



Happy Hour

DRINKS

PERMISSION OLD FASHIONED	10
Makers 46, Turbinado, Angostura	
ESPRESSO MARTINI	14
Weber Ranch, Fresh Espresso, Mr. Black, Bailey's, Turbinado	
MARGARITA	10
Hornitos Blanco, Cointreau, Fresh Lime	
RANCH WATER	10
Weber Ranch, Lime, Topo Chico	
CARAJILLO	10
Licor 43, Espresso, Shaken Hard	
GOLD RUSH	8
Jameson, Fresh Lemon, Honey Syrup	
FRANCISCAN "CORNERSTONE"	8
Cabernet 2021	
A TO Z CHARDONNAY	8
2022, Oregon	

RATIONS

FRESH OYSTERS/DOZ	20
Daily Selection of East Coast Oysters	
SHRIMP COCKTAIL	14
With Spicy Cocktail Sauce	

**MONDAY-FRIDAY
4-6PM**

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

COCKTAILS

OLDIES

PERMISSION OLD FASHIONED 14

Makers 46, Turbinado, Angostura

SMOKED OLD FASHIONED 16

Russel's Reserve 10 Year, Turbinado, Angostura, Cherrywood Smoke

FLAMING OLD FASHIONED 16

Old Forester 100 Proof, Simple, Old Fashioned Bitters, Overproof Rum

TEQUILA OLD FASHIONED 14

Herradura Reposado, Mezcal Unión, Turbinado, Mole Bitters

BARREL-AGED OLDIE 16

Elijah Craig Bourbon, Angostura, Turbinado, White Oak

CLASSICS

PAPER PLANE 15

Rittenhouse Rye, Amaro Nonino, Aperol, Fresh Lemon

SAZERAC 13

Rittenhouse Rye, Cognac, Peychaud's, Bitters, Absinthe

DAIQUIRI 16

Zacapa 23, Fresh Lime, Simple

PENICILLIN 14

Monkey Shoulder Blended Scotch, Fresh Lemon, Honey-Ginger Syrup, Peated Scotch

CORPSE REVIVER Nº2 15

Still Austin Gin, Cointreau, Lillet Blanc, Fresh Lemon, Absinthe

MOSCOW MULE 13

Ketel One, Fresh Lime, Simple, Ginger Beer

APEROL SPRITZ 13

Aperol, Cava, Sparkling Water

CARAJILLO 13

Licor 43, Espresso, Shaken Hard

MARGARITA 13

Hornitos Blanco, Fresh Lime, Cointreau

HOUSE

ESPRESSO MARTINI 17

Reyka Vodka, Espresso, Mr. Black, Bailey's

EASTSIDE 14

Still Austin Gin, Fresh Lime, Cucumber, Mint, Simple

PERMISSION GIN & TONIC 13

The Botanist Gin, St. Germain, Indian Tonic, Mint, Orange & Lemon Peel

HITS DIFFERENT 13

Grey Goose, St. Germain, Fresh Lemon, Simple, Strawberry

VITAMIN SEA 14

Still Austin Gin, Grapefruit, Fresh Lemon, Honey, Rosemary

GUAPÓ 15

Mezcal Unión, Fresh Lime, Aperol, Chili Salt

CAMERON 15

Don Julio Reposado, Licor 43, Cranberry Juice, Fresh Lime

CRESTWOOD SOUR 14

Jefferson's Bourbon, Honey, Ginger, Lemon, Old Fashioned Bitters, Egg White

Small Plates

RATIONS

FRESH OYSTERS/DOZ	27	SHRIMP COCKTAIL	17
With Horseradish, Cocktail Sauce & Mignonette		With Spicy Cocktail Sauce	
YELLOWFIN TARTARE	23	MARINATED OLIVES	12
Avocado, Red Onion, Thai Chili & Ponzu Mustard, Caviar		Kalamata, Castelvetrano, Queen Olives & Feta in Olive Oil with Herbs & Toast	
MARCONA ALMONDS	6	CRAB CEVICHE	22
Lightly Fried & Salted Spanish Almonds		Jumbo Lump Crab, Vine Tomato, Shallot, Fresh Lime, Cilantro, Waffle Chips	
KALUGA CAVIAR	95		
Served With Egg White, Egg Yolk, Creme Fraiche, Shallot & Belini			

CHARCUTERIE

OUR CHARCUTERIE IS PERFECTLY PAIRED FOR A NIGHT OF DRINKING THE BEST COCKTAILS IN THE HEIGHTS. START WITH YOUR BOARD SIZE, THEN BUILD YOUR PERFECT SPREAD OF MEATS AND CHEESE.

SINGLE SHOT BOARD	24	TRIPLE SHOT BOARD	60
One Meat, One Cheese & Accoutrement		Three Meats, Three Cheeses & Accoutrement	
DOUBLE SHOT BOARD	40	FUCK ME UP! BOARD	95
Two Meats, Two Cheeses & Accoutrement		A Big Board With Everything We Got Back There, Plus Four Shots Of Angel's Envy Bourbon	

TRY ONE. TRY 'EM ALL.
THERE'S NO WRONG WAY TO CHARCUTERIE.

GENOA DRY
Garlic, Salt, Red Wine, Mild Fermented Flavor

PROSCIUTTO
Tender, Italian Dry-Cured Ham

CHORIZO
Slightly Smokey, Paprika Spice

HOT-SMOKED SALMON
Bold Peppercorn Seasoning

BRESAOLA
Thin Sliced, Tender Cured Beef

SPICY CALABRESE
Thin Sliced, Hints of Garlic and Pepper

SOPPRESATA GRANDE
Pork - Mediterranean Herbs - Naturally Aged

VERMONT CHEDDAR
Bold Flavor with Smooth Finish

TRIPLE CRÈME BRIE
Soft, Creamy & Buttery

MANCHEGO
Firm, Semi Sharp

BURRATA
Fresh Mozzarella, Soft Center, Balsamic Glaze

GOAT
Grassy, Lean & Natural

BARELY BUZZED
Cow's Milk - Turkish Espresso & Lavender Rubbed - Bitter & Earth

CACIOTTA TARTUFO
Cow's Milk - Italian Black Truffles - Mild & Savory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE & CHAMPAGNE

WHITE

	GLS BTL
WHITEHAVEN	20 76
2023 Sauvignon Blanc, New Zealand	
ELOUAN ROSÉ	14 48
Oregon	
RAEBURN	14 52
2021 Chardonnay, Sonoma California	
A TO Z CHARDONNAY	13 44
2022 Chardonnay, Oregon	
BOEN	14 52
2024 Chardonnay, Sonoma California	

RED

	GLS BTL
ELOUAN	14 52
Pinot Noir, Oregon	
BELLE GLOS "CLARK AND TELEPHONE"	18 66
Pinot Noir, Sonoma	
DAOU	14 52
2019 Cabernet, Paso Robles	
QUILT	18 66
2017 Cabernet Sauvignon, Napa	
ALLENDE	16 64
2015 Rioja, Spain	

SPARKLING

CHAMPAGNE TELMONT	24 100
Brut Reserve, France	
MOET CHANDON IMPERIAL	120
Brut Reserve, France	
VEUVE CLIQUOT	145
Brut, France	
MUMM BRUT PRESTIGE	110
Napa, California	
ACE OF SPADES	750
Brut, France	

DOM PERIGNON	550
2009 Brut, France	
DOM PERIGNON LUMINOUS	795
France	
DOM PERIGNON 1.5 L LARGE FORMAT	1950
France	
PERRIER JOUET BELLE EPOQUE 2014	590
Brut, France	
BOLLINGER SPECIAL CUVÉE 1.5 L LARGE FORMAT	590
France	

Beer

STELLA ARTOIS	BTL 6	GUINNESS	BTL 8
5.0% Lager, Belgium		Dublin, Ireland	
DOS EQUIS	5	HOPADILLO	6
4.2% Lager, Mexico		6.6% IPA, Houston	
LOVE STREET	6	PERONI 0.0	8
4.9% Blonde, Houston		Non-Alcoholic	
MICHELOB ULTRA	5	YEUNGLING	7
4.2% Light, Missouri		4.5% Lager	

Cigars

PERMISSION WHITE LABEL-BOCOCK	32	AVO XO CHURCHILL	36
Honduras, Leveled, Creamy, Even Burning		Dominican Republic -Complex - Medium Bodied	
ROMEO & JULIET 1875	44	LIGA PRIVADA NO. 9	42
Nicaragua, Robusto, Medium		Nicaragua - Dark Chocolate - Bold	
MY FATHER "LA PROMESA"	34		
Nicaragua, Mellow, Balanced			

P
E
R
M
I
S
S
I
O
N

WHISKEY &
SERVICE CO.

HOU  TEX