



CABARET MENU

SMOKED SALMON FLATBREAD | \$17

Crème Fraîche, Smoked Salmon, Capser, Red Onion, Tomato, Chives

SHRIMP COCKTAIL | \$16

*Poached in Old Bay Seasoning, Served with House-Made
Horseradish Cocktail Sauce, Lemon*

HOUSTON DAIRYMAIDS CHEESE PLATE | \$17

*Featuring Pure Luck Farms Fresh Goat Cheese, 1836 EVOO, Fig
Jam, Poached Pear, Crackers*

SPINACH ARTICHOKE DIP | \$12

Served Chilled with Parmesan Herb Crostini

VODKA MEATBALLS | \$16

*Wagyu Beef Meatballs, Vodka Tomato Sauce, Parmesan, Herbs,
Focaccia Bread*

ISIDORA'S HANDMADE DESSERT

FLOURLESS CHOCOLATE CAKE | \$12

With Chocolate Sauce, Caramel Sauce, Berries, Whipped Cream

LIVE AT FOUNDERS FEATURES

MANGO MAUREEN | \$15 (ZP)

Coconut Rum, Mango, Lemon

LONE STARLET | \$16 (ZP)

Tito's, Grand Marnier, Pomegranate

CLOSE SHAVE | \$16

*Served Frozen. Smirnoff Spicy Tamarind Vodka, Peach Schnapps,
Pineapple & Orange Juice, Grenadine*

LIVE AT FOUNDERS CLASSICS

RUBY RED MARGARITA | \$17 (ZP)

*Casamigos Reposado, Orange Liqueur, Ruby Red, Lime
+\$3 Grand Marnier Add On*

MARTINI | \$17

Choice of Vodka or Gin, Olive

BLACK CHERRY OLD FASHIONED | \$17

Bourbon, Black Cherry, Aromatic & Orange Bitters

**ZP — COCKTAILS CAN BE MADE ZERO PROOF. ZERO PROOF COCKTAILS ARE
MADE WITH RITUAL ZERO PROOF SPIRITS**

AFTER DINNER COCKTAILS

ESPRESSO MARTINI | \$15

Vodka, Coffee Liqueur, Espresso

+\$4 Baileys or RumChata Add On

MAPLE OLD FASHIONED | \$17

Whistlepig Piggyback Rye, Whistlepig Maple Syrup, Bitters

BEER

MICHELOB ULTRA, BUD LIGHT, ART CAR, LOVE STREET | \$10

WINE SELECTIONS ARE BASED ON HOUSE INVENTORY AND CAN
CHANGE WITHOUT NOTICE.

RED WINE

MEIOMI PINOT NOIR	\$18.50		\$65
LA CREMA PINOT NOIR	\$23.00		\$90
J LOHR CABERNET	\$17.50		\$55
DECOY CABERNET	\$18.50		\$65
JUSTIN CABERNET	\$22.50		\$75
PESSIMIST RED BLEND	\$23.00		\$90
STAGS LEAP CABERNET*	\$125		
THE PRISONER RED BLEND*	\$150		

**By the Bottle Only*

WHITE WINE

LIQUID LIGHT CHARDONNAY	\$15.50		\$50
SONOMA CUTRER	\$18.50		\$65
LOUIS JADOT CHABLIS	\$23.00		\$90
CA DEI FRATI LUGANA	\$18.50		\$65
SANTA MARGHERITA PINOT GRIGIO	\$19.50		\$70
MOHUA SAUVIGNON BLANC	\$17.50		\$60
CAKEBREAD SAUVIGNON BLANC*	\$95		

**By the Bottle Only*

SPARKLING WINE

UNSHACKLED SPARKLING	\$17.50		\$55
VEUVE AMBAL ROSE	\$17.50		\$55

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE, TEA, LEMONADE, COFFEE | \$5
ACQUA PANNA OR SAN PELLEGRINO, LITER BOTTLE | \$10



SPIRITS LIST

VODKA

<i>Titos</i>	\$13
<i>Ketel One</i>	\$14
<i>Grey Goose</i>	\$15

GIN

<i>Aviation</i>	\$13
<i>Hendricks</i>	\$15
<i>Ritual Zero Proof Gin</i>	\$12

WHISKEY & BOURBON

<i>Jack Daniels</i>	\$13
<i>Crown Royal</i>	\$14
<i>Jameson</i>	\$14
<i>Knob Creek Rye</i>	\$14
<i>Four Roses Bourbon</i>	\$13
<i>Makers Mark</i>	\$14
<i>Woodford Reserve</i>	\$15
<i>Glenlivet 12 Year</i>	\$16
<i>Ritual Zero Proof Whiskey</i>	\$12

TEQUILA

<i>Casamigos Blanco</i>	\$15
<i>Casamigos Reposado</i>	\$16
<i>Ritual Zero Proof Tequila</i>	\$12

RUM

<i>Bacardi</i>	\$13
<i>Malibu</i>	\$13
<i>Ritual Zero Proof Rum</i>	\$12

MISC

<i>Baileys</i>	\$14
<i>Baileys Chocolate</i>	\$14
<i>Grand Marnier</i>	\$14