

Paramour

Volume 7, Issue 11

102 9th Street
San Antonio, Texas 78215

at the PHIPPS



*Swankiest Rooftop Bar
in San Antonio*

JAMES BEARD AWARD

#JamesBeardWeWantYou

*The 5 Stages
of a Relationship*

Paramour,
With Love

**Wanna Play
With Us?**

**THE
QUEEN EXPERIENCE**

#UnapologeticallySA

Property of Holy Spirits LLC



A12345678 69¢

Purchase not Necessary

Paramour came from love. An uncontrollable passion, desire or lust. Not for us. For our town. The place we call home. To do what has never been done in Texas. Win the **James Beard Award** for best bar in the country.

Why?

Because our lives are spicy, like our food.

We are proud of the Lone Star,
but we love our Spurs first.

We are Texan. It is the only home we know.
From our view, to our drinks, to our people.

We are

#UnapologeticallySA

And, as we say in Texas,
if you don't like it,
you can go to hell!

With love, of course,



- Martin J. Phipps, **Owner**

Paramour
With Love

Why are we called *Paramour*?

Paramour is your illicit lover - the lover you want if no one else knew. At *Paramour* you are free to love anyone you choose, any way you want as long as you don't hurt them. Unless they ask. Our menu is divided into the 5 stages of a successful relationship: **Vulnerability, Trust, Pleasure, Pain & Release**. What stage are you at?

What is the *WJH LOVE* experience?

All of us know the feeling of being treated, well, just like another customer or another drink. Not here. *With Love* means you feel that we care about you through the detail of our work. So, sit back, take a deep breath and slow your mind. Put your worries on us. Then, choose that special drink or champagne. Something truly special to you. You deserve to feel loved too.

Why does *Paramour* have to win the **James Beard Award?**

Because we want to be the best. We are so fucking tired of hearing that Dallas, Houston and Austin are better just because they think they have money. San Antonio has "soul" that can't be faked like that Rolex, leased BMW or bleached blonde hair. We will be the first bar in Texas to win.

Want something special?

Just ask. We are here to please. And we like to get spanked. Just email Amanda at amandav@paramourbar.com. We don't bite...hard.

Why a dress code?

Because YOU are worth it!

**Come Play
with Us!**



Hosted By:

**Kristi
Waters**

Drag Brunch

Saturday & Sunday Mornings!

Doors open at 10:00 am

Show starts at 12:00 pm

Reservations: 210.340.9880

exploretock.com/paramour

San Antonio's Naughtiest Rooftop!

Friday & Saturday Nights!

Seating starts at 9:00 pm

Foreplay starts at 9:30 pm

Main show starts at 10:30 pm



Peep Show

Love Us!

Cande Olivo - 210.241.0680
General Manager
candeo@paramourbar.com

Amanda Vega - 210.990.7413
Assistant General Manager
amandav@paramourbar.com



Vulnerability.....7-14

Trust.....17-20

Pleasure.....21-24

Pain.....25-26

Release.....27-30

We Host.....31-34



White Wine



Saint

-By The Glass-

<i>Les Anges Sauv Blanc 2014</i>	\$12/\$30	<i>Tellus Falesco Chard 2016</i>	\$14/\$49
<i>Croix St. Martin Entre Deux 2016</i>	\$12/\$35	<i>Anselmi San Vincenzo 2016</i>	\$14/\$50
<i>McPherson Verde Verde</i>	\$12/\$45	<i>Rutherford Round Sauv Blanc 2017</i>	\$15/\$40
<i>Moscato Gioioso</i>	\$12/\$45	<i>Soave Allegrini 2011</i>	\$15/\$40
<i>Zenato Pinot Grigio 2020</i>	\$12/\$45	<i>Castello do Papa Godello 2013</i>	\$15/\$45
<i>Ardeche Louis Latour Chard 2016</i>	\$13/\$34	<i>Kendall Jackson Sta. Maria Chard 2015</i>	\$15/\$45
<i>Prisma Sauv Blanc</i>	\$13/\$42	<i>Como Sur Bicicleta Chard 2017</i>	\$15/\$50
<i>Remy Pannier D Anjou Rose 2017</i>	\$13/\$50	<i>Maison Les Alexandrins Cotes 2017</i>	\$15/\$50
<i>Paul Mas Picpoul de Pinet 2012</i>	\$14/\$40	<i>Nicolas Sauternes 2015</i>	\$15/\$50

-By The Bottle-

<i>Blanc Simonsing Chenin 2016</i>	\$65
<i>DeLille Cellars Chaleur 2014</i>	\$70
<i>Blanc Amity Pinot Blanc 2014</i>	\$72
<i>Antica Napa Chard 2016</i>	\$75
<i>Sylvaine & Alain Normand Chard 2015</i>	\$76
<i>Hopler Riesling</i>	\$77
<i>Vouray Laurent Kraft 2013</i>	\$80
<i>Bonny Doon Le Cigare</i>	\$82
<i>Amapola Creek Chard 2015</i>	\$90
<i>Baumard Savennieres 2016</i>	\$90
<i>L'Avi Arrufi Celler Pinol</i>	\$90
<i>Roger Neveu le Colombier Rose 2015</i>	\$90
<i>St Supery Dollarhide Sauv Blanc 2016</i>	\$95
<i>Francois Carillon Puligny 2017</i>	\$120
<i>Tyler La Rinconada Chard 2016</i>	\$125
<i>Louis Michel & Fils Chablis Cru 2013</i>	\$133
<i>PlumpJack Chard 2013</i>	\$150
<i>Sauternes Chateau de Malle 2011</i>	\$160
<i>Beaucastel Chat du Pape Blanc 2017</i>	\$180
<i>Paul Hobbs Chard 2012</i>	\$200
<i>Domain Bruno Clair Marsannay 2009</i>	\$250
<i>Leflaive Puligny Montrachet 2013</i>	\$1,053

<i>Champalou Vouvray 2017</i>	\$16/\$50
<i>Pavo Real 2012</i>	\$16/\$54
<i>Route Stock Chard 2016</i>	\$16/\$54
<i>Cape Mentelle Sauv Blanc 2017</i>	\$16/\$55
<i>Cenyth Rose</i>	\$16/\$60
<i>Craggy Range Sauv Blanc</i>	\$16/\$60
<i>Greco di Tufo Feudi San Gregorio 2017</i>	\$17/\$65
<i>Orin Swift Mannequin Chard 2016</i>	\$18/\$50
<i>Terrazas Chard 2016</i>	\$18/\$55
<i>McPherson Piquepoul Blanc White</i>	\$18/\$60
<i>Royaux William Fevre Chablis 2018</i>	\$18/\$65
<i>Cambria Julia's Vineyard Rose 2018</i>	\$20/\$68
<i>Louis Michel & Fils Chablis Cru 2014</i>	\$20/\$68
<i>Terra Alta Celler Pinol Rose 2016</i>	\$20/\$68
<i>Chateau Montelena Chard</i>	\$20/\$80

** A \$100 pre-authorization hold is applied to all open tabs. Hold will be released immediately after tab is closed or up to 2 business days - depending on your bank.

20% gratuity is added to parties of 6 people or more

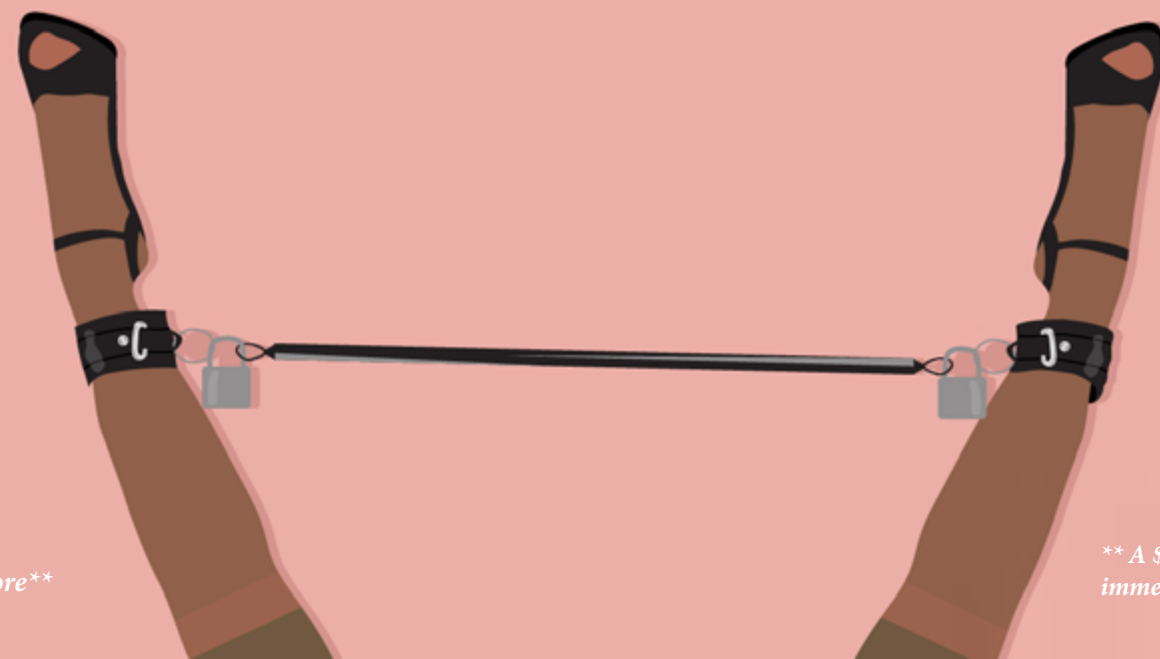
-By The Bottle-

<i>Pato Rebel 2012</i>	\$50	<i>Edizone Penino Zinfandel 2014</i>	\$120
<i>J.J. Christopher Pinot Noir 2017</i>	\$60	<i>Austin Hope Paso Robles Cab 2015</i>	\$155
<i>La Madrid GR Malbec 2013</i>	\$65	<i>Chat Lilian Ladouys St Estephe 1990</i>	\$165
<i>La Nerthe Cotes Du-Rhone 2013</i>	\$75	<i>BV Georges de Latour Cab Sauv</i>	\$170
<i>Orin Swift Abstract 2017</i>	\$75	<i>Cuvee Les Broc Cru Duband 2015</i>	\$183
<i>Chateau La Commanderie 2015</i>	\$80	<i>Gaja Brunello Di Montalcino</i>	\$188
<i>Cotes De Rhone Michel Picard 2007</i>	\$80	<i>Pauillac de Chateau Latour 2014</i>	\$195
<i>Higher Ground CC Pinot Noir 2016</i>	\$80	<i>JMark Ryan Lonely Heart</i>	\$200
<i>Massolino Langhe Nebbiolo 2017</i>	\$80	<i>Orin Swift Mercury Cab Sauv 2015</i>	\$200
<i>Orin Swift Machete</i>	\$80	<i>Paradigm Cab Sauv 2009</i>	\$200
<i>Penfolds Bin 389 Cab/Shiraz 2015</i>	\$80	<i>Larkmead Cab Sauv</i>	\$260
<i>Whitehall Lane Tre Leoni 2016</i>	\$80	<i>Ridge Monte Bello</i>	\$296
<i>Garnacha Alto Moncayo</i>	\$90	<i>Anomaly Cab Sauv</i>	\$298
<i>Wisdom 2014</i>	\$90	<i>Cos D'Estournel Saint Estephe 2011</i>	\$400
<i>Orin Swift Papillon</i>	\$95	<i>Opus One 2014</i>	\$420
<i>Eggo Zorzal 2015</i>	\$99	<i>Scarecrow Cab Sauv 2015</i>	\$700
<i>Burgess Hillside Cab Sauv 2014</i>	\$100	<i>Chateau Rayas</i>	\$760
<i>Caparzo Brunello di Montalcino 2014</i>	\$100	<i>Penfolds G Bin 95 BM 761 2012</i>	\$1,143
<i>Lassegue Snt Emilion Grand Cru 2015</i>	\$100	<i>Chat Haut Brion Pessac Leo 2011</i>	\$1,386
<i>Old Ghost Zinfandel 2015</i>	\$100		
<i>Sucette Grenache 2015</i>	\$100		
<i>Tyler Dierberg Vineyard Pinot Noir</i>	\$100		
<i>Paraduxx Z Blend 2015</i>	\$110		

Wine Red

-By The Glass-

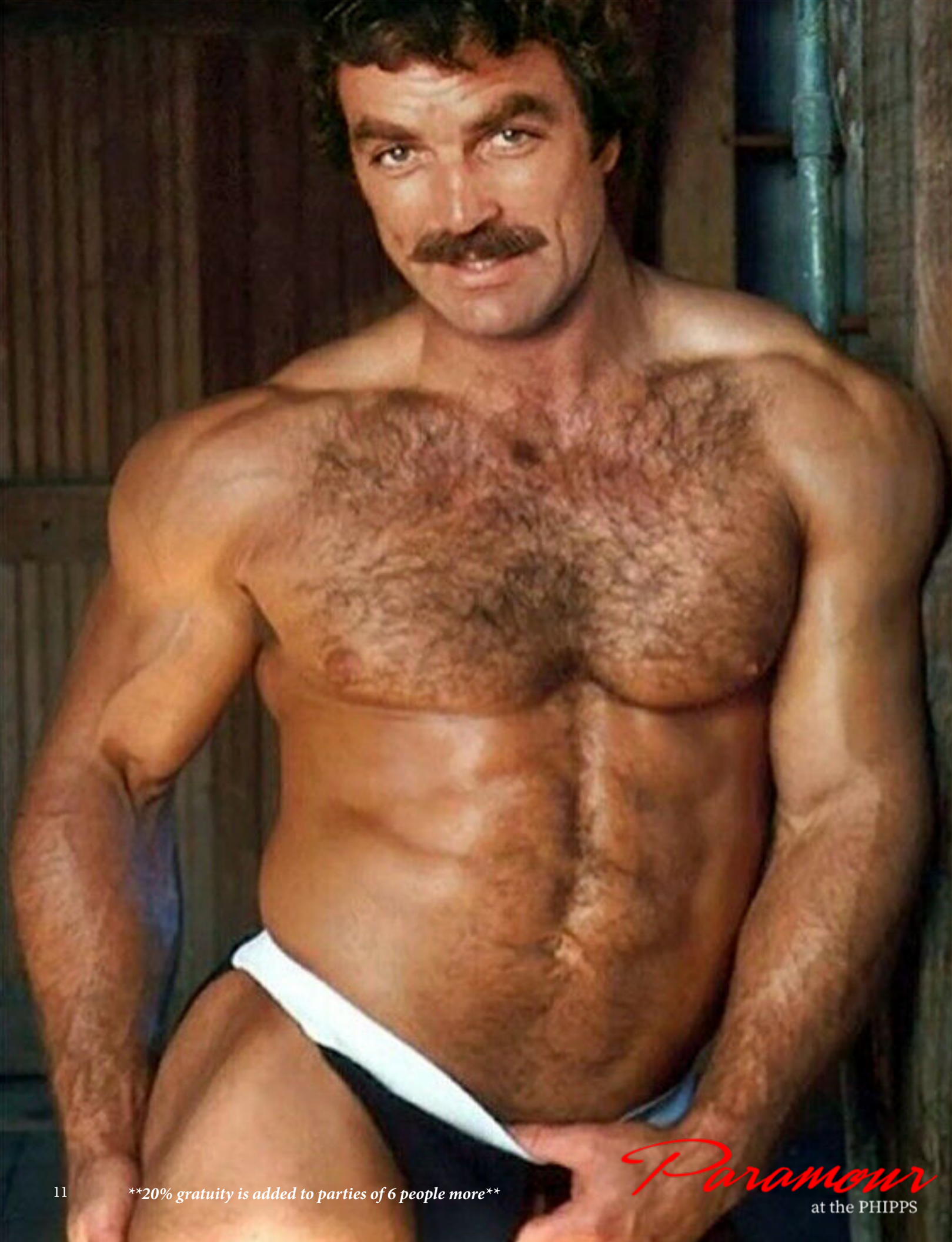
<i>Proverb Cab Sauv 2016</i>	\$12/\$35	<i>Lompoc Wine Co Pinot Noir 2014</i>	\$15/\$54
<i>Georges Duboeuf Beaujolais 2017</i>	\$12/\$38	<i>Alanera Rosso Veronese 2016</i>	\$15/\$55
<i>Farm to Table Pinot Noir 2018</i>	\$13/\$45	<i>Chateau Saint Andre Corbin 2018</i>	\$15/\$56
<i>Rosso Labrusca Lambrusco 910</i>	\$14/\$40	<i>Alta Vista Estate Malbec 2017</i>	\$15/\$57
<i>Pavo Real 2015</i>	\$14/\$48	<i>Chateau Baignan 2016</i>	\$15/\$57
<i>Four Vines The Kinker</i>	\$15/\$50	<i>Lamole di Lamole Chianti 2016</i>	\$17/\$57
<i>Gen Del Alma JiJiJi Malbec 2018</i>	\$15/\$50	<i>Bourgogne Chanson Pinot Noir 2017</i>	\$20/\$55
<i>Rioja Tempranillo Ontanon 2010</i>	\$15/\$51	<i>Alpha Omega J.I. Napa 2015</i>	\$20/\$70
<i>Tellus Falasco Merlot 2014</i>	\$15/\$52		



Sinner

20% gratuity is added to parties of 6 people or more

** A \$100 pre-authorization hold is applied to all open tabs. Hold will be released immediately after tab is closed or up to 2 business days - depending on your bank.



THE COCK'S \$18 You know!

APEROL SPRITZ

Aperol, Champagne, Topo Chico

BRAMBLE

Botanist Gin, Creme de Murry, Lemon, Simple Syrup, Blackberries

COSMO

Tito's Vodka, Cointreau, Lime, Cranberry Juice

FITZGERALD

Botanist Gin, Lemon, Bitters Simple Syrup

FRENCH 75

Botanist Gin, JP Chenet, Lemon, Simple Syrup

GIN FIZ

Botanist Gin, JP Chenet, Egg White Lemon, Simple Syrup

GIN MARTINI

Botanist Gin, Dolin Dry Vermouth, Orange Bitters

GOLD RUSH

Breckenridge Bourbon, Honey, Lemon

GREEN TEA SHOT

Jameson Whiskey, Peach Liqueur, Sprite, Lemon, Lime

KALIMOTXO

Dry Red Wine, Cola, Lemon

LAST WORD

Botanist Gin, Green Chartreuse, Luxardo Maraschino

LONG ISLAND ICED TEA

Tito's Vodka, Plantation Rum, Botanist Gin, Orange Cointreau, Lemon, Simple Syrup, Coke

MANHATTAN

Milam & Greene Rye, Sweet Vermouth, Ango Bitters, Cherry

MARGARITA

Codigo Blanco 1530 Tequila, Cointreau, Lime, Simple Syrup

MOJITO

Plantation Rum, Mint, Lime, Simple Syrup, Topo Chico

MOSCOW MULE

Tito's Vodka, Ginger Beer, Lime

NEGRONI

Botanist Gin, Carpano Antica, Campari

PAPER PLANE

Breckenridge Bourbon, Aperol, Amaro Nonino, Lemon

SAZERAC

Milam & Greene Rye, Peychaud Bitters, Simple Syrup with Absinthe Rinse

SHIBARI

Breckenridge Bourbon, Amaretto, Lemon, Simple Syrup

TOM COLLINS

Botanist Gin, Topo Chico, Lemon, Simple Syrup

VODKA MARTINI

Tito's Vodka, Dolin Dry Vermouth, Olives

v
u
l
n
e
r
a
b
i
l
i
t
y

OUR COCK'S

\$18

DaQueery

Plantation Rum, Lime Juice, Grapefruit Juice, Luxardo Sour Cherry Syrup

The Fun Bag

Plantation Rum, Lime Juice, Honey, Sprite, Peychaud Bitters

Raunch Water

Codigo 1530 Blanco, Lime Juice, Topo Chico

Pray the Pour Away

White Wine Blend, Topo Chico, Berries

Vampiro "The Paramour Way"

Patron Anejo, Sangrita

Pillow Princess

Tito's Vodka, Solerno, Lime Juice, Sprite, Simple Syrup

Bedroom Pornstar

Tito's Vodka, Passoa, JP Chenet Passionfruit, Lime Juice, Vanilla Syrup

OLD COCK'S

Sodomy **\$50**

Ranger Creek Bourbon, Red Cotton Candy, Ango Bitters, Orange, Cherry

Coitus **\$25**

Milam and Green Bourbon, Sugar Cube, Orange, Angostura Bitters, Cherry

Bareback **\$18**

Breckenridge Bourbon, Sugar Cube, Orange, Cherry, Angostura Bitters

MOCK COCK'S

\$10

Mocking Me Crazy

Simple Syrup, Lime Juice, Mint, 7-up

Nudity

Blackberries, Blueberries, Strawberries, Lime, Simple Syrup, 7-up

v
u
l
n
e
r
a
b
i
l
i
t
y

** A \$100 pre-authorization hold is applied to all open tabs. Hold will be released immediately after tab is closed or up to 2 business days - depending on your bank.

20% gratuity is added to parties of 6 people or more



*We have so much
love to give...*

Paramour
at the Phipps

**THE
7 DEADLY
PALOMAS**
\$18

**DIRTY
\$18
COCK'S**

Under the Sheets

Breckenridge Bourbon, Lemon, Simple Syrup, Egg White

BDSM

Milam and Greene Rye Whiskey, Campari, Carpano Antica Formula Sweet Vermouth

Afternoon Delight

Milam and Greene Rye Whiskey, Lemon, Orange, Simple Syrup, Red Wine Blend

Loose Lips

Breckenridge Bourbon, Lemon, Simple Syrup, Blackberries, Topo Chico

The Seamen

Breckenridge Bourbon, Simple Syrup, Lemon, Blueberries, Mint

Morning After Pill

Codigo 1530 Blanco, Orange, Sour Cherry Syrup, Cherries

Bottom Feeder

Plantation Rum, Coke, Angostura Bitters Ice Cubes

Panty Dropper

Titos Vodka, Aperol, Honey Simple Syrup, Lime, Cucumber

Facial

The Botanist Gin, Thyme Black Pepper Simple Syrup, Lemon, Egg White

The Kristi Waters

Plantation Rum, Blue Curacao, Lime, Coco Lopez, Simple Syrup

Envy

Codigo 1530 Blanco, Grapefruit, Simple Syrup, Lime, Jalapeno, Tiki Bitters, Jarritos

GREED

Codigo 1530 Blanco, Grapefruit, Bell Pepper Simple Syrup, Campari, Topo Chico

Lust

Codigo 1530 Blanco, Grapefruit, Blood Orange, Lime, Jarritos

Gluttony

Codigo 1530 Blanco, Grapefruit, Blackberries, Lime, Simple Syrup, Rhubarb Bitters, Jarritos

PRIDE

Espadin Mezcal, Grapefruit, Passoa, Lime, Simple Syrup, Jarritos, Red Wine Float

ANGER

Codigo 1530 Blanco, Grapefruit, Pama Liqueur, Lemon, Lime Yuzu Fever Tree

sloth

Codigo 1530 Blanco, Grapefruit, Guava, Lime, Tiki Bitters, Jarritos

**E
X
P
A
T
I
E**

BIERO

("Beer" in German)

**T
r
u
s
t**



\$8

Draft

- Freetail
- Love Street
- Pacifico
- Modelo
- Negra Buenaaveza
- 5 O'Clock Pil Ale
- Thirsty Goat Amber Ale
- Axis IPA
- Fireman Light
- Modelo Especial
- Dos XX

Bottle or Can
















\$6

- | | |
|------------------|-------------------------|
| Crackberry Cider | Negra Modelo |
| Cayaco Lager | Pacifico |
| Colimita Lager | Paulaner Hefeweizen Bot |
| Dos Equis bottle | Shiner Bock |
| Fireman's Light | Stone Buenaaveza Can |
| Lonestar | Stone IPA |
| Lonestar Light | Stone Scorpion Bowl Can |
| Modelo Especial | Victory Golden Monkey |

*** A \$100 pre-authorization hold is applied to all open tabs. Hold will be released immediately after tab is closed or up to 2 business days - depending on your bank.*

20% gratuity is added to parties of 6 people or more

Champagne

Calvet Celebration Brut Rose	€10/€40
JP Chenet Blanc de Blanc Brut	€10/€40
Perelada Rose	€10/€40
Ballatore Moscato Rose 	€12/€40
Torrentes Extra Brut	€12/€40
Asti Martini Spumante 	€12/€48
Lini Lambrusco Rosso NV 	€12/€48
McPherson Brut	€13/€48
Calvet Brut Rose Cremant de Bordeaux 	€13/€48
Prosecco Torresella 	€13/€48
Champs de Rose Brut	€13/€50
Chandon Rose 	€13/€50
Cono Sur Brut 	€13/€50
Juve & Camps Brut Reserve 	€13/€50
Marquis de Goulaine Cremant de Loire 	€15/€59
Fun Size Moet & Chandon Imp Rose 	€25
Fun Size Moet & Chandon Imperial Brut 	€25
Haute Couture Blanc	€25
Haute Couture Rose	€35
Krug Grande Cuvee 165eme Edition 	€50
Billecart-Salmon Brut Reserve	€55
GH Mumm Grand Cordon 	€60
Letre Magique Maison de Grand Esprit 	€70
Billecart-Salmon Brut Rose 	€80



Kaumland Blanc de Noirs 2008 	€80
Schramsberg Blanc de Blancs 	€85
Taittinger La Francaise	€100
Francoise Bedel Vis Vin Secret 	€120
Moet & Chandon Imperial Brut Reserve 	€120
Bollinger Special Cuvee 	€125
Veuve Clicquot Brut Ponsardin 	€125
Moet & Chandon Nectar Brut	€130
Moet & Chandon Nectar Rose	€130
Veuve Clicquot Rich Rose	€130
H Billiot Fils Brut Rose 	€150
Pierre Gimmonnet Special Club 	€150
Moet & Chandon Imp Rose	€180
Billecart-Salmon Brut Rose 	€270
Perrier Jouet Belle Epoque Magnum 2006	€280
Veuve Clicquot Rich Brut 	€300
Charles Heidsieck Blanc Des Millionaires 1995 	€400
Clos Lanson 	€400
Billecart-Salmon St Hilaire 1999 	€750
Krug Brut 2000 	€900
Krug Brut 2002 	€900
Krug Brut 2003 	€900
Krug Collection No 0847 1989 	€1,000
Krug Clos du Mesnil 2002 	€2,200
Krug Clos du Mesnil 2003 	€2,200

GROUP LOVE \$80

The Church Lady

THE BOTANIST GIN, PINEAPPLE JUICE, CHERRY HERRING, SOUR CHERRY LUXARDO, COINTREAU, BENADICTINE, LIME JUICE, ANGOSTURA BITTERS

ROCK ME LIKE A HURRICANE

PLANTATION RUM, ORANGE JUICE, LIME JUICE, PINEAPPLE JUICE, PASSIONFRUIT JUICE

Menage a' Cinq

TURN ANY OF OUR COCK'S INTO A 5-WAY

Flights \$32

OUR BEST 3 WAY
BOURBON
TEQUILA
MEZCAL

THE QUEEN EXPERIENCE

Cheer, Dance & Drink with your Queen!



Hand Job - \$100

She pours for you
(1 bottle of Calvet Celebration Rose included)

Blow Job - \$200

She drinks with you
(1 bottle of Billecart Brut Rose included)

The G.F.E. - \$300

Just ask!
(1 bottle of Veuve Clicquot Rose included)

Want to know more?
Ask the HBIC!

Kristi Waters 210. 990.7419
kristiw@paramourbar.com

20% gratuity is added to parties of 6 people or more

P
l
e
a
s
u
r
e

INTERNATIONAL

MIDLETON BARRY CROCKETT LEGACY	\$56
KAVALAN PORT CASK WHISKEY	\$64
KAVALAN VINOCH BARRIQUE	\$64
ICHIROS MALT AND GRAIN WHISKEY	\$77
KAVALAN WHISKEY SHERRY CASK	\$80
LES MOISSONS SINGLE MALT	\$90
REDBREAST IRISH 21 YR	\$106
MIDLETON VERY RARE '17	\$114
KAVALAN FINO SHERRY CASK	\$120
MIDLETON VERY RARE IRISH	\$120
BASTILLE 1789	\$158
NIKKA TAKETSURU 21 YR	\$160
NIKKA SINGLE MALT YOICHI 15 YR	\$200

SCOTCH

GLENLIVET NADURRA OLOSORO MATURED	\$81
ARDBEG PERPETUUM	\$96
MACALLAN 18 YR	\$102
SPEYBURN 25 YR	\$120
DALWHINNIE 29 CASK	\$160
HIGHLAND PARK 25 YR	\$160
BALVENIE 25 YR	\$200
OBAN 21 YR	\$200
GLENMORANGIE 25 YR	\$240
GLENLIVET XXV BATCH NO. 0913A	\$270
TALISKER 30 YR	\$280
BALVENIE 30 YR	\$400
MACALLAN CASK STRENGTH	\$600
LADYBURN 41 YR	\$1,680

RYE

WHISTLE PIG RYE 15	\$56
THOMAS HANDY SAZERAC RYE LTD '18	\$120
THOMAS HANDY SAZERAC RYE LTD '16	\$160
WILLET 10 YR BARREL NO. 1428	\$160
THOMAS HANDY SAZERAC RYE LTD '14	\$200
THOMAS HANDY SAZERAC RYE LTD '15	\$200
WHISTLE PIG THE BOSS BLACK PRINCE ED	\$200
WILLET SMALL BATCH RYE RRG	\$240
THOMAS HANDY SAZERAC RYE LTD '17	\$330
JEFFERSON'S PRESIDENTIAL SELECT 21 YR	\$348
SAZERAC 18 YR SUMMER '17	\$504
SAZERAC 18 YR SPRING '16	\$570
SAZERAC 18 YR FALL '12	\$630
SAZERAC 18 YR SPRING '14	\$660
SAZERAC 18 YR FALL '11	\$1,190

BOURBON

OLD RIPPY BATCH 1	\$101
ELIJAH CRAIG SINGLE BARREL 18 YR	\$120
FOUR ROSES BARREL STRENGTH LTD ED	\$120
OLD FITZGERALD 13 YR	\$120
OLD FITZGERALD BOURBON WHISKEY 11 YR FW	\$120
FOUR ROSES SINGLE BARREL LE 2014	\$160
FOUR ROSES ELLIOT SELECT 2016	\$160
PARKER'S HERITAGE 11 YR SB	\$160
WILLET 10 YR BARREL NO. 106	\$160
WILD TURKEY REVIVAL	\$180
BLOOD OATH VERY LR PACT #1 2015	\$200
GEORGE T STAGG 2018 LE BARREL PROOF	\$200
PARKER'S HERITAGE PROMISE OF HOPE	\$200
W.L. WELLER CYPB	\$200
WILD TURKEY AMERICAN SPIRIT 15 YR	\$200
ELIJAH CRAIG SINGLE BARREL 23 YR	\$225
WILD TURKEY 1855 RSV	\$226
ELIJAH CRAIG 21 YR FW	\$240
GEORGE T STAGG 2016 LE BARREL PROOF	\$240
GEORGE T STAGG 2017 LE BARREL PROOF	\$240
OLD RIP VAN WINKLE 10 YR. '17	\$240
PARKER'S HERITAGE 24 YR BONDED	\$240
JEFFERSON'S PRESIDENTIAL SELECT 18 YR	\$256
JEFFERSON'S PRESIDENTIAL SELECT 21 YR	\$260
PARKER'S HERITAGE MASTER DISTILLER	\$260
BLADE AND BOW 22 YR	\$290
JEFFERSON'S PRESIDENTIAL SELECT 25 YR FW	\$290
GEORGE T STAGG 2015 LE BARREL PROOF	\$320
JEFFERSON'S PRESIDENTIAL SELECT 17 YR FW	\$320
JOHN E FITZGERALD 20 YR VERY SPECIAL RESERVE	\$360
WILLIAM LARUE WELLER LTD BP '16	\$450
WILLIAM LARUE WELLER LTD BP '18	\$475
WILLIAM LARUE WELLER LTD BP '17	\$514
GEORGE T STAGG 2014 LE BARREL PROOF	\$533
WILLIAM LARUE WELLER LTD BP '15	\$574
PAPPY VAN WINKLE'S FAMILY RSV 15 YR	\$640
PAPPY VAN WINKLE'S FAMILY RSV 20 YR	\$960
GEORGE T STAGG 2013 LE BARREL PROOF	\$990
WILLET 10 YR BARREL NO. 455	\$990

CAGED SPIRITS



Brunch Menu

Saturday & Sunday!

Doors open at 10:00 am

Show starts at 12:00 pm

FOR CATERING SERVICES:

210.990.7413

paramourbar.com

Spanish Tortilla \$14
Eggs, potatoes, and onion

Barbacoa Tacos \$17
3 barbacoa tacos with onion, cilantro and guacamole salsa

Chilaquiles \$13
Fried corn tortillas simmered in your choice of green or red sauce topped with fresh cream, cheese, onion, cilantro and 2 sunny side up eggs

Brunch Omelette \$14
Eggs with your choice of jack cheese, bacon, sausage, chorizo & green bell peppers

Seasonal Fruit \$12
Mix of seasonal fruit with yogurt

Chicken Salad \$13
Chicken breast, celery, pecans, cranberries, greek yogurt and mayo seasoned with salt/pepper

Paramour Salad \$14
Spinach, arugula, avocado, bell peppers, pecans, lime juice and olive oil. Your choice of ranch or lime vinaigrette
Add grilled chicken breast - \$17

Fish Ceviche \$16
Fish marinated in cocktail sauce red onion, tomato, cucumber, cilantro & tajin topped with habanero mayo

Shrimp Ceviche \$17
Shrimp marinated in fresh orange juice, green bell pepper, red onion, cilantro, olive oil, lime juice, avocado and mango.

Avocado Toast \$15
Mashed avocado with red onion, cherry tomatoes, cilantro, EVOO, & sesame seeds over toast.
Add 2 eggs - \$17

Turkey Sandwich \$15
Turkey breast, lettuce, tomato, mayo and mozzarella cheese.

Charcuterie Board \$30
Serrano ham, spanish chorizo, salami, manchego cheese, artigiano cheese, mustard, apricots, strawberries, almonds & bread



FONDA NOSTRA
FINE MEXICAN CUISINE

** A \$100 pre-authorization hold is applied to all open tabs. Hold will be released immediately after tab is closed or up to 2 business days - depending on your bank.

20% gratuity is added to parties of 6 people or more

Mouthgasms

Appetizers

Guacamole with Chicharron \$14

Mashed avocado with lime, cilantro, onion, and tomato topped with crispy fried pork.

Tuna Tostada \$12

Fresh, thinly sliced tuna over a corn tostada with mayo and topped with avocado, jalapeno and soy sauce.

Pico de Gallo with Chicharron \$13

Tomato, onion, serrano, cilantro, lime juice and olive oil topped with crispy fried pork.

Botana \$9

Mix of chips, peanuts, and pepita seeds topped with chile piquin.

Cauliflower Bowl \$12

Sauteed cauliflower topped with ranch dressing and chili powder.

Charcuterie Board \$30

Serrano ham, spanish chorizo, salami, manchego cheese, artigiano cheese, mustard, apricots, strawberries, almonds and bread.

Salads

Paramour Salad \$14

Spinach, arugula, avocado, bell peppers, pecans, lime juice and olive oil. Your choice of ranch or lime vinaigrette.

Add grilled chicken breast - \$17

Chicken Salad \$13

Chicken breast, celery, pecans, cranberries, Greek yogurt and mayo seasoned with salt and pepper.

Ceviches

Shrimp Ceviche \$16

Shrimp marinated in fresh orange juice, green bell pepper, red onion, cilantro, olive oil, lime juice, avocado and mango.

Fish Ceviche \$16

Fish marinated in cocktail sauce, red onion, tomatoes, cucumber, cilantro and tajin topped with habanero mayo.

Tuna Tartar \$27

Fresh raw tuna marinated in ponzu sauce, pineapple, avocado and kiwi.

Tacos

Quesadilla w/Chorizo \$15

Quesadillas stuffed with melted mozzarella and chorizo.

Barbacoa Tacos \$17

3 barbacoa tacos served with onion, cilantro and salsa.

Cochinita Pibil Tacos \$17

3 cochinita pibil tacos served with onion and cilantro.

Grilled Chicken Breast Tacos \$15

Grilled chicken breast with onions and bell peppers.

Mexican Street Tacos \$14

5 mini asada tacos topped with onion and cilantro.

Sandwiches

Turkey Breast Sandwich \$15

Turkey breast, lettuce, tomato, mayo and mozzarella cheese.

Cochinita Pibil Sandwich \$16

Panini bread stuffed with achiote habanero pulled pork and topped with melted mozzarella.

Crostini \$15

Mozzarella, fresh cherry tomatoes and bacon served over a toasted crusty baguette.

Avocado Toast \$15

Mashed avocado with red onion, cherry tomatoes, cilantro, olive oil and sesame seeds served over toast.

Prime Beef Sliders \$19

Chopped prime beef mixed with melted cheese, caramelized onion and bourbon honey.

Desserts

Seasonal Cheesecake \$12

Creamy New York style cheesecake.

Chocolate Cake \$14

Moist 4-layer chocolate cake filled with Bavarian cream and Nutella covered in chocolate ganache.

FOOD AVAILABLE

WEDNESDAY - SUNDAY

12:00 PM - 11:00 PM



FONDA NOSTRA
FINE MEXICAN KITCHEN



Paramour Adventures

Your Journey Awaits

W
e
H
o
s
t



Quick Trips

- The One Night Stand -

ARE YOU COMING IN FOR SOMETHING SPECIAL? BIRTHDAY, ANNIVERSARY, LADIES NIGHT, AFTER THEATRE DRINKS, OR JUST ONE OF THOSE NIGHTS WHEN YOU SAY, "WHAT THE FUCK!" LET OUR ADVENTURE CHEF **Amanda Vega** MAKE IT A NIGHT YOU WILL NEVER FORGET. YOU CAN MAKE QUICK TRIP ARRANGMENTS WHEN YOU WALK IN THE DOOR OR YOU CAN PLAN AHEAD.

Amanda Vega
Corporate Event Coordinator
Tour Guide
210.990.7413
amandav@paramourbar.com



Big Adventures



- The Rendezvous -

Good times, great service and a flexible arrangement.
Server included.

- The Affair -

Serious fun for a larger sized group.
Mobile bar, server, and personal bartenders.



- THE ROOFTOP -

Prepare to escape. The views and service will amaze your group.
Private full bar, servers, personal bartenders.

- The Paramour -

More than a fling, she's all yours. Full buy out of
Two private bars, full staff, mobile bar(s) if needed.



Amanda Vega
Corporate Event Coordinator
Tour Guide
210.990.7413
amandav@paramourbar.com

W
E
H
O
S
T

Stop, Drop & Pop!

THE ONLY CHAMPAGNE VENDING MACHINE IN TEXAS!

Follow us on:



@Paramour Bar

210.340.9880

www.paramourbar.com
exploretock.com/paramour