



r e d p i a n o

## Happy Hour

Every Day 4:30–6:30  
2.50 Select Domestic

Live Music Tuesday Thru Saturday  
Please check our website for musician listings at  
[www.redpianolounge.com](http://www.redpianolounge.com)

## ■ SHAREABLES ■

( available 2 p.m.-midnight )

Crispy calamari / sriracha aioli, sweet thai chili -11-

Local country charcuterie board / butcher's choice of meats, pâtés  
cheeses, country bread, pickles, mustard -18-

Ahi tar tar taco / ahi tuna, avocado, wakame, sriracha aioli -14-

Skirvin tostadas / crisp tortillas, cheese, pico de gallo, black beans  
cilantro sour cream, chicken or shredded bison -14-

Skirvin burger / house pastrami, english ale white cheddar, grain mustard,  
house pickles -16-

Sriracha + honey duck wings / thai coconut bbq -13-

Short rib chopstick / harissa honey -10-

Marinated cerignola olives / bagna cauda, crostini, citrus, red pepper -10-

Fried togorashi shrimp / cucumber + melon -14-

House poutine / house cut fries, whiskey bison gravy, squeaky cheese  
curds, pickled red onions, pickled bourbon jalapenos -10-

### Neopalitan style pizza

Traditional / san marzano tomato, fresh basil, buffalo mozzarella  
-12-

Speciality / prosciutto, fig, buffalo mozzarella, arugula  
-14-

Build your own / mushroom, pepperoni, sausage, olives, peppers  
-12-

( \$1 each topping)

# ■ SKIRVIN MARGARITAS ■

## **Skirvin Margarita**

The Original Margarita served on the rocks with a salt rim and a lime  
-7.5-

## **Luscious**

The Ultimate Margarita  
Don Julio 1942 with Grand Marnier  
and fresh squeezed juices  
-25-

## **Black Tie Margarita**

Sauza Hornitos with fresh orange and lime juices  
-9-

## **Champagne Margarita**

Traditional Margarita topped with Champagne and  
served up in a sugared martini glass.  
-11-

## **Blue Skies**

Tres Generaciones Plata, Gran Marnier,  
topped with a float of Blue Curacao  
-11-

## **Pomegranate Margarita**

Pomegranate Liqueur, Reposado Tequila, Triple Sec,  
fresh lime juice and sweet & sour  
-12-

## **Pineapple Margarita**

Sauza Gold, OJ, Pineapple, Cranberry, splash sweet and sour,  
topped with Cointreau  
-9-

# ■ SKIRVIN MARTINIS ■

## **The Centennial**

Sparkling Wine, Bacardi Dragonberry with a Raw sugar rim

- 10-

## **1911**

The Skirvin was originally erected in 1911  
Plymouth Gin shaken and served with an olive

-11-

## **Ruby Red Slipper**

Absolut Level with Ruby Red grapefruit juice  
and a splash of cranberry

-11-

## **Stoli Elit Martini**

A Stoli Elit martini so smooth you'll swear its water

-18-

## **The Fruity Goose**

Pomegranate Liqueur, Grey Goose Vodka and Cointreau

-9-

## **Sidecar**

Cognac and Cointreau brightened with fresh squeezed lemon juice  
served up in sugared glass and garnished with a cherry

-10-

## **The Red Piano Cosmo**

Grey Goose Orange, Gran Marnier,  
Crème de Cassis and Cranberry

-11-

## **Green Apple**

Vodka, Apple Schnapps, Midori and sweet and sour

-10-

## **Lemon Zest**

Citrus Vodka and Cointreau with fresh squeezed lemon juice  
and sweet and sour served up in a sugared glass.

-11-

# ■ SKIRVIN MARTINIS ■

## **Pomegranate**

Pomegranate Liqueur, Svedka Citrus Vodka, cranberry juice and splash of sour

-10-

## **The Brittan**

Chopin Vodka, Dry Vermouth, Stilton Bleu Cheese Olives

-11-

## **Chocolate Classic**

Vanilla Vodka, Godiva Chocolate and cream

-10-

## **White Chocolate Raspberry**

Vanilla Vodka, Godiva Chocolate, Chambord and cream

-10-

## **Dublin Apple**

Jameson, DK Apple Schnapps and cranberry

-11-

## **Chocolate Mint**

Vanilla Vodka, Godiva Chocolate, Crème de Menthe and cream

-10-

## **Key Lime Pie**

Vanilla Vodka, Coconut Rum, oranges, sweet lime juice, pineapple and cream

-10-

## **The Great Scott**

Hendrick's Gin, shaken with cucumber

-12-

## **Wedding Cake Martini**

Vanilla Vodka, pineapple juice, and cranberry juice

-10-

## **Flirtini**

Vodka, Chambord, pineapple, and champagne

-10-

## ■ TEQUILA ■

(add \$2 for rocks/neat. Add 2.50 for Cointreau add 3.50 for Grand Marnier for Margaritas)

Cabo Wabo Reposado	10
Cabo Wabo Anejo	12
Don Julio 1942 Anejo	25
Don Julio Blanco	14
Don Julio Reposado	12
Jose Cuervo Silver	7
Patron Silver	12
Sauza "Commemorativo" Anejo	8
Sauza Gold	6.50
Sauza "Hornitos" Reposado	7
Sauza "Tres Generaciones" Plata	8

## ■ R(H)UM ■

(add \$2 for rocks/neat)

Bacardi	6.50
Bacardi Dragon Berry	7
Bacardi Limon	7
Captain Morgan	7
Captain Morgan Private Stock	7
Malibu	7
Ron Zacapa	10
Myers Dark	7
Sailor Jerry	7

## ■ WHISK(E)Y ■

*E BEFORE Y EXCEPT IN SKYE*

(add \$2 for rocks/neat or \$3 for manhattans/up)

### American

Gentleman Jack	8
Jack Daniels	7
Jack Daniels Single Barrel	11
Seagrams Seven	6.50
(ri) <sup>1</sup>	10
Jim Beam	6.50

### Canadian

Crown Royal	7.50
Crown Royal Special Reserve	10
Crown Royal X.R.	25
Seagrams V.O.	7

### Irish

Bushmills	7
Jameson	6.50
Knappogue	10
Redbreast	14

## ■ BOURBON ■

(add \$2 for rocks/neat or \$3 for manhattans/up)

Baker's 7 yr	9
Basil Hayden's 8 yr	9
Booker's 8 yr	11
Bulleit	7.50
Bullet Rye	7.50
Jim Beam	6.50
Knob Creek	8
Maker's Mark	8
Makers 46	10
Woodford Reserve	7.5

# ■ SCOTCH ■

(2 oz served neat)

## Highlands

Dalwhinnie 15 yr	17
Glenmorangie 10 yr	10
Macallan 12 yr	14
Macallan 18 yr	40
Macallan 25 yr	120
Oban 14 yr	17

## Lowlands

Glenkinchie 10 yr	20
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## Speyside

Balvenie 12 yr Doublewood	17
Cragganmore 12 yr	15
Glenfiddich 12 yr	14
Glenlivet 12 yr	9
Glenlivet French Oak 15yr	25
Glenlivet Archive 21yr	45

## The Isles

Caol Ila 12 yr (Islay)	17
Talisker 10 yr (Skye)	25
Laphroaig	10

## Blended

Chivas Regal 12 yr	7
Chivas Regal 18 yr	9
Dewars White Label	6.5
Dewars 12 yr	13
J&B	6.5
Johnnie Walker Red	6.5
Johnnie Walker Black	8
Johnnie Walker Blue	45



## ■ VODKA ■

(add \$2 for rocks/neat or \$3 for martinis/up)

42 Below	8
Absolut	7
Belvedere	7.50
Chopin	8
Ciroc	8
Ciroc Red Berry	8.50
Firefly Sweet Tea	7
Grey Goose	8
Grey Goose Citron	8.50
Grey Goose La Poire	8.50
Grey Goose Le' Orange	8.50
Hangar One	8
Ketel One	7.50
Skyy	6.57
Stolichnaya	7
Stolichnaya Elit	15
Svedka	6.50
Svedka Cherry	7
Svedka Citron	7
Svedka Clementine	7
Svedka Raspberry	7
Svedka Vanilla	7
Titos	7.50
Three Olives Grape	7

## ■ GIN ■

(add \$2 for rocks/neat or \$3 for martinis/up)

Beefeater	6.50
Bombay	7
Bombay Sapphire	7.50
Hendrick's	7.50
Plymouth	66.
Tanqueray	6.5
Tanqueray Ten	7.5

## ■ COGNAC & BRANDY ■

(2 oz served neat)

Courvoisier V.S.	10
Courvoisier V.S.O.P.	14
Hennessy V.S.O.P.	20

## ■ PORT ■

Graham's Six Grapes Reserve	10
Sandeman Tawny	6.50
Taylor Fladgate 10 Year Tawny	10
Taylor Fladgate 20 Year Tawny	15

## ■ CORDIALS ■

Amaretto Disaronno	7.50
B & B	7
Baileys	7
Campari	7
Chambord	8
Cointreau	7
Coole Swan	7
Drambuie	10
Frangelico	7
Godiva Dark Chocolate	7
Godiva White Chocolate	7
Goldschlager	7
Grand Marnier	7
Jagermeister	7
Kahlua	7
Midori Melon	7
Stirrings Pomegranate	7
Sambuca Romana	7
Southern Comfort	6
St. Germain	7.5
Tia Maria	7
Tuaca	7

# ■ BEER ■

*Please ask your server regarding our  
seasonal tap beers*

## Bottled Beer

### Domestic

Blue Moon  
Budweiser  
Bud Light  
Coors  
Coors Light  
O'Douls  
Michelob Ultra  
Miller Lite  
Shiner Bock  
Green Flash West Coast IPA  
Mustang Washita Wheat

### Imported

Amstel Light (Holland)  
Corona (Mexico)  
Heineken (Holland)  
Negra Modelo (Mexico)  
Modelo Especial (Mexico)  
Red Stripe (Jamaica)  
Sierra Nevada Pale Ale  
Stella Artois (Belgium)  
Tecate (Mexico)



red piano