

Cocktails

MAID OF BOND STREET

RICH & REFRESHING, MADE WITH EARL GREY VODKA, FRESH CITRUS, PEACH, &
ORGEAT /10

OUTLAW'S OLD FASHIONED

A SPRINGTIME VARIATION ON A CLASSIC USING RYE WHISKEY,
DANDELION BITTERS, AND HONEY /11

LADY PENELOPE

GIN AND ROSE-GRAPEFRUIT LIQUEUR WITH FRESH CITRUS AND HOUSEMADE
BLACKBERRY CORDIAL /11

GROUND CONTROL TO MAJOR TOM

A HUNKY DORY CLASSIC, MADE WITH OLD TOM GIN, HOUSEMADE BLACKBERRY
CORDIAL, FRESH CITRUS, AND CELERY BITTERS /10

PERRY AMOUR

A CLEAN & COMPLEX BLEND OF GIN, PEAR LIQUEUR, COCCHI AMERICANO & LUX-
ARDO BITTER, SCENTED WITH ROSE WATER /12

PIMM'S CUP

A TALL AND REFRESHING BLEND PIMM'S NO. 1 AND GINGER BEER /10

RED COAT

A SLIGHTLY SWEET AND SAVORY BLEND OF APPLE BRANDY, TOMATO CORDIAL,
AND FRESH ORANGE JUICE /10

WILD IRISH MULE

OUR SPIN ON THE CLASSIC MOSCOW. MADE WITH IRISH WHISKY, SLOE GIN, LICOR
43, LIME, & GINGER BEER /11

BLOOD & SAND

A CLASSIC, INSPIRED BY THE 1922 FILM OF THE SAME NAME. MADE WITH SCOTCH,
CHERRY HEERING, FRESH ORANGE, & ITALIAN VERMOUTH /12

STARDUST 73

OUR SEASONAL PLAY ON THE ORIGINAL FRENCH 75, MADE WITH COGNAC,
STRAWBERRY BALSAMIC CORDIAL, & CHAMPAGNE /11

Champagne & Sparkling

CASTELLROIG

CAVA, BRUT NATURE, PENEDÈS, SPAIN, NV /12

DELAMOTTE

CHAMPAGNE BRUT, FRANCE, NV /19

CREMANT DE LIMOUX

BRUT ROSÉ, GERARD BERTRAND, 2013 /11

Beers

FRANZISKANER HEFE-WEISSE

SPATEN-FRANZISKANER-BRÄU, HEFEWEIZEN, GERMANY /7

REAL ALE "HANS PILS"

REAL ALE, PILSNER, BLANCO, TEXAS /7

BISHOPS HIGH AND DRY CIDER

BISHOPS CIDER CO., DRY CIDER, DALLAS, TEXAS /7

OLD SPECKLED HEN

GREEN KING BREWERY, ENGLISH PALE ALE, ENGLAND /8

FIRESTONE WALKER UNION JACK IPA

FIRESTONE WALKER, AMERICAN IPA, CALIFORNIA /7

FULLER'S ESB

FULLER SMITH & TURNER, EXTRA SPECIAL BITTER, UNITED KINGDOM /8

SAINT ARNOLD "ALE WAGGER"

SAINT ARNOLD, AMERICAN BROWN ALE, TEXAS /7

FOUNDERS DIRTY BASTARD

FOUNDERS BREWING, SCOTCH ALE, MICHIGAN /7

CHIMAY "PREMIERE"

CHIMAY, DUBBEL, BELGIUM /9

TRIPEL KARMELIET

BROUWERIJ BOSTEELS, TRIPEL, BELGIUM /9

GUINNESS STOUT

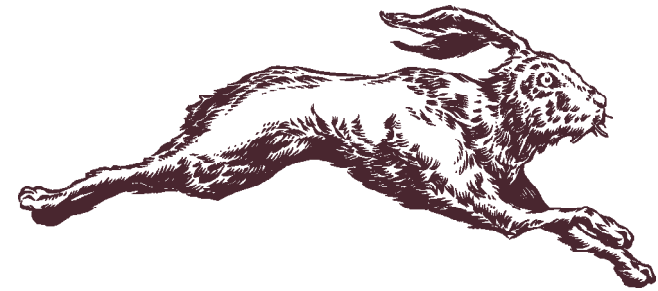
GUINNESS, IRISH DRY STOUT, IRELAND /8

The Houston Heights is known as a 'dry area'. On September 25, 1912 a vote was passed to make a large portion of The Heights dry. This ordinance was passed 8 years before Prohibition and continues decades after the end of Prohibition in 1933. The boundaries of the dry area stretch from N. Durham Dr. to Studewood St. and from I-10 to I-610.

Until 1918, Houston Heights had its own schools, city hall, jail, fire department and hospitals. The City of Houston Heights wanted more funding for their schools, so they agreed to be annexed to the city of Houston. One of the terms of the annexation agreement was for the area to keep its 'dry ordinance'.

Restaurants and bars in The Heights are able to get around the 'dry ordinance' by creating private clubs at their establishments. In order to consume alcohol at Hunky Dory, all guests must become members of the private club. The process is simple, it just takes the swipe of a driver license and in return you will receive a membership card for your next visit. The information gathered is only used for record keeping and is never released or shared. When you join the private club at Hunky Dory, you also join the club at Bernadine's.

Welcome to our private drinking club, cheers!



HUNKY DORY COCKTAIL MENU