

THE WELL HAPPY HOUR

SNACKS

all specialty cocktails, wines by the glass & snacks for \$9 available daily from 3-5pm.

Crudités ◉

seasonal raw vegetables with housemade beet & cauliflower tahini dips

Guacamole ◉

pomegranate, jalapeño, onion, parsley, cilantro, caper, siete tortilla chips

Avocado Toast ◉◐

organic chia cashew pesto, tomato, pickled onion, “it’s all good” gluten free bread

Hummus ◉

garlic olive oil, tahini, served with crudite & siete chips

Thai Lettuce Wraps ◉◐

local hi-fi mushroom, toasted brown rice, cilantro, mint, ginger, red onion, fresno, chili lime, organic cashew

Salmon Tartare*

sustainably-sourced salmon, jicama, caper, red onion, avocado, chili oil, siete tortilla chips

COLD-PRESSED JUICE 14oz

Our juice is always organic, raw, and fresh pressed. non-HPP.



- ◉ : vegan
- : vegetarian
- ◐ : contains nuts

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A BOLD APPROACH TO HEALTHY EATING

The Well blends clean ingredients, local and sustainable farming, and authentic flavors for a culinary experience that redefines eating well in Austin, Texas.

We emphasize the importance of *low sugar, healthy fats, and clean oils*; only utilizing the highest quality ingredients, and ensuring any produce listed on the “Dirty Dozen” is organically sourced.

Our team is passionate about taking the guesswork out of eating well: serving up deliciously conscious food no matter your dietary choices.

@EATWELLATX
EATWELLATX.COM

THE WELL BAR MENU

COCKTAILS

- The Elixir** ◉ 15
drippings springs vodka, charcoal maple syrup, lemon, apple, ginger, cucumber, cayenne
*substitute slow luck for non-alcoholic
- 2nd Street Margarita** ◉ 18
lalo tequila, jalisco orange, agave, lime
- Hibiscus Martini** ◉ 16
hibiscus infused vodka, limoncino, pineapple, lime, angostura bitters
- Espresso Martini** ◉ 16
tito's, housemade cold brew, aquafaba, cacao
- Golden Hour** ◉ 17
aquasol blanco, cardamom infused elderflower, blood orange, cava, tonic, lime
- Bin & Gitters** ◉ 16
zephyr black gin, lime, agave, leopold's aperitiv, angost

ZERO PROOF

- Aplos Spritz** 12
calme or arise, mineral water, citrus wheel
- Freshly Minted** 12
aplos calme, agave, lime, mint
- Pillow Talk** ● 12
strawberry hibiscus water, coconut cream, rose, vanilla & cinnamon infused honey, aquafaba
- Spiceberry** ◉ 12
aplos calme, strawberry ginger mayawell, lemon, tonic, aquafaba
- Paradise Cove** ◉ 12
slow luck, pineapple mango mayawell, lime coconut cream, pineapple juice, aquafaba

WINES

Red

- Velvet Fog** 17/64
pinot noir
adelaide hillls, australia 2021
- Le Calliou** 15/56
cotes du rhone
rhone valley, france 2022
- Babylonstoren** 16/60
cabernet, shiraz
western cape, south africa 2021
- Col di Luna** 16/60
sangiovese
montalcino, italy 2020

White

- Artomaña Txakolina** 16/60
hondorabi zuri
basque country, spain 2022
- Sylaine & Alain Normand, Mâcon** 19/74
chardonnay
burgundy, france 2022
- Il Monticello** 18/68
vermentino
liguria, italy 2022
- Sohm & Kracher** 16/60
grüner veltliner
niederosterreich, austria 2021

Rosé

- Les Hauts de Lagarde** 14/52
merlot, cabernet sauvignon, cabernet franc
bordeaux, france 2022

Sparkling

- Segura Vidas** 11/38
cava
spain, nv
- Ruhmann Schutz** 15/56
cremant d' alsace rose
dambach la-ville, france

BEER & CIDER

Draft Selections

- Juneshine Seasonal Hard Kombucha** 9
california, 6% abv
- Texas Keeper No. 1 Hard Cider** 9
austin, texas, 7.6% abv

Holidaily Brewing Co. Cans

- Favorite Blonde Ale** 8
golden, colorado, 5% abv
- Big Henry Hazy IPA** 8
golden, colorado, 6.3% abv

the entire menu is free of gluten, soy, peanut & refined sugar

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