

martinis

Sambuca Sling-Back • 11.55

Grey Goose Vodka, St-Germain & champagne

Pomtini • 11.55

Grey Goose Vodka & pomegranate

Mango Peach Martini • 10.85

ABSOLUT Mango & ABSOLUT Peach Vodka

Cool Cucumber Martini • 11.55

Hendrick's Gin, lavender syrup, fresh lime juice & muddled cucumber

Lemongrass Martini • 11.55

Grey Goose La Poire Vodka, ginger ale, lemongrass syrup & lemon juice

Sambuca 75 • 10.62

Stoli Vodka, fresh raspberry, fresh blackberry & topped with champagne

Double Rye Manhattan • 12.47

Bulleit Rye, Carpano Antica, bitters & a splash of cherry juice

¿habla español?

Coconut Mojito • 9.95

Bacardi Coconut Rum, lime & pineapple juices with lavender & mint

Naked Margarita • 10.85

Patrón Silver, Patrón Citrónge & agave nectar with fresh lime (approx. 115 calories)

Sinless Strawberry Mojito • 9.50

Bacardi Limón Rum, strawberry purée & mint (approx. 113 calories)

Mexican Standoff • 12.47

Casamigos Blanco Tequila, guanabana nectar, agave & fresh lime



Savin' some calories!

on the rocks

Cucumber Pineapple Crush • 9.95

SKYY Infusions Pineapple Vodka & fresh cucumber

Pink Lemonade • 10.85

Grey Goose Le Citron Vodka with cranberry & lemon juices (approx. 105 calories)

Mango Tango Mai Tai • 9.95

Smirnoff Mango Passion Sorbet Vodka, lime & pineapple juices, orgeat & grenadine

Apple Jack • 9.95

Yukon Jack Jacapple Whiskey, lime juice & grenadine

Sazerac • 11.55

Woodford Reserve Rye, absinthe & a dash of Peychaud's bitters

Texas Mule • 10.40

Tito's Handmade Vodka, lemon & lime juices, ginger liqueur & Fever Tree ginger beer

Cherry Sour • 10.85

Grey Goose Cherry Noir Vodka, amaretto, lime juice & simple syrup

Kimm's Cup • 11.32

Pimm's No. 1, Cointreau, topped with ginger ale, served with fresh cucumber & mint

Ginger Sidecar • 11.09

Korbel Brandy & Cointreau with maple syrup, fresh ginger & lemon

cold as ice

Dragon Berry • 10.40

Bacardi Dragon Berry Rum infused with strawberry & dragon fruit

Agave Nectar Margarita • 10.85

Make Your Own Meltdown

Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 2.55 each



Savin' some calories!

small plates

Chicken Samosas • 8.25

Goat Cheese-Stuffed

Artichokes **V** • 11.25

Calamari Fritti • 10.25

Acapulco Shrimp • 10.75

Buca Beignets • 7.50

Bruschetta **V** • 7.50

Shrimp & Crab Dip • 13.00

Chicken & Shrimp Tostadas • 8.50

Tuna Poke • 14.00

Hummus Trio **V** • 7.50

Chicken Fried Oysters • 11.25

Tomato Caprese **V** • 12.25

Seared Duck Breast • 14.75

Roasted Beets **V** • 12.25

Lobster Tempura • 17.00

Chicken & Beef Satay • 10.75

artisan pizzas

Margherita **V** • 11.00

American Pie • 12.00

The Cosmo • 14.00

Build Your Own • 12.25

marinara & mozzarella included, additional toppings .50 each

V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

grapes by the glass

Cavit Lunetta Prosecco, Italy • 9.70

Kila Brut Cava, Spain • 9.95

Beringer White Zinfandel, North Coast • 9.05

Wente Riverbank Riesling, Monterey • 9.95

Nobilo Sauvignon Blanc, New Zealand • 10.85

Ruffino Pinot Grigio, Italy • 9.50

Santa Margherita Pinot Grigio, Italy • 14.55

CK Mondavi Chardonnay, Willow Springs • 8.35

Hess Shirtail Creek Chardonnay, Monterey • 10.85

Wente Riva Ranch Chardonnay, Arroyo Seco • 12.05

Talley Estate Chardonnay, Arroyo Grande • 12.70

Montes Pinot Noir, Chile • 12.05

Calera Pinot Noir, Central Coast • 14.55

Rosenblum Old Vines Zinfandel, Sonoma Valley • 12.70

CK Mondavi Merlot, Wildcreek Canyon • 8.35

Franciscan Estate Merlot, Napa Valley • 12.70

Pascual Toso Estate Malbec, Argentina • 10.40

“Lunatic” Red Blend Luna Vineyards, Napa Valley • 11.80

CK Mondavi Cabernet, Wildcreek Canyon • 8.35

Hogue Cabernet, Columbia Valley • 9.95

Clos du Bois Cabernet, Alexander Valley • 12.70

Sanctuary Cabernet, Napa Valley • 14.55

beers

4.40

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

5.55

Blue Moon

Community:

Witbier

Vienna Lager

Mosaic IPA

Legion Russian

Imperial Stout

Corona

Deep Ellum:

Dallas Blonde

Dos XX Lager

Guinness

Heineken

O'Douls

Shiner Bock

Stella Artois

happiest hours

happiest hours of the day are from 4:00-7:00pm

\$3, \$4 & \$5 food and drink specials

coffees

Kiss Me Honey • 7.85

irish cream & butterscotch schnapps

“Hu” Baby (Nutty Irish Cream) • 7.85

hazelnut liqueur & irish cream

The Buca Buzz • 7.85

irish cream, Sambuca & Goldschläger

Café Pierre • 7.85

orange & coffee liqueurs with Bacardi 151

Chocolate Truffle • 7.85

Godiva chocolate liqueur & amaretto

Irish Coffee • 7.85

irish whiskey

Jazzy Cap • 7.85

irish cream, coffee liqueur & Bacardi 151

Coffee • 2.75

Espresso • 2.75

Cappuccino • 3.25

Latté • 3.75

dessert wines & champagne

Sauternes, Chateau Giraud “Le Dauphin de Giraud”,

Bordeaux, France • g 12.05

Ice Wine “Noble House Eiswein”, Dr Pauly Mosel, Germany • g 13.85

A. Margaine Traditionelle Demi-Sec Premier Cru Champagne,

Reims, France, 375ml • b 57.00

happy endings

Sticky Toffee Pudding • 7.75

bread pudding, toffee sauce, crispy candy cup,
vanilla bean ice cream

Tiramisu • 7.25

espresso ladyfingers, sweet mascarpone

Decadent Chocolate Toffee Torte • 7.75

with pieces of Heath® bar candy

Berry Cobbler Streusel • 7.75

with vanilla bean ice cream

Crème Brûlée • 7.75

classic vanilla bean custard, caramelized sugar crust,
seasonal berries

celebrating?

Celebrating a special occasion? Let us know!

Tag us in your post on Facebook or Instagram
for a chance to win a dinner for two.

ports

Ramos LBV • 9.95

Warres LBV • 12.05

Warres Vintage • 21.05

bourbon

Bakers • 9.47 | 1.25oz. • 10.85 | 2oz.

Buffalo Trace • 9.47 | 1.25oz. • 10.85 | 2oz.

Bulleit Rye • 9.47 | 1.25oz. • 10.85 | 2oz.

EH Taylor • 9.47 | 1.25oz. • 10.85 | 2oz.

Blanton's • 15.01 | 1.25oz. • 18.94 | 2oz.

Eagle Rare • 9.47 | 1.25oz. • 10.85 | 2oz.

Jim Beam • 8.55 | 1.25oz. • 10.16 | 2oz.

Knob Creek • 9.47 | 1.25oz. • 10.85 | 2oz.

Maker's Mark • 9.47 | 1.25oz. • 10.85 | 2oz.

Weller • 9.47 | 1.25oz. • 10.85 | 2oz.

Woodford Reserve • 9.47 | 1.25oz. • 10.85 | 2oz.

cognac

Martel XO • 24.02 | 1.25oz. • 33.95 | 2oz.

scotch

Oban 14 Year • 19.86 | 1.25oz. • 27.02 | 2oz.

Lagavulin 16 Year • 15.01 | 1.25oz. • 18.94 | 2oz.

Glenlivet 18 Year • 15.01 | 1.25oz. • 18.94 | 2oz.

Macallan 18 Year • 24.02 | 1.25oz. • 33.95 | 2oz.

cigars

Short Story • 16.00

Arturo Fuente • 11.00

Cohiba Red Dot Robusto • 19.00

Montecristo No.2 • 19.00

Romeo y Julieta Reserva Real Toro • 12.00

My Father Flor de las Antillas • 15.00

La Dueña No.7 • 13.00

CAO Moontrance • 8.00