



Beverages

Fountain Soda | \$3

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Seagram's Ginger Ale

Bottled Water

Still \$3/Sparkling \$4

Snapple Lemon Iced Tea | \$3

Juice | \$2

Orange, Cranberry, Pineapple

Zeke's Coffee | \$3

Round House Blend or Market Blend (Decaf)

Hot Tea | \$3

English Breakfast, Chamomile, or Lemon Ginger

THE FOURTH WALL BAR & CAFÉ

Cocktails | \$13

Establishment

"inked" Ford's gin, Lillet Blanc, amaretto

Tabloid

Ketel One Citreon, elderflower, cranberry

Page Three Girl

Bacardi rum, watermelon, lime, grenadine

Classics | \$11

Martini

Vodka or gin, lemon or olive

Old Fashioned

Bourbon, simple, bitters

Non-Alcoholic | \$5

Watermelon cooler

watermelon, lime, ginger

Blackberry soda

Blackberry syrup, sparkling

Welcome back to Round House Theatre, and to the Fourth Wall Bar and Café! We're pleased you've joined us, as we embark on a season sure to bring the drama. Make yourself comfortable and let us know how we can help.

*We are pleased to present this menu in collaboration with the production of **ink**. Pay special attention to the cocktail menu, and you might finally be able to answer the question: What is black and white, and red all over? Don't miss the bangers and mash, a classic British Isles nosh! The classic Wimbledon dessert of berries and cream is featured, and we even have a playful nod at fish and chips. Don't worry, you won't get any ink on your fingers!*

Cheers!

Beer | \$7

Draft

Pilsner – DC Brau, *Pils*
Honey Wheat Ale – Black Viking, *Zingabier*
IPA, West Coast – Denizens, *Southside*

Cans & Bottles

Seltzer (Hard) – Denizens, *Grapefruit*
Cider (Hard) – Austin Eastsiders, *Original*
Pilsner – 7 Locks, *Bohemian*
Ale, Brown – Newcastle
IPA, Session – 7 Locks, *Billy Goat Tr’Ale*
IPA – Harpoon
IPA Rye - 7 Locks, *Surrender*

Wines | \$12

Sparkling

Blanc de Blancs – Simonet Crémant, NV (FRA)
Prosecco – Carpena-Malvolti DOCG, NV (ITA)

Rosé

Rosé – Villa des Anges, '22 (FRA)
Rosé - Black Girl Magic, '20 (CA, USA)

White

Sauvignon Blanc - Bonterra Organic, '21 (CA, USA)
Riesling – Nik Weis *Urban*, '22 (GER)
Chardonnay - Nielson Santa Barbara, '21 (CA, USA)

Red Wine

Pinot Noir - Jeff Carrel, '21 (FRA)
Grenache – Bodegas Breca, '22 (ESP)
Cabernet Sauvignon - Longevity, '18 (CA, USA)

From the Kitchen

Snacks

Salami, Cheese, Crackers | **\$5**
Leek & Parmesan Pastry Roll - | **\$6**
flaky stuffed pastry
Oven Roasted Vegetables + g | **\$6**
brussels sprouts, sweet potato, sesame seed

Hearty

RHT Seasonal House Salad + g | **\$8**
kale power mix, black beans, roasted corn, chipotle ranch
Tuna Salad Sandwich - | **\$9**
tuna salad, pickled red onion, served on white bread with chips
Beef Stew g | **\$8**
beef and vegetable stew
Bangers & Mash | **\$12**
pork sausage, mashed potato, brown gravy

Sweets

Fresh Baked Chocolate Chip Cookies | **\$2/each**
Berries & Cream g | **\$6**
blackberries, Grand Marnier sweet cream (contains alcohol)
Haagen-Dazs Vanilla Ice Cream (4oz) g | **\$4**
Gluten-Free Brownie g | **\$4**

- vegetarian | + vegan | g gluten free | P contains nuts



Intermission Pre-Order

1. Scan QR Code
2. Select Pick-Up Time of 8:45pm
(3:15pm for Matinee Performances)
3. Select and add Items to the Cart
4. Checkout
5. Order will be ready at Bar at end closest to Men's room.