

PERMISSION COCKTAILS

OLDIES

PERMISSION OLD FASHIONED | 13

MAKERS 46, TURBINADO, ANGOSTURA,
ORANGE BITTERS

SMOKED | 16

ELIJAH CRAIG BOURBON, TURBINADO,
ANGOSTURA, CHERRYWOOD SMOKE

FLAMING | 16

FOUR ROSES SMALL BATCH, SIMPLE, OLD
FASHIONED BITTERS, OVERPROOF RUM

TEQUILA | 12

MEZCAL, HERRADURA REPOSADO,
TURBINADO, MOLE BITTERS

BARREL-AGED OLD FASHIONED | 16

HEAVEN'S DOOR BOURBON, ANGOSTURA,
TURBINADO, WHITE OAK

CLASSICS

PAPER PLANE | 13

JACK DANIEL'S RYE, AMARO NONINO,
APEROL, FRESH LEMON

SAZERAC | 12

RYE, COGNAC, PEYCHAUD'S, BITTERS,
ABSINTHE

DAQUIRI | 10

FLOR DE CANA 12 YR, FRESH LIME, SIMPLE
SYRUP

PENICILLIN | 12

MONKEY SHOULDER BLENDED SCOTCH,
FRESH LEMON, HONEY-GINGER SYRUP,
PEATED SCOTCH

CORPSE REVIVER Nº2 | 13

FORD'S GIN, COINTREAU, LILLET BLANC,
FRESH LEMON, ABSINTHE

MARGARITA | 10

LUNAZUL REPOSADO, COINTREAU,
FRESH LIME

BOULVARDIER | 12

OLD FORESTER 100, CAMPARI, COCCHI
AMERICANO

MOSCOW MULE | 12

DEEP EDDY VODKA, FRESH LIME, SIMPLE,
GINGER BEER

JUNGLE BIRD | 14

SANTA TERESA 1796, CAMPARI, PINEAPPLE,
FRESH LIME

HOUSE

BENSONHURST | 13

WHISKEY, DRY VERMOUTH, MARASCHINO
LIQUEUR, CYNAR

THE LAST OAXACAN | 14

ILEGAL MEZCAL, YELLOW CHARTREUSE, FRESH
LIME, MARASCHINO

PERMISSION G&T | 10

HENDRICK'S GIN, ST GERMAINE, INDIAN TONIC,
MINT, ORANGE & LEMON PEEL

HITS DIFFERENT | 12

GREY GOOSE, ST. GERMAIN, FRESH LEMON,
SIMPLE, STRAWBERRY

VITAMIN SEA | 13

OXLEY GIN, FRESH GRAPEFRUIT, FRESH LEMON,
HONEY, WAITER'S TEARS, ROSEMARY

CHARTRES STREET | 14

RYE, COGNAC, COCCHI TORINO, BENEDICTINE,
ANGOSTURA

EASTSIDE | 14

GIN, FRESH LIME, CUCUMBER, MINT, SIMPLE

GUAPO | 12

PATRON REPOSADO, FRESH LIME, APEROL,
CHILI SALT

ASK ABOUT OUR

GREY GOOSE & PATRON COCKTAILS TO GO

WINE & CHAMPAGNE

WHITE

THE CROSSINGS | 10/32
2019 SAUVIGNON BLANC, NEW ZEALAND
WHITEHAVEN | 14/48
2019 SAUVIGNON BLANC, NEW ZEALAND

CAPE MENTELLE | 13/44
2018 SAUVIGNON BLANC, AUSTRALIA

SAND POINT | 8/28
2018 CHARDONNAY, CALIFORNIA

BOEN | 12/40
2018 CHARDONNAY, SONOMA

LANGETWINS "PRINCE VINEYARDS" | 10/32
2018 CHENIN BLANC, CALIFORNIA

FLEUR DE MER | 12/40
2019 ROSE, FRANCE

CAPE MENTELLE | 13/44
2018 ROSE, AUSTRALIA

MAISON NO. 9 | 14/48
2019 ROSE, FRANCE

CHAMPAGNE

RUHLMANN | 16/60
CREMANT D' ALSACE, FRANCE

MOET CHANDON IMPERIAL | 16/60
BRUT RESERVE, FRANCE

VEUVE CLIQUOT | 21/78
BRUT, FRANCE

DOM PERIGNON | 60/230
2009 BRUT, FRANCE

FLORINDA | 14/52
CAVA BRUT, SPAIN

RED

ELOUAN | 14/48
2017 PINOT NOIR, OREGON

BELLE GLOS "DAIRYMAN" | 18/66
2018 PINOT NOIR, SONOMA

LANGETWINS "ONE HUNDRED VINEYARD" | 14/48
2017 PETITE SIRAH, LODI

ELY | 12/42
2017 CABERNET SAUVIGNON, NAPA

BELLACOSA | 13/48
2016 CABERNET, SONOMA

SKYSIDE | 14/52
2017 CABERNET SAUVIGNON, SONOMA

PETIT BEAUSEJOUR | 16/60
2018 SAINT-EMELION, BORDEAUX

QUILT | 18/66
2017 CABERNET SAUVIGNON, NAPA

STAG'S LEAP | 105
2016 CABERNET, NAPA

J. LOHR "CAROL'S VINEYARD" | 136
2016 CABERNET, ST. HELENA NAPA

TERMES | 16/60
2016 TEMPRANILLO, SPAIN

CASADEI | 14/52
2017 GSM, ITALY

CANNONAU | 12/46
2018 SARDEGNA RED, ITALY

EIGHT YEARS IN THE DESERT | 24/88
2018 RED WINE, CALIFORNIA

LOCATIONS: TX | 18/68
RED WINE, TEXAS

BARON DE LEY | 18/68
2017 TEMPRANILLO, RIOJA

PERMISSION BEERS

STELLA ARTOIS | 6

5.0% LAGER, BELGIUM

DOS EQUIS | 5

4.2% LAGER, MEXICO

LOVE STREET | 6

4.9% BLONDE, HOUSTON

MICHELOB ULTRA | 5

4.2% LIGHT, MISSOURI

MORE COWBELL | 8

9% 16 OZ IPA, HOUSTON

HOPADILLO | 6

6.6% IPA, HOUSTON

SMITHWICKS | 7

4.5% RED ALE, IRELAND

BOURBON COUNTY STOUT 2016 | 32

13.8%, CHICAGO

FRANZISKANER | 8

5.0% WHEAT BIER, GERMANY

HOEGAARDEN | 6

4.9% WITBIER, BELGIUM

ROCKET FUEL | 8

**5.0% VIETNAMESE COFFEE PORTER,
HOUSTON**

AUSTIN EASTCIDERS | 6

5.0% CIDER, AUSTIN

WHITE CLAW | 5

**WE SERVE REGRET IN BOTH BLACK CHERRY
AND CLEMENTINE**

PERMISSION

RATIONS

FRESH OYSTERS | 27/DOZ
W/ HORSERADISH, COCKTAIL & MIGNONETTE

YELLOWFIN TARTARE | 18
WITH AVOCADO, RED ONION, THAI CHILI &
PONZU MUSTARD

SHRIMP COCKTAIL | 16
W/ SPICY COCKTAIL SAUCE

BEEF CARPACCIO | 16
FILET, GREMOLATA, ARUGULA

SMOKED DUCK SALAD | 15
ARUGULA, PISTACHIO, GOAT CHEESE, RED
WINE VINAIGRETTE

CHARCUTERIE

SINGLE SHOT BOARD | 20
ONE MEAT, ONE CHEESE & ACCOUTREMENT

DOUBLE SHOT BOARD | 40
TWO MEATS, TWO CHEESES &
ACCOUTREMENT

TRIPLE SHOT BOARD | 60
THREE MEATS, THREE CHEESES &
ACCOUTREMENT

FUCK ME UP! BOARD | 95
A BIG BOARD WITH EVERYTHING WE GOT
BACK THERE, PLUS FOUR LONG SHOTS
OF WOODFORD RESERVE

CHEESE

VERMONT CHEDDAR
BOLD FLAVOR WITH SMOOTH FINISH.

TRIPLE CRÈME BRIE
SOFT, CREAMY & BUTTERY

MANCHEGO
FIRM, SEMI SHARP

BURRATA
FRESH MOZZARELLA, SOFT CENTER, WHITE
TRUFFLE OIL

GOAT
GRASSY, LEAN AND NATURAL

MEATS

GENOA DRY
GARLIC, SALT, RED WINE. MILD FERMENTED
FLAVOR

PROSCIUTTO
TENDER, ITALIAN DRY-CURED HAM

CHORIZO
SLIGHTLY SMOKEY, PAPRIKA SPICE

HOT-SMOKED SALMON
BOLD PEPPERCORN SEASONING

BRESAOLA
THIN SLICED, TENDER CURED BEEF

SWEETS

TROPICAL MOUSSE | 12
COCONUT CAKE, THIN SHELL,
MANGO INSERT, EDIBLE SILVER,
TOASTED COCONUT

MANHATTAN BREAD PUDDING | 12
WITH ORANGE, RYE WHISKEY,
CHERRY COMPOTE & BUTTER
TOILE

CHARTREUSE CHOCOLATE TART | 12
DOUBLE CHOCOLATE, CARAMEL,
GREEN CHARTREUSE, TOASTED
MERINGUE, LIME ZEST



PERMISSION

WHISKEY & SERVICE CO.