COLLEGE STATION, TX

DRINK MENU



ANCHORBAR.COM





ENJOY OUR ANCHOR BAR BLOODY MARY

TITO'S VODKA, AB HOT SAUCE,
AB SPECIALTY BLOODY MARY BLEND,
ZING ZANG, TOPPED WITH YOUR
CHOICE OF SAUCE ON A BUFFALO WING

\$11

MARGARITAS

CLASSIC MARGARITA

\$7

Torada Silver Tequila, Triple-sec, Simple Syrup, Lime Juice. Dressed with Salt and Lime.

SPICY MARGARITA

\$13

Tanteo Jalapeno Tequila, Triple-sec, Agave, AB Hot Sauce. Garnished with Taijin, Lime, and Jalapeno

PICKLE MARGARITA

\$10

Sauza Tequila, Triple-sec, Lime Juice, Pickle Juice. Garnished with Taijin and Lime.

COWBOY MARGARITA

\$13

Espolon, Triple-sec, Agave, Lime Juice. Served on the rocks, topped with choice of Modelo or Dos Equis.

REDBULL MARGARITA

Sauza Silver Tequila, Triplesec, Agave, Lime Juice. Topped and served with a can of flavored Red Bull

LEVELED UP MARGARITA \$13

Espolon, Cointreu, Agave Nectar, Lime Juice, Splash of orange Juice. Garnished with Buffalo and Salt Rim and Lime.



MARTINIS

ESPRESSO MARTINI \$12 Tito's Vodka, Espresso, Coffee Liqueur

LEMON DROP MARTINI \$11

Deep Eddy's Lemon Vodka, Triplesec, Lemon Juice, Simple Syrup,

Sugar rim

CHOCOLATE MARTINI \$10

Double Chocolate Vodka,

Creme De Cacao, Irish Cream,
Chocolate Drizzle

APPLE MARTINI \$10

New Amsterdam Apple Vodka,
Sour Apple Schnapps,
Lemon Juice, Simple Syrup,
Marachino Cherry

MULES

MOSCOW MULE \$9

New Amsterdam Vodka, Lime Juice, Ginger Beer

SAFE HARBOR \$10 Myers Dark Rum, Lime Juice, Ginger Beer

TX MULE \$13

TX Bourbon, Orange Bitters, Lime Juice, Ginger Beer, Rosemary

JALISCO MULE \$10 Sauza, Lime Juice, Ginger Beer



FROZEN COCKTAILS

\$10

\$11

\$11

ALCOHOLIC

MARGARITA \$10

Sauza Silver Tequila, Triple-sec, Oasis Margarita Mix

STRAWBERRY DAIOUIRI \$10

Cruzan Light Rum, Lime, Oasis Strawberry Puree

PINA COLADA

Cruzan Light Rum, Pineapple Juice, Oasis Pina Colada Mix

MUDSLIDE

New Amsterdam Vodka, Irish Cream, Coffee Liqueur, Ice Cream, Chocolate Drizzle

THE SHIPWRECK

Malibu Rum, Pina Colada,

NON-ALCOHOLIC

\$7 MARGARITA

\$7 STRAWBERRY DAOUIRI

\$7 PINA COLADA





SIGNATURE COCKTAILS

\$12

MAROON SPRITZER

Aperol, Raspberry, Soda, Champagne

FORBIDDEN SOUR

\$13 Buffalo Trace, Pomegranate, Agave Nectar, Lemon

TX MAPLE OLD FASHIONED \$14

TX Bourbon, Orange Bitters, Maple Syrup, Luxardo Cherries

ANCHOR BAR PAINKILLER \$11

Malibu Coconut Rum, Orange Juice, Pineapple Juice, Anchor Bar Pina Colada Mix

WATERMELON REFRESHER \$10

Effen Cucumber Vodka. Watermelon Liquer, Sprite, Lemonade



OUR REWARDS PROGRAM AT ANCHORBAR.COM ANCHOR BAR PAINKILLER

NON-ALCOHOLIC BEVERAGES

\$3.29

Coke . Coke Zero . Sprite Diet Coke . Cherry Coke Dr. Pepper . Ginger Ale Root Beer . Iced Tea Lemonade

MILK SHAKES \$7

Chocolate . Vanilla Strawberry . Banana

PREMIUM SHAKES \$9

Oreo

Banana Split Kookie Monster Strawberry Cheesecake Birthday Cake

BEER



SCAN HERE FOR ALL OUR DRAFT, BOTTLE, CAN, & WINE SELECTIONS





HOUSE WINE

WHITE GLASS/BOTTLE

Pinot Grigio \$9/\$36 Chardonay \$9/\$36 Sauvignon Blanc \$10/\$40

RED

Pinot Noir \$9/\$38 Cabernet Sauvignon \$10/\$40

SPARKLING

Champagne \$7/\$28 Mimosa \$9/\$36



SCAN HERE FOR OUR EXPANDED COCKTAIL SELECTION

DESSERT

SKILLET COOKIE

Indulge in our warm, gooey Skillet Cookie. Choose between classic Chocolate Chip or colorful M&M™ for that extra pop of sweetness. Served with vanilla ice cream.

MOLTEN LAVA FUDGE CAKE \$88

GLUTEN FREE

Our Lava Fudge Cake - rich, molten chocolate that oozes from the center. It's the ultimate sweet escape for chocolate lovers. \$899

TIRAMISU

A classic Italian indulgence with a bold twist that has layers of espresso-soaked ladyfingers and a whipped mixture of sweetness that is flavored with cocoa powder. Chilled to \$899

NEW YORK CHEESECAKE

Smooth, creamy cheesecake served with whipped cream and your choice of topping: chocolate syrup or strawberry syrup. \$799

Add fresh strawberries for \$1.99!

CHOCOLATE PEANUT BUTTER REESE'S PIETH

Enjoy our rich Dark Chocolate & Peanut Butter Mousse, filled with chunks of Reese's Peanut Butter Cups™. This smooth and creamy dessert combines the perfect balance of dark chocolate and peanut butter.

