

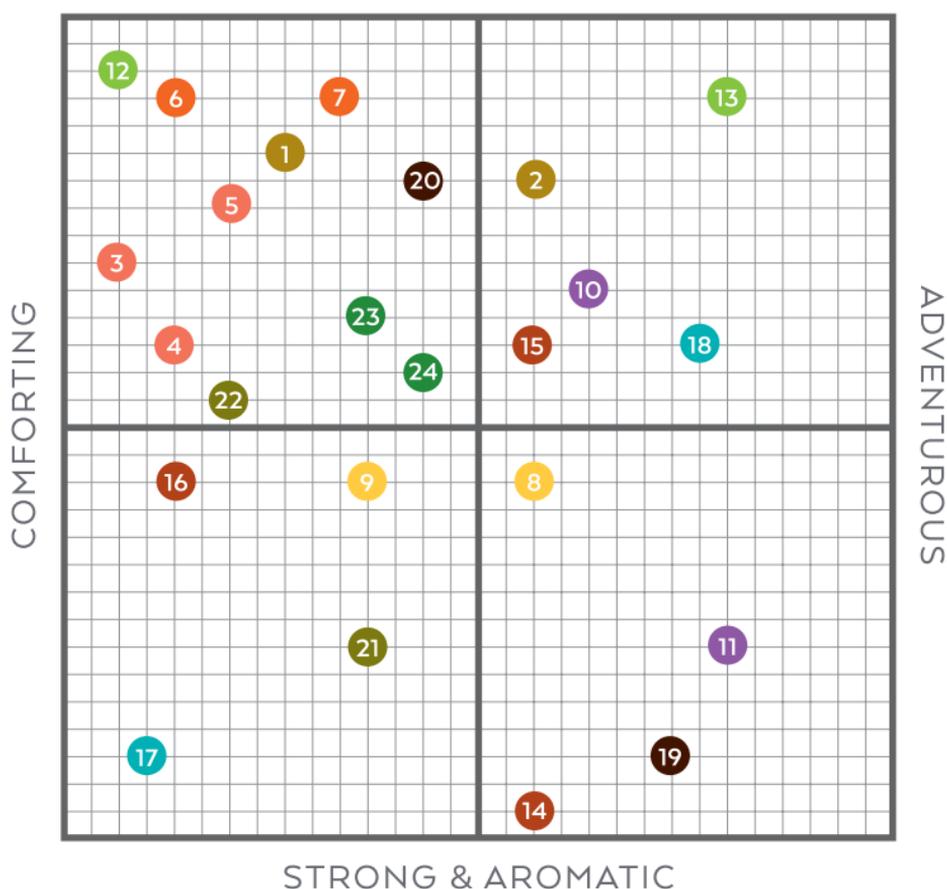
OMNI HOTELS & RESORTS

Flavor Origins

Charting New Territory

Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.

LIGHT & REFRESHING





Fruit

1 Strawberry VINE



COCKTAIL: Pink Berry Collins

BASE SPIRIT: Beefeater Pink Gin

ELEMENTS: Strawberry Reàl, lemon, club soda

DESCRIPTION: A fruity and floral infusion in a classic Collins

11

2 Passion Fruit VINE



COCKTAIL: Rock Star Martini

BASE SPIRIT: Grey Goose Vodka

ELEMENTS: Chandon Brut, Passoa Passion Fruit Liqueur, Monin Cinnamon, lime

DESCRIPTION: A modern classic - fruity and tropical martini elevated with a shot of bubbles

14

3 Peach ORCHARD



COCKTAIL: Bramble On

BASE SPIRIT: Belvedere Peach Nectar

ELEMENTS: Monin Peach, lemon, orange juice

DESCRIPTION: A peachy riff on the classic Bramble cocktail

11

DID YOU KNOW?

Strawberries are a first indicator of spring. It is the first fruit of the season to ripen. It is also the only fruit to wear its seeds on its outside rather than its inside.

4 Apple ORCHARD



COCKTAIL: Apple Pear Whiskey Sour

BASE SPIRIT: Maker's Mark Bourbon

ELEMENTS: Barmalade Apple-Pear, fresh lemon

DESCRIPTION: A whiskey sour with fresh flavors of crisp apple, pear and brown sugar

12

5 Cranberry ORCHARD



COCKTAIL: Dry Cranberry Spritzer

NON ALC: Seedlip Grove 42

ELEMENTS: Cranberry, lime, orange bitters, Q Grapefruit

DESCRIPTION: A light and refreshing non-alcoholic spritz

11

6 Clementine CITRUS



COCKTAIL: Mimosa 75

BASE SPIRIT: Svedka Clementine Vodka

ELEMENTS: Cantine Maschio Prosecco, Monin Candied Orange, lemon, orange peel

DESCRIPTION: A classic Mimosa heightened with Clementine

12

The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varieties. The Ruby Red is native to Texas. It is named after how it grows on trees, clustered together like grapes on a vine.

7 Grapefruit CITRUS



COCKTAIL: Grapefruit Blossom

BASE SPIRIT: Ketel One Botanical Grapefruit & Rose

ELEMENTS: Lime, Peychaud's Bitters, Q Grapefruit

DESCRIPTION: A tall sparkling blend of grapefruit, lime & a touch of anise

11

8 Banana PALM



COCKTAIL: Go Bananas

BASE SPIRIT: Elijah Craig Small Batch Bourbon

ELEMENTS: Cruzan Aged Light Rum, St. Elizabeth Allspice Liqueur, Banana Reàl, lime, bitters, club soda

DESCRIPTION: A tropical, semi-sweet cocktail with flavors of banana and spice

12

9 Mango PALM



COCKTAIL: Tropicali

BASE SPIRIT: Cruzan Mango Rum

ELEMENTS: Cruzan Black Strap Rum, Mango Reàl, lime, mint

DESCRIPTION: A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum

10

DID YOU KNOW?

Did you know that bananas don't taste like they used to? The market was once dominated by the Gros Banana, a flavor-rich varietal (think banana candies). Due to disease, the Gros was replaced by the Cavendish banana.



Botanical

10 Lavender

FLORAL



COCKTAIL: Smooth Flight

BASE SPIRIT: Aviation Gin

ELEMENTS: Chambord Black Raspberry Liqueur, lemon, Blackberry Reàl, egg white, Scrappy's Lavender Bitters

DESCRIPTION: A martini bursting with flavors of blackberry and lavender with a creamy top

12

11 Elderflower

FLORAL



COCKTAIL: Yellow Jacket

BASE SPIRIT: Don Julio Reposado Tequila

ELEMENTS: Yellow chartreuse, St. Germain Elderflower Liqueur, orange bitters, orange peel

DESCRIPTION: An elegant aromatic martini with flavors of agave, elderflower, herbs and orange

14

12 Black tea

HERBAL



COCKTAIL: Palmer Pick

BASE SPIRIT: Deep Eddy Sweet Tea Vodka

ELEMENTS: Unsweetened black tea, lemon, cane sugar

DESCRIPTION: A refreshing bittersweet cocktail; an adult version of an Arnold Palmer

10

DID YOU KNOW?

Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

13 Juniper

HERBAL



COCKTAIL: Strawberry Peppercorn Gin & Tonic

BASE SPIRIT: Hendrick's Gin

ELEMENTS: Cucumber, lime, Strawberry Reàl, Q Indian Tonic

DESCRIPTION: A Spanish-style Gin & Tonic. Served on the rocks in a wine glass

13

14 Cardamom

SPICE



COCKTAIL: Spiced Old Fashioned

BASE SPIRIT: Woodford Reserve Kentucky Straight Rye Whiskey

ELEMENTS: Orange bitters, cardamom bitters, cane sugar, orange & lemon peel

DESCRIPTION: A spiced variation of the Old Fashioned, stirred and served on the rocks

14

15 Chipotle

SPICE



COCKTAIL: Chipotle Paloma

BASE SPIRIT: Sauza Silver Tequila

ELEMENTS: Ancho Reyes, lime, Q Grapefruit, tajin spice

DESCRIPTION: A spiced variation of the classic Paloma

10

DID YOU KNOW?

Juniper are the berries from the evergreen conifers in the cypress family. It is the primary botanical in gin, giving off subtle flavors of pine, black pepper and lemon.

16 Cinnamon

SPICE



COCKTAIL: Apple Spice Sour

NON ALC: Seedlip Spice 94

ELEMENTS: Barmalade Apple-Pear, Monin Cinnamon, lemon juice, Angostura Bitters

DESCRIPTION: A spiced mocktail with flavors of apple, pear and cinnamon

11

17 Copper

MINERAL



COCKTAIL: Omni's Opulent Martini

BASE SPIRIT: Absolut Elyx Vodka

ELEMENTS: Dolin Blanc, lemon peel

DESCRIPTION: Absolut Elyx is filtered through copper, giving this martini an ultra-smooth, semi-sweet aroma and creamy texture

14

18 Peat

MINERAL



COCKTAIL: Scottish Mule

BASE SPIRIT: Glenmorangie Whisky

ELEMENTS: Lime, Q Ginger Beer, Angostura Bitters

DESCRIPTION: Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Q Ginger Beer

14

DID YOU KNOW?

Aging spirits in oak barrels softens hard edges and adds a rich depth to spirits giving way to aromatics like vanilla, nutmeg and cinnamon.



Earth

19 Sandalwood WOOD



COCKTAIL: Rubino Negroni

BASE SPIRIT: Bombay Sapphire

ELEMENTS: Martini & Rossi Riserva Speciale Rubino, Campari, orange peel

DESCRIPTION: A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

13

20 Oak WOOD



COCKTAIL: Old Cuban

BASE SPIRIT: Mount Gay Black Barrel Rum

ELEMENTS: Chandon Brut, mint, lime, Angostura Bitters

DESCRIPTION: Akin to the Mojito, but served up and topped with bubbles

12

21 Cedar SMOKE



COCKTAIL: An Untraditional Manhattan

BASE SPIRIT: High West American Prairie Bourbon

ELEMENTS: Martini & Rossi Riserva Speciale Ambrato, Bénédictine, cedar smoke

DESCRIPTION: An herbaceous take on the Manhattan served on a smoked cedar plank

14

DID YOU KNOW?

Sandalwood is one of the most expensive wood botanicals used in the perfume industry, prized for its scent. It is one of the prominent botanicals in the Rubino vermouth, giving it a delicate woody and earthy tone.

22 Smoked Salt SMOKE



COCKTAIL: Filthy Mary

BASE SPIRIT: Tito's Handmade Vodka

ELEMENTS: Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon

DESCRIPTION: A Bloody Mary with infused house spices and seasonings

10

23 Tomato VEGETAL



COCKTAIL: Michelada

BASE SPIRIT: Jack Daniel's Tennessee Whiskey

ELEMENTS: Corona Pale Lager

DESCRIPTION: A savory, light and spicy blend of Corona beer, tomato juice and spices. Perfect for brunch and lunch

11

24 Rhubarb VEGETAL



COCKTAIL: Rhubarb Blush

BASE SPIRIT: Hornitos Black Barrel Añejo Tequila

ELEMENTS: Cointreau, Strawberry Reál, lime, rhubarb bitters

DESCRIPTION: A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

12

DID YOU KNOW?

Sea salt can be smoked in a variety of different woods including mesquite, alder, hickory and apple. The salty smokiness gives a nice savory flavor to drinks and food.

DID YOU KNOW?

Size matters when it comes to tomatoes. There are more than 15,000 cultivars and the size and amount of juice a tomato yields often dictates how it should best be utilized. Beefsteak and Brandywine are the biggest and the best for making tomato juice.

Tastings & Flights

Tres Casamigos | 24

A ¾ oz pour of each.

BLANCO

Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.

REPOSADO

Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.

AÑEJO

Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

Sir Pops a Lot | 19

A celebratory pairing of sparkling wine & popcorn.

Choice of Chandon Rosé (187ml) or Cantine Maschio Prosecco (187ml). And paired with Just Pop In! caramel & cheddar, apple pie or caramel bacon cheddar.



Wine



187 ML

Sparkling

CANTINE MASCHIO PROSECCO, BRUT
Treviso, Veneto, Italy, NV

11

MARQUIS DE LA TOUR, BRUT
Loire, France, NV

13

CHANDON, ROSÉ
California, NV

14

White & Blush

6 OZ 9 OZ

SAINT M, RIESLING 12 16.5
Pfalz, Germany

KRIS, PINOT GRIGIO, 13 18
"ARTIST CUVÉE"
delle Venezie, Italy

CHATEAU D'ESCLANS, 16 22
ROSÉ, COTES DE PROVENCE,
"WHISPERING ANGEL"
Provence, France

WHITEHAVEN, 14 19.25
SAUVIGNON BLANC
Marlborough, New Zealand

DECOY BY DUCKHORN, 16 22
SAUVIGNON BLANC
Sonoma County, California

WENTE VINEYARDS, 12 16.5
CHARDONNAY,
"ESTATE GROWN"
Livermore Valley, California

KENDALL-JACKSON, 14 19.25
CHARDONNAY,
"VINTNER'S RESERVE"
California

Reds

6 OZ 9 OZ

MEIOMI, PINOT NOIR 19 26.25
Monterey, Sonoma and
Santa Barbara, California

ELOUAN, PINOT NOIR 21 29
Oregon

HONORO VERA, MERLOT 10 13.75
Jumilla, Murcia, Spain

CHARLES SMITH WINES, 15 21.5
SYRAH, "BOOM BOOM!"
Columbia Valley, Washington

TERRAZAS DE LOS 11 15.25
ANDES, MALBEC,
"ALTOS DEL PLATA"
Mendoza, Argentina

UPPERCUT, 12 16.5
CABERNET SAUVIGNON
California

LOUIS M. MARTINI, 13 18
CABERNET SAUVIGNON
California

BAROSSA VALLEY ESTATE, 12 16.5
RED BLEND
Barossa Valley, South Australia



Beer & Near



DOMESTIC	7	IMPORT	7.5
Bud Light		Corona Extra	
Budweiser		Heineken	
Coors Light		Dos Equis	
Miller Lite		Guinness Draught	
Michelob Ultra			
CRAFT	7.5	NA BEER	7
Blue Moon Belgian White		St Pauli Girl NA	
Samuel Adams Boston Lager		FIZZ	
New Belgium Fat Tire Amber		Red Bull or Red Bull Sugarfree	5
Shiner Bock		S.Pellegrino Sparkling Mineral Water	8
New Belgium Dayblazer		S.Pellegrino Essenza	5
SELTZERS & CIDERS	7.5	Lemon & Lemon Zest, Tangerine & Wild Strawberry	
Angry Orchard Hard Cider		FLAT	4
Truly Spiked & Sparkling		Acqua Panna 500ml	

Food



Small Plates

LOCAL CORN TORTILLA CHIPS	10	SWEET AND SPICY CHICKEN WINGS	12
Signature salsa roja & guacamole		House made buttermilk ranch dip	
ARTISAN CHEESEBOARD	15	TEXAS REDFISH CEVICHE	12
Chef's selection of cheese, dried fruits, nuts, house made fig jam		Aji amarillo aioli, red corn tortilla chips	

Larger Plates

OLD SCHOOL DOUBLE BURGER	16	CRISPY CHICKEN SANDWICH	13
Brioche roll, American cheese, lettuce, tomato, pickles, Russian dressing, French fries		Heirloom tomato, Bluebonnet bibb lettuce, lemon herb aioli, brioche, Southern coleslaw	
SHREDDED BEEF QUESADILLA	12	TEXAS BBQ BEEF SLIDERS	15
Three cheeses, roasted peppers and onions, salsa, guacamole		Smoked brisket, house made barbecue sauce, soft buns	

Sweeter Plates

CRÈME BRÛLÉE	9	CHOCOLATE FONDANT CAKE	
Lavender cookie, fresh strawberries		Prickly pear coulis, hazelnut feuilletine	
WARM STICKY TOFFEE PUDDING		CREME FRAICHE CHEESECAKE	
Vanilla ice cream, toffee caramel, almond tuile		Sable cookie, blackberry compote, almond nougatine	