

signature martini cart

SERVED TABLESIDE
CHOICE OF PREMIUM GIN OR VODKA & ACCOMPANIMENTS



TECHNIQUE

Shaken, Stirred, Dry, Dirty, or Extra Dirty

VODKA

Grey Goose
Grey Goose Le Citron
Ketel One

GIN

Bombay Sapphire
Tanqueray 10
Aviation

GARNISH

Lemon Twist
Bleu Cheese Olives
Olives
Cocktail Onions

ALSO AVAILABLE

Lillet
Olive Juice
Orange Bitters
Carpano Dry Vermouth
Carpano Bianco Vermouth
Carpano Antica Vermouth

\$30

Isabelle's

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

martinis

THE CROWN JEWEL

Grey Goose, Carpano Dry Vermouth
Choice of: Dirty, Dry, or Straight Up
Garnished with 3 Caviar Stuffed Castelvetro Olives

\$35



SWEXAN MARTINI

Absolut Elyx Vodka, Carpano Bianco & Dry Vermouth,
Orange Bitters

ESPRESSO MARTINI

Tito's Handmade Vodka, Kahlua, Espresso

LEMON DROP MARTINI

Grey Goose Citroen Vodka, Lemon, Brown
Sugar Rim, Lemon Zest

LYCHEE MARTINI

Ketel One Vodka, Soho Lychee Liqueur, Cointreau, Lemon

VESPER

Ketel One, Tanqueray 10, Lillet

FRENCH MARTINI

Grey Goose Vodka, Chambord, Pineapple

COSMOPOLITAN

Stoli Elit Vodka, Cointreau, Lime, Cranberry

\$20

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cocktails

ISABELLE'S OLD FASHIONED

Elijah Craig Bourbon, Demerara, Angostura Bitters, Orange Bitters, HWD Beef Jerky

CHURCHILL'S

Bulleit Rye Whiskey, Carpano Antica Vermouth, Cinnamon, Peychaud's Bitters

SPICED WHISKEY SOUR

Buffalo Trace Bourbon, Lemon, Lime, Egg White, House-Made Biscoff Syrup

TEXICANO

Socorro Blanco Tequila, Jalisco Orange Liqueur, Lime, Agave, Olive Juice

VINTAGE HAVANA

Bacardi 8 Yr. Rum, Moët Imperial, Lime, Angostura Bitters

PINK LINEN

Clarified Vanilla Raspberry Yogurt, Tito's Vodka, Frangelico Liqueur, Chambord Liqueur, Giffard Crème de Cacao Liqueur

\$20



non-alcoholic

PASSION FLOAT

Coconut Water, Passion Fruit Cold Foam

NOJITO

Seedlip Garden 108 Non-Alcoholic Spirit, Lime, Mint, Club Soda

\$15

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wine by the glass

sparkling

CHAMPAGNE, ANDRE CLOUET, GRANDE RESERVE • \$29

Bouzy, France

VAL DE MER, PATRICK PIUZE • \$19

France

CAVA, A.T. MATTA, KRIPTA, FRANC, BRUT • \$17

Reserva, Spain



rosé

SUSUMANIELLO, LI VELI, ASKOS • \$16

Puglia, Italy

white

SANCERRE, MOREAU, LES BOUFFANTS • \$23

Loire Valley, France

CHARDONNAY, PRESQU'ILE • \$20

Sonoma Coast, California

SAUVIGNON BLANC, GREYWACKE • \$15

Marlborough, New Zealand

red

PINOT NOIR, FAILLA • \$18

Willamette Valley, Oregon

CABERNET SAUVIGNON, BRENDDEL, COOPERS REED • \$18

Napa, California

LA CROIS DOMPIERRE • \$21

Haut Medoc, France

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juice bar

Daily Selections



pressed juices

TANGERINE-PINEAPPLE

Sweet Basil, Orange, Aloe Vera

CARROT-GINGER

Turmeric, Apple

PINEAPPLE-CUCUMBER

Celery, Kale, Zinc

GUAVA LEMONADE

smoothies

SWEXAN SUNRISE

Pineapple, Strawberry, Mango, Kale

TANGERINE DREAM

Tangerine, Pineapple, Strawberry, Banana

GUAVA PUNCH

Guava, Mango, Lemon

\$12

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spirits & beer

AMERICAN WHISKEY & BOURBON

Angel's Envy • \$18
Basil Hayden • \$16
Blanton's • \$40
Eagle Rare • \$20
E.H. Taylor Small Batch • \$17
Four Roses Single Barrel • \$22
Weller 12yr • \$55
Weller Reserve • \$18
Woodford Reserve • \$16

RYE WHISKEY

Angel's Envy Rye • \$34
Michter's Small Batch • \$26
WhistlePig 12yr • \$34
WhistlePig 15yr • \$55

JAPANESE WHISKY

Hibiki • \$34
Suntory • \$17

BLENDED SCOTCH

Johnnie Walker Black Label • \$16
Johnnie Walker Blue Label • \$55

SINGLE MALT SCOTCH

Balvenie Doublewood 12yr • \$21
Macallan 12yr • \$25
Macallan 15yr • \$45
Macallan 18yr • \$110
Macallan 25yr • \$500

BEER

Shiner Bock • \$8
Community Mosaic IPA • \$8
Michelob Ultra • \$7
Miller Lite • \$7
Modelo Especial • \$8
Texas Ale Project • \$8
Stella Artois • \$8
Blue Moon • \$8
Heineken 0.0 • \$8

COGNAC

Rémy Martin 1738 • \$23 Rémy
Martin Louis XIII • \$395

GIN

Bombay Sapphire • \$15
Empress 1908 • \$18
Hendrick's • \$16
Monkey 47 • \$24
Tanqueray • \$17
The Botanist • \$16

VODKA

Beluga Gold • \$32
Belvedere • \$18
Grey Goose • \$17
JCB Caviar • \$25
Ketel One • \$16
Tito's Handmade • \$15

TEQUILA

Casamigos Blanco • \$17
Casamigos Reposado • \$18
Casamigos Añejo • \$22
Ocho Blanco • \$15
Ocho Reposado • \$23
Ocho Añejo • \$28
Clase Azul Plata • \$32
Clase Azul Reposado • \$49
Clase Azul Añejo • \$120
Clase Azul Gold • \$90
Clase Azul Ultra • \$325
Don Julio Blanco • \$16
Don Julio Reposado • \$20
Don Julio Añejo • \$24
Don Julio 1942 • \$46
Lalo • \$17
Patrón Silver • \$17

MEZCAL

Del Maguey Vida • \$15
Del Maguey Ilegal 7yr Oak • \$26

Isabelle's

bites

POPCORN

Spicy Truffle Pop

6

CRAB ROLLS

Bao Bun, Crab Salad, Bibb Lettuce,
Masago Arare

12

TRUFFLE FRIES

Grated Parmesan, Shoestring Fries,
Parsley

8

LATE NIGHT DOGS

Beef Franks, Yuzu Slaw, Brioche Bun

10

TUNA TACOS

Sesame Crusted Tuna, Scallions,
Yuzu Aioli, Sweet Soy

12

SHORT RIB BUNS

Bao Bun, Braised Short Rib, Pickled Slaw

12

HAMACHI POPPERS

Crispy Sushi Rice, Wasabi Tobiko,
Spicy Aioli, Micro Cilantro

12

CHICKEN WAFFLEWICH

Crispy Chicken, Candied Bacon, Waffle
Buns, Spicy Maple Ranch, Pickles

10

WARM PIMENTO CHEESE DIP

Sourdough, Pimento Cheese, Bacon
Marmalade

10

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