

Chocolate Mousse / 16

Decadent Chocolate Mousse, Chocolate Brownie, Shaved Chocolate, Whipped Cream, Raspberry Curant Jam (GF)

Molten Lava Cake / 16

Warm Chocolate Cake with a Molten Core, Topped withcVanilla Bean Ice Cream, Pistachio Crumb. Salted Caramel Drizzle

Bread Pudding / 16

Fresh Baked Banana Bread Pudding, Chocolate Chunk, Bourbon Vanilla Glaze, Vanilla Bean Ice Cream

Hanging Churro / 16

Deep Fried Churros, Cinnamon and Sugar
Mexican Chocolate Dipping Sauce,
Dulce De Leche, Whipped Cream

Summer Peach Cobbler / 16

Slow Roasted Texas Peaches. Oat Crumble Topping, Blueberry, Cinnamon Vanilla Bean Ice Cream

Pavlova / 16

Light and Crisp Australian Meringue, Topped With Cream, Lemon, and Assorted Berries.

*Gluten Free Upon Request

Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may Increase Your Risk of Food borne illness

A Suggested Gratuity of 20% Will be Added to your Check for Parties of 6 or More

713-485-5361 | info@casabarandgrill.com | www.casabarandgrill.com

C O C K T A I L S

Empress in a Glass Dress | 16

Empress Gin | Lavender Lemonade |
Rosemary | Blueberry Puree

Casa Coast | 16

Bacardi Silver Rum | Coconut | Honeydew
Rum | Blue Curacao | Pineapple | Sour

Rejoyce | 16

Flor De Cana Gold Rum | Carrot Juice |
Coconut | Vanilla Spice | Ginger Syrup

Mango Melon Margarita | 18

Zarza Reposado Tequila | Watermelon
Cubes | Mango Puree | Lime

Strawberry Lemonade Sangria | 16

Tito's Vodka | Strawberry Syrup |
Strawberry | Lemon | White Wine Sangria

Lychee Cloud | 14

Tito's Vodka | Lychee Lemonade | Select
Choice Flavored Syrup | Cotton Candy

Cool Cucumber Martini | 14

Hendricks Gin | Lime | Agave |
Cucumber | Mint | Anise Bitters

PassionBerry Sour | 16

Boondocks Rye | Blackberry | Passion
Fruit Syrup | Egg White | House Sour

Toasted Peach Tea | 16

Tito's Vodka | Peach Schnapps | Iced
Tea | Lemon Juice | Peach Syrup

Royal Tea | 16

Elijah Craig Bourbon | Iced Tea | Lemon
Juice | Vanilla Spice | Mint | Vanilla Foam

Cervezarita | 16

Zara Silver Tequila | Orange Juice | Lime
Juice | Agave | Mini Cerveza Hitch

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B E V E R A G E S

MOCKTAILS

Daiquiri | 8

Sprite | Lime Juice | Choice of Flavor

Cherry Limeade | 8

Sprite | Grenadine | Lime Juice

Candy Coca | 8

Coca Cola | Coconut | Grenadine

Freaxe | 8

Sprite | Strawberry Syrup | Fresh Mint

Nojito | 8

Sprite | Mint | Lime | Choice of Flavor

Mint Lemonade

Lemonade | Mint | Choice of Flavor

Pina Colada

Coconut | Pineapple | Lime | Flavor

FRESH JUICE

Cranberry Juice | 4

Pineapple Juice | 5

Grapefruit Juice | 5

Orange Juice | 5

B E V E R A G E S

BEER

Domestic / 6

Import / 8

Craft / 8

SODA

Coca Cola / 4

Sprite / 4

Ginger Ale / 4

Coke Zero / 4

Diet Coke / 4

Seltzer / 4

Coffee/Tea

Espresso / 4

Americano / 4

Latte / 6

Black Tea / 4

Mint Tea / 4

Iced Tea / 4

S P I R I T S

VODKA

Ketel One / 12

Titos / 12

Belvedere / 14

GIN

Empress 1908 / 12

Hendricks / 12

RUM

Bacardi / 12

Flor De Cana 4yr / 8

TEQUILA

Don Julio Blanco / 16

Casa Nobles Reposado / 16

Beltrones Anejo / 18

Abandonado Anejo / 18

Campo Azul Extra Anejo Single Barrel / 30

Clase Azul Reposado / 45

Don Julio 1942 / 46

Zarza Silver / 13

Zarza Reposado / 14

MEZCAL

Montelobos Mezcal / 12

Zignum Mezcal / 12

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S P I R I T S

SCOTCH

Tomintoul Tlath / 12

Glenlivet 12 / 18

Glenfiddich 14 / 18

M&H Elements Red Wine Cask / 17

Balvenie 14 Caribbean Rum Cask / 25

Ardberg Corryveckn / 27

Bruichladdich Classic Laddie / 18

BOURBON/RYE

Elijah Craig Small Batch / 12

Old Tub Bottle-In-Bond / 9

Woodford Reserve Double Oak / 17

Noah's Mill / 18

Garrison Brothers Small Batch / 21

Widow Jane 10yr / 21

Michter's Straight Rye / 13

Whistle Pig 10yr Rye / 25

Boondocks Rye / 10

LIQUEURS

Disaronno Amaretto / 12

Elite Arak / 8

Dekuyper Melon / 6

R E D W I N E

California

Baron Herzog Cabernet Sauvignon | 8/24

**Herzog Lineage Cabernet Sauvignon |
12/36**

Herzog Lineage Malbec | 12/36

Herzog Alexander Valley | 29/87

Herzog Lineage Pinot Noir | 12/36

Israel

1848 Generations Semi-Sweet | 15/45

Shiloh Privilege 2020 | 18/ 54

Shiloh SR Cabernet Sauvignon | 34/102

Shiloh SR Shiraz | 34/102

Shiloh SR Petit Syrah 2018 | 34/102

Tepperberg Vision Merlot | 9/27

Tepperberg Vision Cabernet | 9/27

Segal Fusion Red Blend 2020 | 11/33

Carmel Appellation Cabernet | 18/54

Carmel Selected Mediterranean | 9/27

Barkan Classic Cabernet | 8/24

Other

Sfrono Malbec | 8/24

Chateau les Riganes Bordeaux | 11/33

Chateau De Parsac Grand Vin | 17/51

Rothschild Haut Medoc 30th Anv. | 24/72

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CELLAR

Chateau St. Corbian St Estephe | 100**

Shiloh Mosaic 2016 | 140

Herzog Chalk Hill | 220

Covenant Napa Cabernet 2018 | 240**

Stoudemire Private Reserve 2014 | 360**

Domaine De Castel Gran Vin | 200**

Terra Di Seta Chianti Classico | 108**

Herzog Gen VIII 2016 | 500**

Teperberg Legacy Cabernet Franc | 120**

Yatir Forest 2018 | 170**

Nadiv Elyone 2017 | 135**

Carmel Limited Edition 2017 | 160**

Covenant Chardonnay Levan 2016 | 120**

Yatir Mt. Amasa White | 100**

Nadiv Matan | 100**

Vitkin Petite Sirah 2016 | 100**

Alexander Grand Reserve 2014 | 420**

Carmel Single Vineyard Admon 2016 | 120**

Herzog Napa Valley | 110

Odem Mountain Cabernet Franc | 130**

Psagot Prat | 100**

Tabor Malkiya 2018 | 130**

Barkan Assemblage Reichan 2011 | 100**

Barkan Reserve Altitude 624 2012 | 112**

Binyamina The Cave / 234

W I N E

WHITE

Psagot Sinai White | 21/63

Baron Herzog Chardonnay | 8/24

Baron Herzog Sauvignon Blanc | 8/24

Herzog Late Harvest Chenin Blanc | 20

Carmel Prvt Collection Chardonnay | 11/33

Pacifica Riesling | 15/45

Goose Bay Chardonnay | 13/39

Shiloh Chardonnay | 21/63

The Tribe Chardonnay | 25/75

SPARKLING

Bartenura Moscato D'Asti | 11/33

Herzog Lineage Momentus | 12/36

Vera Wang Party Prosecco | 15/45

Drappier Brut Nature Champagne | 120

ROSE

Chateau Roubine Cru Classe | 19/57

Bartenura Moscato Rose | 20

Vera Wang Party Prosecco Rose | 15/45