

SALTY SOW

swine + wine + beer

# DRINKS

\$2 OFF ALL SIGNATURE SIPS, BEER & WINE

4:30-6:30 EVERY DAY

PROUD  
SUPPORTER  
of the  
JAMES BEARD  
FOUNDATION



## signature ritas

BLANCHE house blood orange frozen margarita 7

LITTLE LARRY 6 oz Blanche frozen margarita topped with Grand Marnier 8

CURLY TAIL Pepe Z, cilantro, serrano, blood orange, smoked salted rim 8

WALLOW the Blanche drenched in Twisted X Tex Mex Lager 9

SOW'RITA Pepe Z Anejo, lime, agave, Grand Marnier 10

## signature sips \$8

PIGRONI Tru Organic Gin, Grand Poppy Liqueur, sweet vermouth, burnt orange

ROSEMARY'S PIGLET pomegranate juice, rosemary syrup, bubbles

MR. SHAW One Tree Jasmine Green Tea Liqueur, Bullet Rye Whiskey, honey, lemon

SALTY SOW'R TX Blended Whisky, agave, lime, tamarind

FLYING PIG Waterloo Gin, tarragon syrup, tarragon, lemon, bubbles, lemon zest sugar rim

MOSCOW SOW Prairie Cucumber Vodka, Grand Poppy Liqueur, ginger beer, lime, soda

GARDEN FRESH COLLINS Waterloo Gin, ginger syrup, basil, cucumber, bubbles

BLUE SOW Dripping Springs Vodka, blue cheese stuffed pickled okra

SPARKLING SANGRIA elderflower liquor, bubbles, lemon, lime, orange, grapes, opal basil

MAPLE GLAZED OLD FASHION Maker's Mark, maple syrup, pomegranate, blood orange bitters, amarena cherry

CHARLOTTE'S WEB strawberry moonshine, black pepper simple syrup, balsamic drizzle, lemon juice

THE PETEY Deep Eddy's Grapefruit Vodka, mint, orange, agave, Topo Chico

## seasonal sips \$8

MEZ PAL Mezcal, aperol, grapefruit juice, lime, simple syrup

NEW YORK SOUR TX blended whiskey, lemon juice, honey, live oak hef, red wine

PECAN ST. MARTINI Cathead pecan vodka, godiva white chocolate liquor, brown sugar simple syrup

PIANO MAN Crusoe spiced rum, lemon, simple syrup, beet puree

## daily chef's mini cocktails

# HAPPY HOUR

4:30-6:30 EVERY DAY

sips

wine \$5

*bubbles* CAROSEL BRUT, France

*white* ROTATING HOUSE WHITE

*rose* CAROSEL, France

*red* ROTATING HOUSE RED

craft drafts \$4

LIVE OAK HEFEWEIZEN

AUSTIN BEER WORKS PEARLSNAP

TWISTED X TEX MEX LAGER

512 PECAN PORTER

AUSTIN BEER WORKS FIRE EAGLE

bites

tacos \$5

MILK-BRAISED PORK 'CARNITAS' TACO with a fried egg, parmesan queso

PORK BELLY TACO with a fried egg, arugula, feta

CORNMEAL FRIED CATFISH TACO with sweet onion slaw & chipotle remoulade

for sharing \$5<sup>ish</sup>

TRUFFLED DEVILED EGGS with Salty Sow bacon, chives \$5

CHICKEN LIVER MOUSSE with pickled onions, crostini \$5

HONEY ROSEMARY DIPPED FRIED CHICKEN with a housemade biscuit \$6

DUCK FAT FRIES with 110-minute egg, cold béarnaise \$5.50

CRISPY BRUSSELS SPROUT LEAVES with golden raisins, pecorino \$5

EGGPLANT FRIES with parmesan, fresh tomato sauce \$6