

THE LOCAL FIX

Happy Hour

2 to 7 pm • Monday – Friday

BEER



- Local Rotation \$5.00/\$6.00
- Domestic/Import \$5.00/\$6.00

DOMESTIC

- BUD LIGHT
- MICHELOB ULTRA
- MILLER LITE
- LONE STAR
- SHINER BOCK
- COORS LIGHT

IMPORT

- MODELO ESPECIAL
- DOS XX

CRAFT

- McCONAUHAZE
- CRAWFORD BOCK
- LOVE STREET

WINE

HOUSE WHITE AND RED WINE

6oz	Bottle
\$9.00	\$30.00

WINE LIST

- Bogle - Pinot Noir
- Llano Estates - Pinot Grigio
- Llano Estates - Moscato
- Mc Pherson - Red Blend
- Conundrum - White Blend
- Messina Hof - Chardonnay



SPECIALTY COCKTAILS



TLF HOUSE MARGARITA\$9.00

Our perfected traditional margarita served on the rocks.

BLOOD ORANGE OLD FASHION\$14.00

A revitalizing twist on a timeless classic. Bold Bulleit Rye Whiskey mingles with the bright, tangy notes of freshly squeezed blood orange juice, complemented by the rich sweetness of morello cherries and a dash of aromatic bitters. Served over sleek princess-cut ice and crowned with a garnish of plump cherries and a slice of dried blood orange for a striking, flavorful finish.

CROWN PEACH TEA\$14.00

The ultimate summer sipper. A smooth blend of Crown Royal Peach Whiskey, Bacardi Silver, and Espolon Tequila, perfectly balanced with the refreshing sweetness of peach juice. Finished with a zesty twist of lemon and a fresh peach slice for a vibrant, sun-soaked finish.

SKYWAY MOJITO\$12.00

Inspired by our Captain in the sky, this cocktail combines raw sugar cubes muddled with fragrant fresh mint and tart lime juice, before being elevated by the deep richness of Zacapa Dark Rum. Shaken over ice for the perfect chill, and garnished with a sprig of mint and a vibrant lime wheel to complete the refreshing experience.

WOODFORD RESERVE BERRY SMASH\$12.00

A burst of summer in every sip. Fresh blackberries, blueberries, strawberries, and fragrant mint are muddled with zesty lime and rich Woodford Reserve Whiskey, then shaken to perfection over ice. Served with a sugared rim, a vibrant berry skewer, and a sprig of fresh mint for a refreshing, berry-infused twist on a classic.

PRICKLY MULE\$14.00

A bold Texas remix of the classic Moscow Mule. Fresh lime juice, crisp cucumber, fiery jalapeños, and sweet prickly pear are muddled together with Tito's vodka, then shaken over ice for the perfect chill. Topped off with spicy ginger ale for a refreshing kick that's both invigorating and full of southern flair.

MEXICAN MARTINI\$12.00

Born in Austin, refined in Uvalde. A vibrant blend of fresh lime, orange, and olive juices shaken with Espolon Blanco Tequila and Cointreau for a zesty, smooth finish. Served in a Texas-sized martini glass, rimmed with chamoy and dusted with tajín for the perfect balance of sweet, tangy, and spicy.