

FOOD

(V) VEGETARIAN | (Vg+) VEGAN | (GF) GLUTEN-FREE
 Kitchen closes one hour prior to the bar each night

SNACKS

- ANCHO CHICKPEAS (Vg+, GF)** 6
chili-dusted and served warm
- HOUSECUT FRIES (V, GF)** 7
with DW 'big time' sauce
- ANTONELLI'S CHEESE BOARD (V; Contains Nuts**)** 29
three rotating cheese selections with a curated assortment of sweet & savory accompaniments
- BERBERE SPICED CORN FRITTERS (V, GF)** 12
carrot soubise, radish (5 per order)
- PIMENTO CHEESE (V; GF-Option)** 11
bourbon-onion relish, fresh veggies, toasted baguette

HEARTIER FARE

- DRINKWELL BURGER & FRIES** 19
brisket & chuck blend patty, lettuce, tomato, raw red onion, mayo, housemade pickles, easy tiger bun.
- DRINKWELL VEGGIE BURGER & FRIES (V)** 16
housemade mushroom & short grain brown rice patty, lettuce, tomato, raw red onion, housemade pickles, big time sauce, easy tiger bun.

BURGER/VEGGIE BURGER ENHANCEMENTS

Add American Cheese +\$2 Sub Pimento Cheese +\$3
 Add Thick Cut Bacon +\$4 Add Fried Egg +\$2
 Add House Pickled Jalapeños +\$1

- TOASTED GNOCCHI (V; Contains Nuts**)** 14
berbere spiced walnut** romesco, grated parmigiano
- SPRING FRUIT & TOFU SALAD (GF; V/VG+ Option)** 13
arugula, rotating seasonal fruit medley, cherry tomato, mint & ginger gremolata, bacon pieces
- CRISPY CHICKEN THIGH (GF)** 24
pepita salsa roja, crispy kennebec potato, roasted yellow squash, fresh arugula & parsley lightly dressed with lemon & olive oil
- DESSERTS**
- GROWN UP COCOA PUFFS (V)** 9
chocolate fritter with chipotle-corn husk sugar, toasted corn husk anglaise (3 per order)
- PINK GUAVA PUDDING (V, GF)** 11
gluten-free orange streusel, fresh orange supremes, mint

BUY THE KITCHEN A BEER? +\$3
 Our terrific kitchen team: Jason Dyer, Edgar Piña, Emily Rios

*Consuming raw /undercooked eggs, meat, poultry or fish may increase the risk of foodborne illness

**Nut Allergy & Special Diets Alert: We can omit nuts from most items however due to the space limitation of our kitchen, ALL FOODS may come in contact with trace amounts of nuts, gluten and/or dairy products.

HAPPY HOUR

MON - FRI UNTIL 5:30 PM

SEASONAL CLASSICS - \$9 DURING HH

-  **DRINKWELL GIMLET**
Your choice of Gin **OR** Vodka shaken hard with our housemade lime cordial
-  **DRINKWELL OLD FASHIONED**
Bonded Bourbon, Turbinado, Angostura Bitters, Orange & Lemon Oils
-  **CHARLIE CHAPLIN**
Sloe Gin, Apricot, Fresh Lime
-  **NAVY GROG**
Aged Demerara Rum, Fresh Grapefruit & Lime, Honey, Soda
-  **QUEEN COCKTAIL**
Gin, Fresh Pineapple, Italian & French Vermouths, Angostura Bitters, Sea Salt
-  **TORONTO**
Bonded Rye Whiskey, Fernet Branca, Turbinado, Angostura Bitters
-  **EARTH ANGEL**
Seedlip Spice 94 Non-Alcoholic Spirit **OR** Vodka, Beet & Timut Peppercorn Grenadine, Rosewater, Lemon, Soda
-  **LOVE IS THE DRUG**
Seedlip Notas de Agave Non-Alcoholic Spirit **OR** Reposado Tequila, Bitter Passionfruit, Fresh Pineapple & Lime, Celery Shrub, Hibiscus Salt

\$2 OFF ALL BAR SNACKS & SHAREABLES
\$3 OFF ALL GLASSES OF WINE + 25% OFF BOTTLES
ALL DRAFT BEERS \$5 and ALL CANNED BEERS \$1 OFF

MARCH WEEKLY SPECIALS

-  **MARTINI MONDAY**
\$10 House Martinis featuring your choice of Ford's Gin or Monopolowa Vodka every Monday
\$15 House Martini 'Happy Meal' with Housecut Fries
\$40 Martini Date Night includes (2) House Martinis & our full Antonelli's Cheese Board
-  **TUESDAY NIGHT AGAVE SOCIAL**
\$12 Mezcal Margaritas feat. Amaras Verde Espadin
Mezcal + \$24 Amaras Mezcal Flight (Espadin, Sierra Negra & Cenizo)
-  **WHISKEY WEDNESDAY**
Enjoy 20% of all Irish Whiskey pours every Wednesday night in March - or try Gaz Regan's classic "Dubliner" cocktail with Tullamore DEW, Italian Vermouth, Grand Marnier and Orange Bitters (\$12)

DRINKWELL

NORTH LOOP



MENU

ABOUT OUR SERVICE CHARGE & GRATUITY POLICY

A 20% Employee Wellness service charge is added to all guest visits. We are advocates of a ONE FAIR WAGE compensation model. The service charge ensures a consistent pre-tip living wage for our entire team, medical insurance, subsidized mental healthcare, flexible paid time off and other employee benefits. Additional gratuity (if any) is distributed among the entire hourly staff to raise living wages to thriving wages. Thank you for your support as our business and industry evolves.

ORIGINAL COCKTAILS



VIDEO VANGUARD Shaken by Jessica Sanders **13**
Ford's Gin, Damson Plum, Bitter Red Aperitivo,
Lemon, Angostura Bitters



MIAMI SOUND MACHINE Shaken by Caer Maiko **14**
Blanco Tequila, Ford's Gin, Cocchi Rosa Vermouth,
Guava, Coriander, Lemon



THE GARDEN VARIETY Shaken by JP Girard **14**
Aged Barbados Rum, Fresh Carrot Juice, Rhubarb,
Fennel, Lime, Angostura Bitters



TURNDOWN SERVICE Shaken by Casey Healy **13**
Bonded Rye Whiskey, Singani, Dry Vermouth, Averna
Amaro, Pineapple Gomme, Lemon



LIKE AN INCA Shaken by JP Girard **14**
Purple Corn & Coconut-Washed Pisco, Apricot,
Zucca Amaro, Wildflower Honey, Lime, Aji Panca Chili,
El Guapo Polynesian Bitters



SUNBEAMS IN MILAN Swizzled by Caer Maiko **14**
Fernet Branca, Mezcal, Coconut Cream, Strawberry,
Fresh Aloe, Fino Sherry, Lemon



ART OF ZEN Stirred by Kay Greenfield **13**
Orange Bell Pepper-Infused Gin, Spanish & French
Vermouth blend, Ginger-Turmeric Tincture



CINEMA ON THE BAYOU Stirred by Ally Goddard **15**
Japanese Whisky, Kina L'Avion, Dolin Génepy,
Bittermen's Celery Shrub



CAUSE AND EFFECT Stirred by Jesse Nuñez **15**
Blended Scotch Whisky, Cocchi di Torino Vermouth,
Coconut-Oolong Tea, Molé*-Infused Islay Scotch,
Orange Oils (*ingredient contains nuts)



A BANNER YEAR Stirred by Kay Greenfield **13**
Tennessee Whiskey, Banana Liqueur, Cocchi Rosa
Vermouth, Urfa Biber Turkish Chili Tincture



BAPTISM BY FIRE Stirred by Quincy Hammon **14**
Reposado Tequila, Cocchi di Torino Vermouth,
Caffé Amaro, Ancho Verde Chili Liqueur,
Bittercube Corazon Bitters

SEASONAL CLASSICS



DRINKWELL GIMLET **12**
Your choice of Gin or Vodka shaken hard
with our housemade lime cordial



DRINKWELL OLD FASHIONED **13**
Bonded Bourbon, Turbinado, Angostura Bitters,
Orange & Lemon Oils



CHARLIE CHAPLIN **12**
Sloe Gin, Lime, Apricot



NAVY GROG **11**
Aged Demerara Rum, Grapefruit & Lime,
Wildflower Honey, Angostura Bitters, Soda Water



QUEEN COCKTAIL **12**
Gin, Fresh Pineapple, Italian & French Vermouths,
Angostura Bitters, Sea Salt



TORONTO **13**
Bonded Rye Whiskey, Fernet Branca,
Turbinado, Angostura Bitters

LEGACY COCKTAILS

A ROTATING COLLECTION OF BELOVED
DRINKWELL ORIGINALS THAT HAVE
STOOD THE TEST OF TIME



DOVE'S CRY **14**
Reposado Tequila, Grapefruit Liqueur, Lime,
Dark Creme de Cacao, Molé Bitters



SLOE & UNSTEADY **12**
Sloe Gin, Fernet Branca, Wildflower Honey,
Lime, Angostura Bitters



HALF MOON BAY **15**
Japanese Whisky, Amaro Montenegro,
Coconut, Rhubarb, Lemon, Sea Salt



IMMIGRANT SONG **13**
Rye Whiskey, Aged Aquavit, Apricot,
Amontillado Sherry, Celery Shrub

NO & LOW ALCOHOL



EARTH ANGEL Shaken by Ashlee Gage-Serros **11**
Seedlip Spice 94 Non-Alcoholic Spirit, Beet & Timut
Peppercorn Grenadine, Lemon, Rosewater, Soda
(Make it boozy with Vodka +\$2)



LOVE IS THE DRUG Shaken by Jessica Sanders **12**
Seedlip Notas de Agave Non-Alcoholic Spirit,
Bitter Passionfruit, Fresh Pineapple & Lime,
Bittermen's Celery Shrub** Hibiscus Salt
**Contains trace amounts of alcohol
(Make it boozy with Reposado Tequila +\$2)

WINE

SPARKLING

Prosecco - Fidora (Italy) 12/45
Rosé Cremant de Limoux - Cuvee Française (France) 14/52

STILL ROSE & SKIN CONTACT

Carignan/Cinsault/Grenache Rosé -
Dentelle Côtes du Rhône (France) 13/52

RED

Pinot Noir - Domaine Girard (France) 14/52
Shiraz/Mourvedre -
McPherson Wine Co. (Australia) 12/45
Zinfandel/Syrah/Carignan - Whole Shebang (Cali) 13/48

WHITE

Sauvignon Blanc - Famille Fabre (France) 11/42
Vermentino - Dettorai Renosu Bianco (Italy) 14/52
Marsanne - Yves Cuilleron (France) 12/45

BEER & CIDER

DRAFT BEER

We have a rotating selection of American craft beers on tap.
Please ask your bartender or consult our chalkboard for our
current list.

BOTTLES & CANS

Best Day Non-Alcoholic Kölsch 7
Blue Owl 'Spirit Animal' Sour Pale Ale 7
Burlington Beer Golden Era Lager (16 oz) 7
Coors Banquet OR Coor's Light 4
Ghost Beer Dutchess Pale Ale (16 oz) 7
Lone Star (16 oz) 4
Modelo Especial 4