

Cocktails

Signature

RIGGS SPRITZ	18
Pineau, Cherry-Cointreau, Rosé Bubbles	
345TH	19
Rye, Cynar, Cocchi di Torino, Maple Syrup	
GRAN TURINO	18
Gin, Cocchi Americano, Cinnamon, Pineapple, Cherry, Pomegranate	
JALISCO FLOWER	19
Tequila, Blanc Vermouth, Prickly Pear & Lemongrass Cordial	

Classics

FRENCH 75	24
Gin, Lemon, Laurent Perrier Champagne	
NITRO ESPRESSO MARTINI	21
Ketel One Vodka, Mr. Black Coffee, Espresso	
18 YEAR OLD FASHIONED	24
Single Malt Scotch, Orange, Earl Grey	

Boozeless

GRANATA	14
Seedlip Grove, Pomegranate, Grenadine, Lemon, Egg White	
HAIL MARY	14
Lyre's Dark Cane, Honey, Tost N/A Sparkling	

Beers

Draft

MANOR HILL PILSNER	9
STONE BREWING DELICIOUS IPA	10
UNION 'OLD PRO' GOSE	11
RAR 'GROOVE CITY' HEFEWEIZEN	11

Bottle/Can

GUINNESS	8
MILLER HIGH LIFE	5
BITBURGER N/A	7
AUSTIN EASTCIDER ORIGINAL	8

Wines By The Glass

White

ELENA WALCH, 'ALTO ADIGE', PINOT GRIGIO Tramin, Italy, 2021	16 64
DOURTHE, LA GRAND CUVÉE, BORDEAUX, SAUVIGNON BLANC Bordeaux, France, 2020	15 60
PAZO DE SENORANS, ALBARINO Rias Baixas, Spain, 2021	22 86
DOMAINE ROLAND LAVANTUREUX, CHABLIS Burgundy, France, 2020	30 120
CROSSBARN, CHARDONNAY Sonoma, California, USA, 2020	18 72

Sparkling

KILA CAVA, BRUT Penedes, Spain, NV	15 60
FATTORIA, CONCA, MILLESIMATO PROSECCO ROSÉ Veneto, Italy, NV	16 64
LAURENT PERRIER, 'LA CUVÉE', CHAMPAGNE Champagne, France, NV	26 104
LAURENT PERRIER, 'CUVÉE ROSÉ' CHAMPAGNE Champagne, France, NV	39 156

Rosé

FIGUIERE COTES DE PROVENCE, 'MAGALI', GRENACHE/CINSAULT/SYRAH Provence, France, 2021	16 64
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Red

PROSPER MAUFOUX, BOURGOGNE, PINOT NOIR Burgundy, France, 2020	18 72
SINDICAT LA FIGUERA, MONSTANT, GARNATXA Priorat, Spain, 2020	16 64
JEAN-LUC COLOMBO, 'LES ABEILLES', COTES DU RHONE, GSM Rhône, France, 2019	15 60
E. GUIGAL, CROZES-HERMITAGE, SYRAH Rhône, France, 2019	21 84
CROSSBARN, CABERNET SAUVIGNON Sonoma, California, 2018	25 100
DUCKHORN, CABERNET SAUVIGNON Napa Valley, California, 2019	30 120

All Day

DAILY | 3PM - 5PM

1/2 DOZEN OYSTERS*	22
Mignonette	
SHRIMP COCKTAIL	28
Horseradish	
HALIBUT CEVICHE	23
Lime, Red Onion, Jalapeno	
TUNA TARTARE	25
White Soy, Avocado, Caviar	
BEEF TARTARE	24
Wagyu, Capers, Farm Egg, Sourdough	
GOAT CHEESE TART	18
Roasted Pepper, Petit Salad	
BURATTA	23
Asparagus, Pistachio, Radish	
BRUSSELS SPROUTS	19
Golden Raisin, Marcona Almond	
ICEBERG SALAD	16
Radish, Buttermilk Dressing, Blackberry	
RIGGS BURGER	25
Caramalized Onion, Cheddar, Fries	
MUSSELS	25
Coconut, Red Curry, Tomato	
RAVIOLI	26
Sweet Potato, Ricotta, Peas	
STEAK FRITES	48
Miso Butter, French Fries	
FRENCH FRIES	10
Sea Salt	

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE DISCUSS YOUR REQUIREMENTS WITH YOUR SERVER BEFORE ORDERING. *CONSUMING RAW AND UNDERCOOKED FOODS (FISH, SHELLFISH, MEAT, EGG, POULTRY, ETC.) MAY INCREASE THE CHANCE OF GETTING A FOODBORNE ILLNESS. ALL PRICES ARE IN USD.

Late Night

DAILY | 10PM - 12AM

POTATO CHIPS	5
MIXED NUTS	10
MARINATED OLIVES	10
CHOCOLATE CAKE	12

FRIDAY - SATURDAY | 10PM - 12AM

OYSTERS* Mignonette, Half Dozen Dozen	22 40
GOAT CHEESE TART Roasted Pepper, Petit Salad	18
BRUSSELS SPROUTS Golden Raisin, Marcona Almond	19
BEEF TARTARE Wagyu, Capers, Farm Egg, Sourdough	24
RAVIOLI Sweet Potato, Ricotta, Peas	26
CROQUE MADAME Ham, Gruyere, Dijon, Sunny Side Egg	22
RIGGS BURGER Caramelized Onion, Cheddar, Fries	25
MUSSELS Coconut, Red Curry, Tomato	25
STEAK FRITES Miso Butter, French Fries	48
FRENCH FRIES Sea Salt	10
PALET D'OR Chocolate, Hazelnut	16

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Martini Monday

EVERY MONDAY | 4PM - 10PM

Seasonal Martini Selections & Flights

14 | 26

Banker's Hour

SUNDAY - THURSDAY | 3PM - 6PM

HALF-DOZEN OYSTERS* Mignonette	18
BEEF TARTARE Wagyu, Capers, Farm Egg, Sourdough	20
MUSSELS Coconut, Red Curry, Tomato	20
FRENCH FRIES Sea Salt	8
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BEER	6
Selection of American & Imported Beers	
WINE	12
Selection of Red, White, Rose, & Sparkling Wines	
SEASONAL COCKTAIL	16
Satin Sheets Tequila, Falernum, Lime, Agave	
BANKER'S COCKTAIL	14
Left Hand Bourbon, Vermouth, Forthave Red, Mole Bitters	

Champagne Cart Brunch

SATURDAY - SUNDAY | 10AM - 3PM

Petit, Limitless, or Magnum Champagne Mimosa Service

60 | 65 | 190