i> |
| HERBAL & SPIRITUOUS | <i>p.7</i> |
| BOOZY & ALLURING | <i>p.8</i> |
| LIGHT & LONG | <i>p.9</i> |
| BITTER & BOLD | <i>p.10</i> |
| TROPICAL & TIKI | <i>p.11</i> |
| ODDS & ENDS | <i>p.12</i> |

THE 100 LIST - SOUR AND SHORT

| | |
|--|----|
| BEE'S KNEES | 8 |
| <i>Tom Gin, Lemon, Honey</i> | |
| CHARLIE CHAPLIN | 10 |
| <i>Sloe Gin, Apricot Liqueur, Lime</i> | |
| AVIATION | 10 |
| <i>Tom Gin, Lemon, Maraschino, Creme de Violette</i> | |
| CAIPIRINHA | 9 |
| <i>Cachaca, Lime, Turbinado</i> | |
| BOURBON SOUR | 10 |
| <i>Bonded Bourbon, Lemon, Egg White, Angostura Bitters</i> | |

FRENCH 75..... 10*Dry Gin, Lemon, Sparkling Wine***DAIQUIRI**9*Panamanian White Rum & Jamaican Overproof Rums, Lime, Sugar***LEAVE IT TO ME**..... 10*Dry Gin, Lemon, Maraschino, Raspberry***GREENBACK**.....9*Dry Gin, Lime, Creme de Menthe, Absinthe***CIRO'S SPECIAL**.....8*Blended Dark Rum, Lime, Creme de Cassis, Curaçao***CRESCENT CITY**.....9*Sweet Vermouth, Jamaican Rum, Lime, Angostura Bitters***TOMMY'S MARGARITA**9*Blanco Tequila, Lime, Agave***AIRMAIL**..... 12*Blended White Rum, Rhum Agricole, Lime, Honey, Sparkling Wine***SIDECAR**..... 12*Cognac, Lemon, Curaçao***SOUTHSIDE**.....9*Dry Gin, Lemon, Mint***HOLLAND RAZOR BLADE**..... 10*Genever, Lemon, Cayenne***QUEEN BEE** 12*Calvados, Lemon, Curaçao, Honey***IDEAL COCKTAIL**9*Dry & Sweet Vermouth, Dry Gin, Grapefruit, Maraschino***JACK ROSE** 10*Straight Apple Brandy, Lemon, Grenadine***LAST WORD** 12*Dry Gin, Green Chartreuse, Maraschino, Lime***LION'S TAIL** 10*Bonded Bourbon, Lime, Allspice Dram, Angostura Bitters*

MARTINI - A CHOICE OF ONE OF THE FOLLOWING:.... 12*AMERICAN WET: Dry Gin, Dry Vermouth, Orange Bitters**JAPANESE DRY: Dry Gin, Rinsed Vermouth**VODKA: Unfiltered Vodka, Blanc Vermouth, Acacia & Chamomile Bitters***OLD ETONIAN**9*Dry Gin, Americano, Creme de Noyaux, Orange Bitters***HANKY PANKY**..... 10*Tom Gin, Sweet Vermouth, Fernet***CHRYSANTHEMUM**7*Dry Vermouth, Americano, Benedictine, Absinthe***SELF STARTER**..... 12*Dry Gin, Kina, Apricot Liqueur, Absinthe, Peychaud's Bitters***SAZERAC**..... 10*Overproof Rye, Turbinado, Absinthe, Peychaud's Bitters***WAXMAN SPECIAL**..... 12*Tom Gin, Straight Apple Brandy, Sweet Vermouth, Yellow Chartreuse***VIEUX CARRE**..... 12*Overproof Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's & Angostura Bitters***ALASKA** 10*Dry Gin, Yellow Chartreuse, Orange Bitters***TUXEDO**9*Dry Gin, Dry Vermouth, Maraschino, Absinthe***SHAKEN STINGER**..... 10*Spanish Brandy, Creme de Menthe***SHAMROCK**..... 12*Irish Whiskey, Sweet Vermouth, Creme de Menthe***HARRINGTON** 10*Vodka, Curaçao, Green Chartreuse***MARTINEZ** 12*Genever, Sweet Vermouth, Maraschino, Orange Bitters*

| | |
|---|----------|
| B & B | 10 (oz) |
| <i>Single Cask–Strength Cognac & Benedictine (Room Temperature)</i> | |
| MANHATTAN | 12 or 16 |
| <i>Overproof Rye or Overproof 6 Yr. Rye, Sweet Vermouth, Angostura Bitters</i> | |
| CORN N’ OIL | 8 |
| <i>Dark Virgin Islands Rum, Falernum, Angostura Bitters</i> | |
| PRESCRIPTION JULEP | 12 |
| <i>Overproof Rye, Calvados, Turbinado, Mint</i> | |
| GODFATHER | 10 |
| <i>Overproof Bourbon, Amaretto, Angostura Bitters</i> | |
| IMPROVED HOLLAND GIN COCKTAIL | 12 |
| <i>Genever, Maraschino, Turbinado, Peychaud’s & Angostura Bitters</i> | |
| CREOLE CONTENTMENT | 12 |
| <i>Cognac, Madeira, Maraschino, Orange Bitters</i> | |
| BOOTHBY | 12 |
| <i>Bonded Bourbon, Sweet Vermouth, Sparkling Wine, Angostura & Orange Bitters</i> | |
| EL PRESIDENTE | 9 |
| <i>Panamanian White Rum, Blanc Vermouth, Curaçao, Grenadine</i> | |
| LIBERAL | 9 |
| <i>Bonded Bourbon, Amer, Maple</i> | |
| PARKEROO | 10 |
| <i>Reposado Tequila, East India Solera Sherry, Angostura Bitters</i> | |
| COCK N’ BULL SPECIAL | 10 |
| <i>Bonded Bourbon, Cognac, Benedictine, Curaçao, Angostura Bitters</i> | |
| OLD-FASHIONED | 10 |
| <i>Bonded Bourbon, Turbinado, Angostura Bitters</i> | |
| CORONATION | 9 |
| <i>Straight Apple Brandy, Dry & Sweet Vermouth, Apricot Liqueur</i> | |
| ALICE | 9 |
| <i>Blended Scotch, Sweet Vermouth, Kummel</i> | |
| TI PUNCH (SETUP) | XX |
| <i>Choose Your Rhum Agricole, Cane Syrup, Lime</i> | |

PIMM'S CUP.....9

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

MEXICAN FIRING SQUAD..... 10

Blanco Tequila, Lime, Grenadine, Angostura Bitters

BLACK & TAN..... 12

Overproof Rye, Lime, Ginger Beer, Blackberries, Mint

HURRICANE..... 8

Blended Dark & Overproof Rums, Lemon, Passionfruit

QUEENS PARK SWIZZLE 12

Blended White Rum, Lime, Mint, Angostura Bitters

RYE BUCK.....8

Overproof Rye, Ginger Beer, Angostura Bitters

TOM COLLINS..... 10

Tom Gin, Lemon, Soda

WALTZING MATILDA 12

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

CHAMPAGNE COCKTAIL 10

Sparkling Wine, Turbinado, Angostura Bitters

HEMINGWAY DAIQUIRI..... 10

Panamanian White Rum, Lime, Maraschino

NEW YORK SOUR 12

Bonded Bourbon, Lemon, Red Wine

DAISY DE SANTIAGO..... 12

Puerto Rican Rum, Lime, Yellow Chartreuse, Soda

EMERALD STAR.....9

Dry Gin, Blended White Rum, Lemon, Apricot Liqueur, Curaçao, Greenness

JAPANESE HIGHBALLXX

Choose Your Japanese Whisky, Soda Water

| | |
|--|----|
| A SHOT OF FERNET BRANCA | 5 |
| <i>Fernet</i> | |
| NEGRONI | 10 |
| <i>Dry Gin, Sweet Vermouth, Italian Bitter</i> | |
| SPRITZ | 8 |
| <i>Your Choice of Aperol, Campari, or Cynar, Sparkling Wine, Soda</i> | |
| BOULEVARDIER | 10 |
| <i>Bonded Bourbon, Sweet Vermouth, Italian Bitter</i> | |
| TORONTO | 12 |
| <i>Overproof Rye, Fernet, Angostura Bitters</i> | |
| JUNGLE BIRD | 8 |
| <i>Dark Virgin Islands Rum, Italian Bitter, Pineapple, Lime</i> | |
| BOBBY BURNS | 12 |
| <i>Blended Scotch, Bitter Vermouth, Benedictine</i> | |
| OLD PAL | 10 |
| <i>Overproof Rye, Dry Vermouth, Italian Bitter</i> | |
| FERNET DAIQUIRI | 9 |
| <i>Fernet, Lime, Turbinado</i> | |
| PAUL'S OWN | 10 |
| <i>Dry Gin, Dry Vermouth, Fernet, Curaçao</i> | |
| AMERICANO | 8 |
| <i>Sweet Vermouth, Italian Bitter, Soda</i> | |
| ROSITA | 10 |
| <i>Reposado Tequila, Sweet & Dry Vermouth, Italian Bitter, Angostura Bitters</i> | |

ZOMBIE..... 12

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

SHAKEN PINA COLADA..... 12

Blended White Rum, Pineapple, Coconut, Lime

MAI TAI..... 12

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

JET PILOT..... 12

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

MYRTLE BANK PUNCH.....9

Demerara & Blended Overproof Rums, Lime, Maraschino, Grenadine

ENCHANTED CATNIP.....9

Panamanian White Rum, Lime, Tamarind

COCOANUT GROVE COOLER..... 12

Blended Scotch, Lemon, Pineapple, Orange, Orgeat, Passion Fruit, Grenadine

TORTUGA..... 10

Panamanian White & Blended Overproof Rums, Curacao, Sweet Vermouth, Lemon, Lime, Grenadine

SUFFERING BASTARD.....9

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

BAMBOO..... 10
East India Solera & Amontillado Sherries, Dry Vermouth, Orange & Angostura Bitters

GRASSHOPPER 12
Creme de Menthe, Creme de Cacao, Cream

TODDY DE JEREZ..... 10
Spanish Brandy, Benedictine, Honey, Cinnamon, Angostura Bitters, Hot Water

MILK PUNCH..... 10
Bonded Bourbon, Cognac, Whole Milk, Turbinado, Vanilla

PRAIRIE OYSTER 8
Egg Yolk, House Spice Blend, Salt, Mezcal

SARATOGA BRACE UP..... 12
Cognac, Absinthe, Lemon, Whole Egg

WALDORF FRAPPE..... 9
Bonded Bourbon, Sweet Vermouth, Absinthe, Abbott's Bitters

SEASONAL COBBLER 12
Verdelho Madeira, Pedro Ximenez Sherry, Fresh Fruit, Sage, Cinnamon, Angostura Bitters

CHAMPAGNE FLIP..... 10
Sparkling Wine, Turbinado, Egg Yolk

COCOYAGE..... 8
Genever, Pineapple, Coconut, Whole Egg

CHOCOLATE SOLDIER 10
Dry Vermouth, Cognac, Creme de Cacao

ARSENIC & OLD LACE..... 12
Dry Gin, Absinthe, Dry Vermouth, Creme de Violette

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)*

POUSSE-CAFE..... 10
Layered from Bottom to Top: Grenadine, Cacao, Creme de Menthe, Maraschino, Creme de Violette, Curaçao, Cognac

SIMI CABERNET SAUVIGNON (ON TAP) 12*Alexander Valley, California***FRANCISCAN ESTATE CHARDONNAY (ON TAP)** 12*Napa Valley, California***LUSTAU ALMACENISTA AMONTILLADO SHERRY** 12(3oz)*Puerto, Jerez. José Luis González Obregón***GOMEZ NEVADA DORADO SECO "SHERRY"** 9(3oz)*Sierra Moreno, Spain***HIDALGO GOBERNADOR OLOROSO SHERRY** 9(3oz)*Jerez, Spain***CARPANO ANTICA FORMULA VERMOUTH** 10(3oz)*Vermouth di Giuseppe B. Carpano***THE RARE WINE CO. HISTORIC SERIES MADEIRA** 12(3oz)*Savannah Verdelho Special Reserve***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. The Cremant is an exceptional sparkling we are happy to pour by the glass or as a Kir Royale. Our champagne selections are all from Billecart-Salmon because, frankly, they make ridiculously tasty champagne. We thought about offering selections from different producers, but then we thought about being able to serve three selections from Billecart-Salmon instead.

BARTH RENE CREMANT d'ALSACE BRUT 9 (glass) / 27 (bottle)*Pinot Blanc, Pinot Noir, NV***Make it a Kir Royale - Sparkling Wine & Cassis - for \$1 more****BILLECART-SALMON BRUT RESERVE** 75*Pinot Noir, Chardonnay, Pinot Meunier, NV***BILLECART-SALMON BRUT ROSE** 105*Chardonnay, Pinot Meunier, Pinot Noir, NV***BILLECART-SALMON NICOLAS FRANCOIS** 155*Chardonnay, Pinot Noir, 1999*

1424 WESTHEIMER ROAD, HOUSTON, TX 77006

713.523.1622



THANK YOU

for visiting

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