

Y.O. Steakhouse Drink Menu

Specialty Cocktails

The House Margarita

Made with our own Y.O. Blanco tequila.
Make it rocks, frozen, sweet, or spicy 8

Grandma's Shotgun Martini

Absolut Mandarin and Citron vodka with Grand
Marnier. Sweet as Grandma, strong as buckshot 12

Rancharita

Or own Y.O. Blanco Tequila, fresh lime and prickly
pear cactus juice. Halo Del Santo chili lime salt rim.
"Adios mis problemas!" 10

Aunt Myrtle's Martini

Stoli Blueberi, pomegranate, pineapple and Cointreau.
Sweet and Sassy, just like Myrtle Schreiner. 12

Front Porch Fizz

Calamity Gin, St. Germain, fresh lemon and muddled
strawberry. Finished with champagne 12

Cactus Martini

Our own Y.O. Anejo tequila and Prickly Pear Cactus
juice, served up with a little agave nectar. A refreshing
martini for tequila lovers 12

Y.O. Mule

Pearl cucumber vodka, fresh mint, blood orange puree
and ginger beer. Cool off and let the mug do the
sweating. 10

Dirty Marshall

Herman Marshall Rye, mint infused simple syrup,
splash of ruby red grapefruit and fresh lime 10

Longhorn Leche

Captain Morgan, white chocolate and butterscotch
liqueurs, on the rocks with a dash of cinnamon. Perfect
if you like to drink your dessert. 10

Black Manhattan

Herman Marshall Rye with a Luxardo liqueur and a
couple of dashes of black walnut bitters. Something for
the madmen in all of us. 14

El Jefe

Our own Y.O. Extra Anejo Tequila, agave nectar, dash
of cinnamon and orange zest. This may be your new
favorite way to drink tequila 14

The Magdalena

Devils River Bourbon, simple syrup and orange bitters
over a Texas sized rock. Almost as old fashioned as
Magdalena. 12

Our Tequilas

By Toro De Lidia

The Y.O. Silver

Smooth, elegant and raw. Our unrested Blanco is
perfect for mixing a margarita or simply shooting

The Y.O. Reposado

Rested in Oak, this tequila starts to show a little
charred spiciness. Great for mixing or sipping

The Y.O. Anejo

Aged for a year in Oak barrels, this one is prime for
boosting your cocktails with a little more character.

The Y.O. Extra Anejo

"El Padrino" Aged for 6-10 years. This masterfully
blended tequila will warmly finish off your dining
experience

Local Craft Draft

Ziegenbock

Amber Lager 6.50

Deep Ellum Brewery

Dallas Blonde 8.50

Real Ale

Axis IPA 8.25

Seasonal Feature

Market Price

Domestic Bottles

Budweiser 4 Bud Light 4

Miller Light 4 Coors Light 4

Michelob Ultra 4 Lone Star 4

Shiner Bock 6 Revolver Blood & Honey 7

Texas Select N/A 4

Import Bottles

Stella Artois 7 Heineken 6

Guinness 7 Stella Cidre 6

Dos XX 6 Corona 6