

CAFE ECCELL

KITCHEN & SPIRITS

FAMOUS TARTS

Belgian chocolate | almond cookie shell | pastry cream

STRAWBERRY 8.50
apricot glazed strawberries

GRILLED PEACH 8.50
agave nectar and fresh mint

BLUEBERRY AND CARAMELIZED BANANA 9
brulee style banana slices and blueberries

CHOCOLATE STRAWBERRY 9
chocolate pastry cream filling

SEASONAL TART
Seasonal ingredients selected
by our pastry chef

TART TASTER PLATE 12
all five varieties of our tart
served in a petite size for tasting

SIGNATURE CRÉME BRULEES

CLASSIC 8
baked french custard

KENTUCKY 9
bourbon sauce, candied walnuts

CINNAMON TOAST S'MORE 9
mini marshmallows, chocolate

MIXED FRUIT 9
just what it says

CLASSICS CRÉME BRULEE CHEESECAKE 8
chocolate layer | New York style layer | custard layer | caramelized sugar | Oreo crust

CHOCOLATE AMARETTO MOUSSE BOMBE 8
chocolate cake | amaretto mousse | ganache | shaved almonds

KEY LIME PIE 8
lime filling | sweet whipped cream | graham crust

BREAD PUDDING OF THE WEEK
Served with homemade ice cream (prices may vary)

RELAX

STAYAWHILE

KITCHEN & SPIRITS

MARGARITAS

All of our margaritas are served on the rocks.

PURO VERDE MARGARITA

Organic Puro Verde Silver + Organic Agave Nectar + lime

STRAWBERRY TART MARGARITA

Organic Puro Verde Silver + strawberry apricot puree + lime

TEXAS FLOOD

cucumber jalapeño infused Republic Tequila + Paula's Texa Lemon + agave + lime

SPIRITS

SIGNATURE

BTX BREEZE

Effen Cucumber Vodka + lime + pineapple + basil + cucumber

GREEK SANGRIA

Greek white wine + Metaxa + mixed juices

MAROON WHISKEY

Rebecca Creek + crème de cassis + lime

PEACH PALMER

Enchanted Rock peach vodka + Deep Eddy Sweet Tea vodka + lemonade

MULES

ENCHANTED MULE

Enchanted Rock peach vodka + grilled peaches + lime + ginger beer

MULE 110

Organic Puro Verde 110 proof Tequila + Ancho Reyes + ginger beer + lime + agave

SPARTAN MULE

Metaxa + mint + ginger beer + lime

ECCELL FASHIONED

OLD FASHIONED

Woodford Reserve + Angostura Bitters + orange peel

NEW TRADITION

Old Fashioned Cocktail with the spice of New Traditions Puro Verde Reserva + Ancho Reyes + agave + orange peel + bitters (please allow up to 10 minutes)

BRAVE NEW WORLD

Smak's Chai Rum + Ancho Reyes + Chocolate Bitters + orange peel

BREWS

Ask your server about our changing draft beer selection.

\$3 Miller Lite Draft

Shiner Bock

Blue Moon

Dos XX

Breckenridge Vanilla Porter

Karbach Rotation

Adelbert's Rotation

Deep Ellum IPA

Lone Pint Brown

Stella Artois

Guinness

Budweiser

Bud Light

Michelob Ultra

Coors Light

Xingu

Pilsner Urquell

Heineken Light

Austin Eastcider

Stone IPA

Fat Tire

Sam Adams

TEXAS CANS

Hopadillo IPA

Weekend Warrior Pale Ale

Love Street Blonde

Weisse Versa

Dallas Blonde

Dream Crusher Double IPA

Dammit Jim

BVB Silt Brown

BVB Golden Ale

BAR & LOUNGE HAPPY HOUR

MONDAY - FRIDAY
2.30 PM - 6.30 PM

\$2 OFF SHAREABLES & PIZZAS

\$5 PURO VERDE MARGARITAS

\$6 STRAWBERRY TART MARGARITAS

\$5 HOUSE WINE

\$6 PEACH PALMERS

\$1 OFF DRAFT BEERS



HAPPY HOUR AVAILABLE IN BAR AND LOUNGE AREA ONLY