

ROUX

B I S T R O

HAPPY HOUR

TUESDAY – FRIDAY 3:00PM – 7:00PM

GREEK SPREADS

6 EACH OR 14 ANY THREE

Tzatziki

*Greek Yogurt, Cucumber,
Garlic, Herbs*

Red Pepper Feta Cheese

*Marinated Peppers,
Feta Cheese, Herbs*

Hummus

*Chickpeas, Sesame Tahini,
Garlic, Herbs, Olive Oil*

Roasted Eggplant

*Eggplant, Red Onions,
Garlic, Herbs, Olive Oil*

Additional Pita Bread 1.50

Raw Veggies 3

SMALL PLATES

Crispy Calamari 9

Cherry peppers, Marinara sauce

Gyro Flat Bread 7

Cheese, Gyro, Tomatoes, Red Onion, Tzatziki

Nachos Grilled Chicken 7

Beans, Chicken, Cheese, Serrano Guacamole

Gyro Roulade 8

Tortilla, Gyro, Tomatoes, Red Onion, Tzatziki

Greek Fries 5

Herbs, Feta, Scallions, Tomatoes

Falafel & Hummus 6

Chickpeas, Herbs, Spices

Crispy Veggies & Tzatziki 8

Fried Zucchini, Squash & Pickles

HAPPY HOUR

TUESDAY – FRIDAY 3:00PM – 7:00PM

COCKTAILS 10

BASIL'S OLD FASHIONED

*basil hayden's rye, paychaud's
bitters, cherry, orange, sugar*

VIEUX CARRE

*woodford rye, cognac, sweet
vermouth, benedictine, bitters*

KNOB SAZERAC

*knob creek rye, whisky bitters,
absinthe*

TEMPLETON BOULEVARDIER

*templeton rye, carpano antica,
campari, rhubarb bitters*

MARK OF MINT

maker's mark, mint, simple syrup

HENDRICK'S NEGRONI

*hendrick's gin, carpano antica,
campari, splash of soda*

PETER'S "HINGE"

*basil hayden's, carpano antica,
b & b, whiskey bitters*

FRENCH 75

*boodles gin, lemon juice, sugar,
dry champagne*

TEXAS MULE

tito's, lime juice, ginger beer, mint

STRAWBERRY PINEAPPLE MOJITO

*malibu pineapple, strawberry,
mint, lime, syrup*

CHOCOLATE MARTINI

*godiva chocolate, svedka vanilla vodka,
chambord, dark crème de cacao*

SIDE CAR

*remy martin cognac, cointreau,
lemon juice, sugar rim*

BEER

CAN 4

Deep Ellum, IPA

Lone Star

Tecate

TAP 6

Four Corners, El Chingon, IPA

Revolver, Blood & Honey,

Pale Wheat Ale

The Temptress, Dark Stout

BOTTLE 3

Miller Light

Bud Light

Dos Equis

Shiner Bock

Heineken

Amstel XLight

Stella Artois

HAPPY HOUR
TUESDAY – FRIDAY 3:00PM – 7:00PM

HOUSE DRINKS 5
HOUSE MARGARITAS 5
HOUSE MARTINIS 9

WINE

By the Glass House 6 - By the Bottle 40% off

ROSE

Bubbles, JP Chenet, Brut Rose, France 34
Agiorgitiko, Vissino, Peloponnese, Greece 42

WHITE

Bubbles, Florinda, Cava Brut, Spain 30
Bubbles, Benvolio, Prosecco D.O.C., Italy 33
Moschfilero/Roditis, Anemos, Palivou, Peloponnese, Greece 42
Pinot Grigio, Benvolio, Friuli, Italy 34
Riesling, Dr. Loosen, Mosel, Germany 36
Sauvignon Blanc, Matanzas Creek, Sonoma County, California 38
Chardonnay, La Crema, Monterey, California 38
Chardonnay, Jackson Estate, Santa Maria Valley, California 9 / 45

RED

Agiorgitiko, Anemos, Palivou, Peloponnese, Greece 42
Pinot Noir, Nielson, Santa Barbara 38
Merlot, Murphy Goode, California 33
Cabernet, Silver Palm, North Coast, California 42
Cabernet, Fortress, Sonoma County, California 9 / 50
Sangiovese, Tolaini Al Passo, Toscana, Italy 42
Malbec, Tinto Negro, Mendoza, Argentina 33