



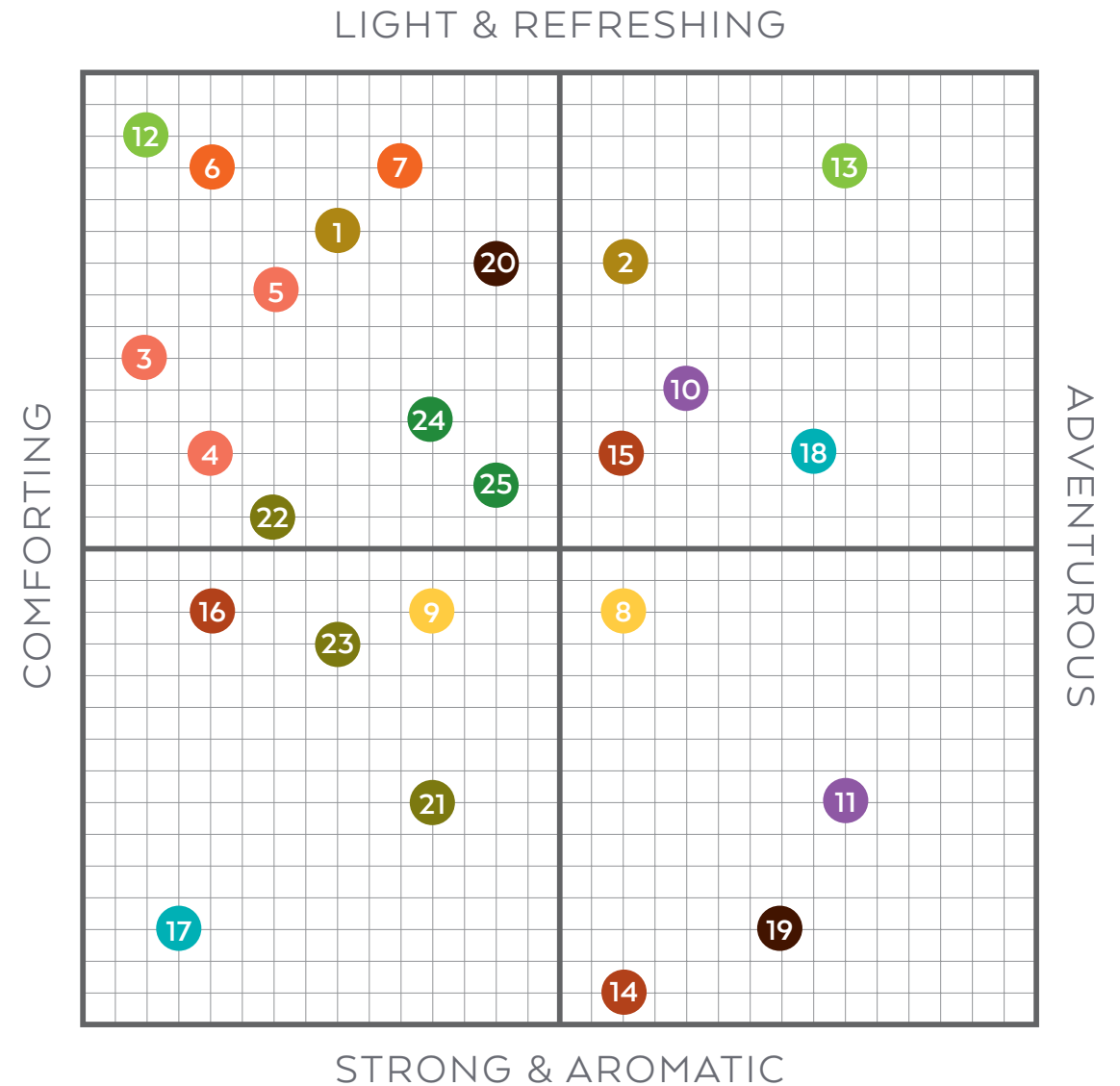
OMNI  HOTELS
& RESORTS

Flavor Origins



Charting New Territory

Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.





Fruit

DID YOU KNOW?

Strawberries are a first indicator of spring.

It is the first fruit of the season to ripen.

It is also the only fruit to wear its seeds on its outside rather than its inside.

1 Strawberry

VINE



COCKTAIL: Pink Berry Collins

BASE SPIRIT: Beefeater Pink Gin

ELEMENTS: Strawberry Reàl, lemon, club soda

DESCRIPTION: A fruity and floral infusion in a classic Collins

12

2 Passion Fruit

VINE



COCKTAIL: Rock Star Martini

BASE SPIRIT: Grey Goose Vodka

ELEMENTS: Chandon Brut, Passoa Passion Fruit Liqueur, Monin Cinnamon, lime

DESCRIPTION: A modern classic - fruity and tropical martini elevated with a shot of bubbles

15

3 Peach

ORCHARD



COCKTAIL: Bramble On

BASE SPIRIT: Belvedere Peach Nectar

ELEMENTS: Monin Peach, lemon, orange juice

DESCRIPTION: A peachy riff on the classic Bramble cocktail

13

4 Apple

ORCHARD



COCKTAIL: Apple Pear Whiskey Sour

BASE SPIRIT: Maker's Mark Bourbon

ELEMENTS: Barmalade Apple-Pear, fresh lemon

DESCRIPTION: A whiskey sour with fresh flavors of crisp apple, pear and brown sugar

13

5 Cranberry

ORCHARD



MOCKTAIL: Dry Cranberry Spritzer

NON ALC: Seedlip Grove 42

ELEMENTS: Cranberry, lime, orange bitters, Q Grapefruit

DESCRIPTION: A light and refreshing non-alcoholic spritz

12

Fruit

DID YOU KNOW?

The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varieties.

The Ruby Red is native to Texas.

It is named after how it grows on trees, clustered together like grapes on a vine.

6 Clementine

CITRUS



COCKTAIL: Mimosa 75

BASE SPIRIT: Svedka Clementine Vodka

ELEMENTS: Lunetta Prosecco, Monin Candied Orange, lemon, orange peel

DESCRIPTION: A classic Mimosa heightened with Clementine

12

7 Grapefruit

CITRUS



COCKTAIL: Grapefruit Blossom

BASE SPIRIT: Ketel One Botanical Grapefruit & Rose

ELEMENTS: Lime, Peychaud's Bitters, Q Grapefruit

DESCRIPTION: A tall sparkling blend of grapefruit, lime and a touch of anise

13

8 Banana

PALM



COCKTAIL: Go Bananas

BASE SPIRIT: Elijah Craig Small Batch Bourbon

ELEMENTS: Cruzan Aged Light Rum, St. Elizabeth Allspice Liqueur, Banana Reàl, lime, bitters, club soda

DESCRIPTION: A tropical, semi-sweet cocktail with flavors of banana and spice

13

9 Mango

PALM



COCKTAIL: Tropicali

BASE SPIRIT: Cruzan Mango Rum

ELEMENTS: Cruzan Black Strap Rum, Mango Reàl, lime, mint

DESCRIPTION: A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum

12

DID YOU KNOW?

Did you know that bananas don't taste like they used to?

The market was once dominated by the Gros Banana, a flavor-rich varietal (think banana candies).

Due to disease, the Gros was replaced by the Cavendish banana.



Botanical

DID YOU KNOW?
Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

10 *Lavender* FLORAL



COCKTAIL: Smooth Flight
BASE SPIRIT: Aviation Gin
ELEMENTS: Chambord Black Raspberry Liqueur, Blackberry Reàl, lemon, egg white, Scappy's Lavender Bitters
DESCRIPTION: A martini bursting with flavors of blackberry and lavender with a creamy top

13


11 *Elderflower* FLORAL



COCKTAIL: Yellow Jacket
BASE SPIRIT: Don Julio Reposado Tequila
ELEMENTS: Yellow chartreuse, St. Germain Elderflower Liqueur, orange bitters, orange peel
DESCRIPTION: An elegant aromatic martini with flavors of agave, elderflower, herbs and orange

14

12 *Black Tea* HERBAL



COCKTAIL: Palmer Pick
BASE SPIRIT: Deep Eddy Sweet Tea Vodka
ELEMENTS: Unsweetened black tea, lemon, cane sugar
DESCRIPTION: A refreshing bittersweet cocktail; an adult version of an Arnold Palmer

12

13 *Juniper* HERBAL



COCKTAIL: Strawberry Peppercorn Gin & Tonic
BASE SPIRIT: Hendrick's Gin
ELEMENTS: Cucumber, lime, Strawberry Reàl, Q Indian Tonic
DESCRIPTION: A Spanish-style Gin & Tonic. Served on the rocks in a wine glass

14

DID YOU KNOW?

Juniper are the berries from the evergreen conifers in the cypress family.

It is the primary botanical in gin, giving off subtle flavors of pine, black pepper and lemon.

Botanical

14 Cardamom

SPICE



COCKTAIL: Spiced Old Fashioned

BASE SPIRIT: Woodford Reserve Kentucky Straight Rye Whiskey

ELEMENTS: Orange bitters, cardamom bitters, cane sugar, orange & lemon peel

DESCRIPTION: A spiced variation of the Old Fashioned, stirred and served on the rocks

14

15 Chipotle

SPICE



COCKTAIL: Chipotle Paloma

BASE SPIRIT: Sauza Silver Tequila

ELEMENTS: Ancho Reyes, lime, Q Grapefruit, tajin spice

DESCRIPTION: A spiced variation of the classic Paloma

12

16 Cinnamon

SPICE



MOCKTAIL: Apple Spice Sour

NON ALC: Seedlip Spice 94

ELEMENTS: Barmalade Apple-Pear, Monin Cinnamon, lemon juice, Angostura Bitters

DESCRIPTION: A spiced mocktail with flavors of apple, pear and cinnamon

12

17 Copper

MINERAL



COCKTAIL: Omni's Opulent Martini

BASE SPIRIT: Absolut Elyx Vodka

ELEMENTS: Dolin Blanc, lemon peel

DESCRIPTION: Absolut Elyx is filtered through copper, giving this martini an ultra-smooth, semi-sweet aroma and creamy texture

14

18 Peat

MINERAL



COCKTAIL: Scottish Mule

BASE SPIRIT: Glenmorangie Whisky

ELEMENTS: Lime, Q Ginger Beer, Angostura Bitters

DESCRIPTION: Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Q Ginger Beer

14

DID YOU KNOW?

Aging spirits in oak barrels softens hard edges and adds a rich depth to spirits giving way to aromatics like vanilla, nutmeg and cinnamon.



Earth

DID YOU KNOW?

Sandalwood is one of the most expensive wood botanicals used in the perfume industry, prized for its scent.

It is one of the prominent botanicals in the Rubino vermouth, giving it a delicate woody and earthy tone.

19 *Sandalwood* WOOD



COCKTAIL: Rubino Negroni
BASE SPIRIT: Bombay Sapphire
ELEMENTS: Martini & Rossi Riserva Speciale Rubino, Campari, orange peel
DESCRIPTION: A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

12

20 *Oak* WOOD



COCKTAIL: Old Cuban
BASE SPIRIT: Mount Gay Black Barrel Rum
ELEMENTS: Chandon Brut, mint, lime, Angostura Bitters
DESCRIPTION: Akin to the Mojito, but served up and topped with bubbles

12

21 *Cedar* SMOKE



COCKTAIL: An Untraditional Manhattan
BASE SPIRIT: High West American Prairie Bourbon
ELEMENTS: Martini & Rossi Riserva Speciale Ambrato, Bénédictine, cedar smoke
DESCRIPTION: An herbaceous take on the Manhattan served on a smoked cedar plank

15


22 *Smoked Salt* SMOKE



COCKTAIL: Filthy Mary
BASE SPIRIT: Tito's Handmade Vodka
ELEMENTS: Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon
DESCRIPTION: A Bloody Mary with infused house spices and seasonings

12

23 *Walnut* SMOKE



MOCKTAIL: Spiced Walnut Spritz
NON ALC: Seedlip Spice 94
ELEMENTS: Black Walnut Bitters, Q Club Soda, orange peel
DESCRIPTION: A spiced mocktail with notes of walnut and citrus

12

Earth

DID YOU KNOW?

Size matters when it comes to tomatoes. There are more than 15,000 cultivars and the size and amount of juice a tomato yields often dictates how it should best be utilized.

Beefsteak and Brandywine are the biggest and the best for making tomato juice.

24 Tomato



VEGETAL

COCKTAIL: Michelada

BASE SPIRIT: Jack Daniel's Tennessee Whiskey

ELEMENTS: Corona Pale Lager

DESCRIPTION: A savory, light and spicy blend of Corona beer, tomato juice and spices. Perfect for brunch and lunch

12

25 Rhubarb



VEGETAL

COCKTAIL: Rhubarb Blush

BASE SPIRIT: Hornitos Black Barrel Añejo Tequila

ELEMENTS: Cointreau, Strawberry Reàl, lime, rhubarb bitters

DESCRIPTION: A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

12

3906 12.19

Tastings & Flights

Tres Casamigos | 19

A ¾ oz pour of each.

BLANCO

Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.

REPOSADO

Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.

AÑEJO

Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

3906 12.19

Sir Pops a Lot | 18

A celebratory pairing of sparkling wine & popcorn.

Choice of Chandon Rosé (187ml) or Lunetta Prosecco (187ml).

And paired with Just Pop In! caramel & cheddar or cracked pepper and sea salt.



Wine *by the glass*

Sparkling

	187 ML
LUNETTA, PROSECCO, DOC Veneto, Italy, NV	11
CHIC BARCELONA, BRUT CAVA Catalonia, Spain, NV	13
CHANDON, ROSÉ California, NV	15



White & Blush

	6 OZ	9 OZ
SAINT M, RIESLING Pfalz, Germany	11	15.25
CONUNDRUM, WHITE BLEND California	13	18
KRIS, PINOT GRIGIO, "ARTIST CUVÉE" delle Venezie, Italy	10	13.75
WHITEHAVEN, SAUVIGNON BLANC Marlborough, New Zealand	13	18
DAY OWL, ROSÉ California	12	16.5
WENTE VINEYARDS, CHARDONNAY, "ESTATE GROWN" Livermore Valley, California	11	15.25
KENDALL-JACKSON, CHARDONNAY, "VINTNER'S RESERVE" California	13	18

3906 12.19

Reds

	6 OZ	9 OZ
MEIOMI, PINOT NOIR Monterey, Sonoma and Santa Barbara, California	14	19.25
ELOUAN, PINOT NOIR Oregon	16	22
HONORO VERA, MERLOT Jumilla, Murcia, Spain	11	15.25
CHARLES SMITH WINES, SYRAH, "BOOM BOOM!" Columbia Valley, Washington	12	16.5
TERRAZAS DE LOS ANDES, MALBEC, "ALTOS DEL PLATA" Mendoza, Argentina	12	16.5
JOEL GOTT, RED BLEND Columbia Valley, Washington	15	20.75
LOUIS M. MARTINI, CABERNET SAUVIGNON California	13	18

3906 12.19

	6 OZ	9 OZ
UPPERCUT, CABERNET SAUVIGNON California	15	20.75



Wine *by the bottle*

Half Bottles

	BTL
KIM CRAWFORD, SAUVIGNON BLANC Marlborough, New Zealand	38
LOUIS JADOT, MÂCON-VILLAGES Burgundy, France	32
J. LOHR, CHARDONNAY, "RIVERSTONE" Arroyo Seco, California	34
LA CREMA, PINOT NOIR Sonoma Coast, California	44
CLOS DU BOIS, MERLOT California	38
ROBERT MONDAVI, CABERNET SAUVIGNON, "PRIVATE SELECTION" California	40

Sparkling

	BTL
RUFFINO, PROSECCO Veneto, Italy	48
MOËT & CHANDON, BRUT ROSÉ, "IMPÉRIAL" Champagne, France 187ml	26
MOËT & CHANDON, BRUT, "IMPÉRIAL" Champagne, France 187ml	21
VEUVE CLICQUOT, BRUT, "YELLOW LABEL" Champagne, France	145



3906 12.19

White & Blush

	BTL
RUFFINO, MOSCATO D'ASTI Piedmont, Italy	47
SAINT M, RIESLING Pfalz, Germany	44
CONUNDRUM, WHITE BLEND California	52
KRIS, PINOT GRIGIO, "ARTIST CUVÉE" delle Venezie, Italy	40
BANFI, PINOT GRIGIO, "LE RIME" Toscana, Tuscany, Italy	44
WHITEHAVEN, SAUVIGNON BLANC Marlborough, New Zealand	52
DECOY BY DUCKHORN, SAUVIGNON BLANC Sonoma County, California	60
MERRYVALE, SAUVIGNON BLANC Napa Valley, California	56
CHÂTEAU D'ESCLANS, ROSÉ, "WHISPERING ANGEL" Provence, France	68

3906 12.19

	BTL
DAY OWL, ROSÉ California	48
MIRAVAL, ROSÉ, CÔTES DE PROVENCE Provence, France	60
LOVEBLOCK, PINOT GRIS Marlborough, New Zealand	68
WENTE VINEYARDS, CHARDONNAY, "ESTATE GROWN" Livermore Valley, California	44
KENDALL-JACKSON, CHARDONNAY, "VINTNER'S RESERVE" California	52
SANFORD, CHARDONNAY Santa Rita Hills, California	86
SONOMA-CUTRER, CHARDONNAY Sonoma Coast, California	64
ROMBAUER, CHARDONNAY Carneros, California	92

Wine *by the bottle*

Reds

	BTL		BTL
DECOY BY DUCKHORN, PINOT NOIR Sonoma County, California	60	ALTESINO, ROSSO DI MONTALCINO Tuscany, Italy	68
DAVID BRUCE, PINOT NOIR Sonoma County, California	98	CHARLES SMITH WINES, SYRAH, "BOOM BOOM!" Columbia Valley, Washington	48
SIDURI, PINOT NOIR Willamette Valley, Oregon	88	TERRAZAS DE LOS ANDES, MALBEC, "ALTOS DEL PLATA" Mendoza, Argentina	48
MEIOMI, PINOT NOIR Monterey, Sonoma and Santa Barbara, California	56	CAIN, CUVÉE Napa Valley, California	105
WALT, PINOT NOIR, "BLUE JAY" Anderson Valley, California	110	JOEL GOTT, RED Columbia Valley, Washington	60
ELOUAN, PINOT NOIR Oregon	64	BANFI, CHIANTI "CLASSICO, RISERVA" Tuscany, Italy	58
BELLE GLOS, PINOT NOIR, "CLARK & TELEPHONE VINEYARD" Santa Maria Valley, California	76	MARQUÉS DE RISCAL, RIOJA, "RESERVA" Spain	64
HONORO VERA, MERLOT Jumilla, Murcia, Spain	44		



3906 12.19

Reds

	BTL		BTL
NEYERS, RHONE BLEND, "SAGE CANYON" California	68	RAVENSWOOD, ZINFANDEL, "OLD VINE" Napa Valley, California	48
LOUIS M. MARTINI, CABERNET SAUVIGNON California	52	CONN CREEK, CABERNET SAUVIGNON Napa Valley, California	86
BAROSSA VALLEY ESTATE, GSM Barossa Valley, South Australia	50	DAOU, CABERNET SAUVIGNON Paso Robles, California	68
DUCKHORN, MERLOT Napa Valley, California	80	ROBERT MONDAVI WINERY, CABERNET SAUVIGNON Napa Valley, California	76
UPPERCUT, CABERNET SAUVIGNON California	60	HALL, CABERNET SAUVIGNON Napa Valley, California	130
PENFOLDS, SHIRAZ/CABERNET, "MAX'S" South Australia	64	CASTELLO BANFI, TOSCANA IGT, "CUM LAUDE" Tuscany, Italy	110
DECOY BY DUCKHORN, CABERNET SAUVIGNON Sonoma County, California	60	ORIN SWIFT, BORDEAUX BLEND, "PAPILLON" Napa Valley, California	145
AMANCAYA, RED BLEND, "RESERVE" Mendoza, Argentina	78	ORIN SWIFT, BLEND, "ABSTRACT" California	96

3906 12.19



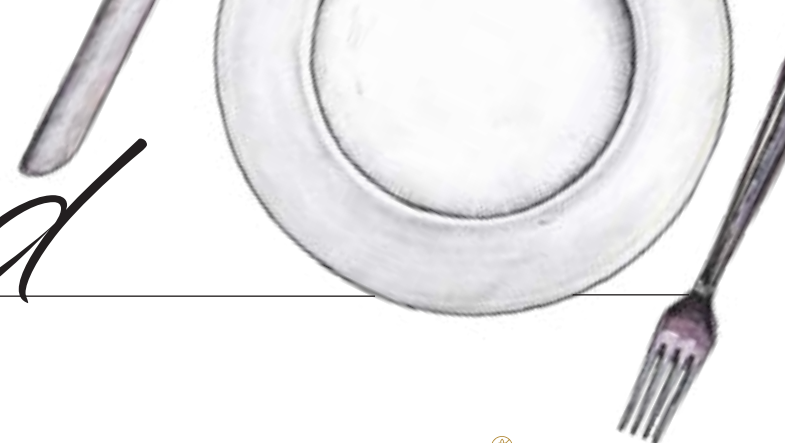
Beer & Near

DOMESTIC	6
Bud Light	
Budweiser	
Coors Light	
Miller Lite	
CRAFT	7
Blue Moon Belgian White	
Samuel Adams Boston Lager	
New Belgium Fat Tire Amber	
New Belgium Voodoo Ranger	
Deep Ellum Dallas Blonde	
Texas Ale Project, 50ft Jackrabbit IPA	
Four Corners, Local Buzz Golden Ale	
Texas Ale Project, Fire Ant Funeral Ale	
Revolver Brewing, Blood & Honey American Wheat Ale	

SELTZERS & CIDERS	7
Angry Orchard Hard Cider	
Bon & Viv Spiked Seltzer	
IMPORT	7
Corona Extra	
Dos Equis	
Heineken	
Modelo	
NA BEER	6
Heineken 0.0	
FIZZ	6
Red Bull or Red Bull Sugarfree	
S.Pellegrino Sparkling Mineral Water	
S.Pellegrino Essenza Lemon & Lemon Zest or Tangerine & Wild Strawberry	

FLAT	6
Acqua Panna 500ml	

Food



Small Plates

SOUTHERN FRIED HONEY-STUNG QUAIL	17
Jalapeño cornbread waffle, Kelley Farms Texas honey, charred kale slaw	
NTX CAESAR	10
Little gem baby romaine, Dallas Mozzarella Co. aged Montasio cheese, garlic toast, smoked egg salad, Caesar dressing	
LOCAL LEAVES & GREENS	9
Farm crudite, sherry vinegar, Texas Hill Country olive oil, cornbread toast	
LOCAL CHEESE & MEAT BOARD	18
<i>Inquire about today's selection</i>	
Fig preserves, whole grain mustard, house-pickled vegetables, multigrain and raisin bread crisps	
BROKEN ARROW FARMS VENISON CHILI	10
Redneck cheddar, onion, jalapeño cornbread	

STREET CORN IN A CUP

Huitlacoche butter, crema, lime, cilantro,
queso fresco, ancho chili spice

12

WOOD-FIRED FLATBREADS

Hill Country Smoked Ham

Roasted pineapple, jalapeños, stewed tomatoes,
Dallas Mozzarella Co. mozzarella

14

Forest Flat

Shiitake preserves, cremini, portobello,
pickled enoki, Deep Ellum blue, charred kale,
thyme

15

TX Boar

Wild boar sausage, pecan smoked bacon,
green tomato, fennel, red onion,
Dallas Mozzarella Co. scamorza

15

STREET TACOS

*Two per order, served with signature
frijoles borrachos, salsa verde and
salsa roja picante*

12

Grilled Local Wagyu Skirt

Smoked onions, cilantro

Chicken Tinga

Cabbage, cilantro, chipotle crema

Food



Handhelds

All handhelds served with fries, greens or spiced house chips

LAS COLINAS BURGER 16

Proprietary beef blend, Texas cut pecan smoked bacon, pickled peppers, pimento cheese, comeback sauce, lettuce, tomato, onion, brioche bun

NTX RUEBEN 15

Twelve-hour smoked brisket, fermented cabbage, Swiss cheese, marble rye, Russian ranch

THE COMMUNITY CLUB 16

Kuby's smoked turkey, avocado, pecan smoked bacon, country sourdough, street corn mayo

ROASTED PULLED LOCAL CHICKEN 15

Ranchero barbecue, farmers' market slaw, charred brioche

Sweeter Plates

THE OLD FASHIONED 9

Yellow cake, Texas whiskey & orange icing, pecan bitters, farm-fresh whipped cream

MASON JAR COBBLER 8

Local seasonal fruit, Henry's Mexican vanilla bean ice cream

TEXAS SHEET CAKE 9

Pecans, chocolate fudge, whiskey caramel

 gluten-free  vegan

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.