

## Beer

### 1. Nitro: Firestone Walker, Velvet Merlin 7

Oatmeal Stout / California / 5.5% ABV / Pint

Rich dark chocolate and roasted coffee flavors accentuate a creamy mouth feel paired with a dry finish.

### 2. Saint Arnold's Brewery, Art Car 7

IPA / Houston / 7% ABV / Pint

The taste starts with a big bitter blood orange that morphs into mangos and sweet tropical fruits.

### 3. Karbach Brewing Co., Staycation 7

American Pale Wheat Ale / Houston / 4.8% ABV / Pint

This fantastic Texas session beer is brewed with bright, citrusy aromatic hops and a touch of wheat for a smooth finish.

### 4. Deep Ellum, Cherry Chocolate Double Brown 8

Baltic Porter / Dallas / 8% ABV / Snifter

Take a creamy brown stout, add two types of juicy cherries and a handful of cocoa nibs and you get this wonderful play on a dark classic.

### 5. Sierra Nevada, Summerfest 7

Crisp Lager / California / 5% ABV / Pint

Crisp, golden, dry and incredibly drinkable, Summerfest has a delicate and complex malt flavor and spicy and floral hop character—the perfect warm weather beer.

### 6. Oasis Texas Brewing Co., Slow Ride 7

American Pale Ale / Texas / 4.8% ABV / Pint

A light, low abv pale ale with just enough complexity to keep your taste buds tingling. Grassy nose with light malt back notes.

### 7. Austin Eastciders, Texas Honey 7

Cider / Austin / 5.2% ABV / Pint

A blend of sweet dessert apples and bittersweet cider apples for a balanced, refreshing cider with honey notes.

### 8. Oskar Blues, The. Gubna. 7

Imperial IPA / Texas / 8.2% ABV / Tulip

The GUB sits on a base of North American Pale, Munich, and Rye malts, which offers a smooth and flavorful backbone to support the gargantuan load of hops.

### 9. Ballast Point, The Calm Before the Storm 7

Cream Ale / California / 5.5% ABV / Pint

A surprisingly bright, coffee-forward beer that's perfectly refreshing, mixing cold brew and cream ale.

### 10. Hops and Grain, The One They Call Zoe 7

American Pale Lager / Texas / 5.2% ABV / Pint

With notes of lightly toasted bread, floral hops and an incredibly smooth finish this beer is the One.

### 11. B-52 Brewery, Liberator 8

Doppelbock / Conroe / 8.9% ABV / 8 oz Snifter

A strong, rich lager with a beautiful red hue. A strong malt backbone comes from a massive amount of Munich malt leaving a pleasant caramel flavor on the finish.

### 12. Down House Ginger Beer 4

House Recipe, Non-Alcoholic

We make this in-house and force carbonate it in kegs. It is really good.

## Cocktails

### Old Old Fashioned 9

Bourbon / Turbinado Sugar / Angostura Bitters / Orange peel

Give me that old fashioned whiskey. It was good enough for my grandpa, it's good enough for me.

### Moscow Mule 10

Vodka / Fresh Lime / House Ginger Beer / Angostura Bitters

A relative latecomer to the world of classic cocktails, the Mule was popularized in the 50's. Also Oprah's favorite cocktail, so...

### Hemingway Gin & Tonic 9

Dry Gin / Q Tonic / Fresh Lime / Angostura Bitters

Hemingway had diabetes so he took his daiquiris with less sugar. Following that pattern, this G&T uses dry gin, dry tonic, and bitters, just like he liked it.

### La Diabla 11

Blanco Tequila / Mezcal / Ancho Reyes / Crème de mure /

Agave / Fresh Lime

Don't be fooled by this drink's lady-like color. Ancho chili liquor gives this little devil some real kick!

### Southside Brazil 11

White Rum / Cachaça / Ginger syrup / Mint / Lime / Grapefruit Juice

Take a trip to Brazil's "South Side" with our delicious take on the Traditionally gin based cocktail. Built for mojito lovers.

### Might as Well 11

Dry Gin / Basil / Cucumber / Vanilla / Fresh Citrus / House Ginger Beer

"Want another? Might as well.." A Down House classic, perfect for sunny day.

### The Finch 11

Smith & Cross / Plantation / Blackstrap / Punt e Mes / Citrus /

Angostura

Tiki for the serious drinker, this bitter yet refreshing cocktail will leave you wishing you were beach side on the Galápagos.

### Helderberg Sour 10

Cabernet Sauvignon / Bourbon / Fresh Lemon /

Turbinado Sugar / Jerry Thomas Bitters

Can't make up your mind on Liquor or Wine?

We've got you covered with this two for one cocktail.

### Queen B 11

Dry Gin / Champagne / Fresh Lemon / Violet Liqueur

A Down House classic: floral, bubbly, and delicious.

Definitely our prettiest cocktail.

### The Gibson 11

Hendricks / Broker's / Sauternes / House Made Pickle Brine / Peychauds

This pink and peppery cocktail is not what you remember, but one you won't forget. Sweet pickled onion cuts the edge off this play on a classic. Geek out on this house original.

### Remember the Maine 12

Rye Whiskey / Sweet Vermouth / Cherry Heering / Absinthe Rinse

A classic rye cocktail named after the battle cry that launched the Spanish-American War, let that be a warning. Perfect for Manhattan drinkers.

### Whiskey Daisy 12

Rye Whiskey / Yellow Chartreuse / Fresh Lemon

We think this may be the best way to drink whiskey in the Houston summer. Refreshing with a complexity from Chartreuse, the only herbal liqueur with a color named after it.

# WINE LIST

DOWNHOUSE

## Sparkling Wines

	GL	BT
Pinot Noir / Chardonnay, Simonnet-Febvre, Cremant de Bourgogne Brut,, France, NV	\$10	\$33
Rosé of Lambrusco, Paltrinieri “Radice”, Emilia-Romagna, Italy, NV <i>Not your mom’s Lambrusco. This funky, tart sparkling wine is bone dry, and shows itself best when paired with food. Amazing with cured meats and aged cheese.</i>	---	\$40
Nerello Mascalese, Murgo “Brut”, Mt. Etna, Sicily, Italy, 2008	---	\$54
Chardonnay, Pierre Gimonet & Fils “Cuvée Cuisiner Cru”, Champagne, France, NV (375ml) <i>A “grower Champagne”, or “farmer fizz”. In a region dominated by giant companies, this producer makes wine from grape he grew himself.</i>	---	\$56

## White Wines

	GL	BT
Muscadet Sevre et Maine, Chateau de la Ragotiere “Vielles Vignes” , Loire, France, 2013	\$10	\$37
Sauvignon Blanc, Jean-Francois Merieau, “L’Arpent des Vaudons”, Touraine, France, 2013	\$11	\$40
Riesling Kabinett, August Kessler “R”, Pfalz, Germany, 2014 <i>A delicious bottle of German Riesling, with just a kiss of sweetness. Pairs well with seafood of all sorts, or anything spicy.</i>	\$10	\$36
Riesling, Schloss Schönborn “Estate Dry” Rheingau, Germany, 2013 <i>This wine is dry, not sweet, and comes from an estate that has been family owned for 670 years!</i>	\$11	\$38
Chardonnay, Banshee, Sonoma Coast, California, 2014	\$12	\$44
Chenin Blanc, Catherine and Pierre Breton “La Dilettante”, Vouvray, Loire Valley, France, 2013 <i>This is one of the great unsung heroes of French wine. Dry, with yellow apple, honey, and chamomile flavors. Give it a try if you love Sauvignon Blanc.</i>	---	\$45
Pigato, Vigneto Ca Da Rena, Riviera Ligure di Ponente, Liguria, Italy, 2013	---	\$52
Chardonnay, Domaine Simon Bize & Fils, Savigny-les-Beaune, Burgundy, France, 2011	---	\$96

## Rosé Wines

	GL	BT
Rosé of Grenache, Dead Flowers Rose, Yellow City Cellars, Lubbock, Texas, 2015	\$11	\$37
Rosé of Syrah, Domaine Yves Cuilleron “Sybel”, France, 2014 <i>This delicious, savory rosé is produced by one of the great winemakers of France’s Rhone Valley. Pair with just about anything on the menu, or simply with a hot day on the patio.</i>	---	\$45

## Red Wines

	GL	BT
Aglianico, Mastroberardino “Mastro”, Campania, Italy, 2014	\$10	\$33
Cabernet Sauvignon, Helderberg Winery, Stellenbosch, South Africa, 2013	\$11	\$37
Malbec, Ernesto Catena, “Tahuan,” Mendoza, Argentina, 2013	\$12	\$40
Pinot Noir, Trinity Hill, Hawkes Bay, New Zealand, 2013	\$10	\$40
Nebbiolo d’Alba, Roagna Iginio, Piedmont, Italy, 2013 <i>Named after the nebbia (fog) in the Langhe hills, this is one of Italy’s most exciting red grapes. Great for Pinot Noir fans!</i>	\$15	\$50
Gamay, Marcel Lapiere “Morgon”, Beaujolais, France, 2013 <i>An amazing example of the Gamay grape, from one of the top estates in the region. Light-bodied, silky, and downright delicious.</i>	---	\$60
Grenache, Clos des Brusquieres, Chateauneuf du Pape, 2012	---	\$75
Merlot / Syrah, Ca’ Marcanda “Promis”, Tuscany, Italy, 2013	---	\$84
Syrah, Caves Julien Cécillon “Babylone”, St. Joseph, Rhone Valley, France, 2013	---	\$94

Staff Favorites!