

THE
BUCKHORN
DRINK
MENU

BUCKHORN
DRINK

Beer





DRAFT

Alamo Golden Ale 
Blue Star Texican Lager 
Bud Light
Busted Sandal El Robusto Porter 
Busted Sandal IPA 
Celis Juicy IPA 
Celis White 
Dos XX
Lone Star 
Real Ale Axis IPA 
Shiner Bock 
Saint Arnold Amber Ale 
Ziegenbock 





Ask your bartender
about purchasing a
Buckhorn logo glass!

DOMESTIC BOTTLE

Blue Moon
Budweiser
Bud Light
Coors Light
Coors Original
Miller Lite
Lone Star 
Lone Star Light 
Lone Star 24/7 
Pabst Blue Ribbon
Pearl 
O'Douls

PREMIUM BOTTLE

Michelob Ultra
Shiner Bock 
Shiner Light Blonde 

IMPORT

Corona
Corona Light
Crabbie's Ginger Beer
Dos XX
Guinness
Heineken
Stella Artois
Tecate



Indicates a Texas brand



Indicates a San Antonio brand



Cider

AUSTIN EASTCIDERS

The best ciders come from Texas y'all! Made in Austin, Texas, these ciders are only made from real cider apples. Unlike culinary apples, cider apples are full of tannins, which provides a more rich and complex flavor. And good ciders only use good ingredients. Austin Eastciders only use real Texas honey and real pineapple juice. Get one and taste the difference!

Original
Pineapple Cider
Texas Honey Cider



Wine

RED

Copper Ridge Cabernet Sauvignon
Freakshow Cabernet Sauvignon
Infinite Monkey Merlot ♣

WHITE

Ammunition Sauvignon Blanc
Copper Ridge White Zinfandel
Copper Ridge Pino Grigio
Storypoint Chardonnay
Liberty Bell Moscato



Champagne

WYCLIFF

Wycliff Brut

Try a flavored mimosa!
Orange, cranberry, or pineapple.



**Ask your bartender
about our bar snacks!**





Cocktails

BUCKHORN SIGNATURE COCKTAILS

Buckarita

An original margarita, crafted right here at the Buckhorn. Served with Cuervo 1800 Tequila, Gran Gala, prickly pear puree and a splash of orange and lime juice. Served on the rocks. 12oz or 20oz.

Buckhorn's Bloody Mary

A secret spicy and savory recipe made only at the Buckhorn! We do it with Texas' own Tito's Handmade Vodka. 12oz or 20oz.

Safari Punch

A Tropical blend of pineapple juice, orange juice, grenadine, banana liqueur and your choice of rum. We recommend Malibu! 12oz or 20oz.

Adult Root Beer

An adult twist on an American classic! Made with root beer brewed at St. Arnold's Brewery in Houston, Texas. Add Smirnoff Vanilla Vodka or try it with RumChata!

Garrison Bros. Old Fashioned

A classic featuring the first legal Bourbon in the Lone Star State! Made with a muddled sugar cube, a twist of orange, and a wild cherry.

Rye Old Fashioned

A classic prohibition cocktail done with 1810 Old Overholdt Rye Whiskey, drank by the likes of Doc Holliday. Made with a muddled sugar cube, a twist of orange and a wild cherry.

Ranch Water

When you're ready to hitch your horse and put your feet up in the Texas sunset. A cowboy quencher done with your choice of TX Blended Whiskey or TX Bourbon and a refreshing splash of Topo Chico mineral water, plus a twist of lime.

Tito's Refresher

Like takin' a dip in a cool Texas spring on a scorchin' summer day. Cool off with Tito's Handmade Vodka and Topo Chico mineral water with a slice of lime and orange.

Adult Slushies

Our frozen strawberry lemonade or cherry limeade slushie. We recommend trying it with one of our flavored Texas vodkas. Or try it with your choice of spirit. 12oz or 20oz.

Texas Tea

A big Texas take on a Long Island classic! Featuring Tito's Handmade Vodka.

A TASTE OF OLD SAN ANTONIO: SIGNATURE CLASSIC COCKTAILS

Sidecar

A popular and entrancing sour cocktail made with Cognac, Gran Gala and lemon juice.

Gimlet

A classic favorite created in the 19th century. This cocktail is slightly sweet and slightly sour, and features gin with lime juice.

TX 75

Our take on a classic cocktail, but with a Texas twist. TX Whiskey with champagne, lemon juice, and honey.

The Original Daiquiri

This is not your modern daiquiri. Created in the late 1800s and popularized in the 1940's, this vintage drink features just the right balance of white rum, sugar and citrus.

Bees Knees

A Prohibition Era favorite, it truly is the "bees knees"! Made with Seersucker San Antonio Gin, Texas honey and fresh lemon.



Classic Margarita

A tasty blend of our house tequila and triple sec, served frozen or on the rocks. Try it with strawberry, mango, peach or prickly pear purée. Ask your bartender for creative flavors! 12oz or 20oz.

Western Son Margarita

Choice of Texas made fruit-flavored vodka (peach, prickly pear, or watermelon), Gran Gala, our house made margarita mix and fresh lime, served on the rocks. 12oz or 20 oz.

Jalapeño Cucumber Margarita

A refreshing margarita with a little bite! Made with Texas Jalapeno Moonshine, Effen Cucumber Vodka, fresh lime, house margarita mix, a splash of orange juice and soda. Try it with a chili rim! 12oz or 20oz.

Cadillac Margarita

Take life by the horns! This margarita features Cuervo 1800, our house made margarita mix, fresh lime and orange juice and a Grand Marnier float. 12oz or 20oz

Skinny Margarita

Enjoy your favorite cocktail without all of the guilt! Made with organic Dulce Vida tequila, fresh lime juice and agave nectar. Served on the rocks.

Mangonada

Sweet mango paired with chamoy, the perfect fruity treat! Served frozen or on the rocks.



Texas Lemon Drop

The classic martini featuring Austin, Texas' Deep Eddy lemon vodka, fresh squeezed lemons and shaken to perfection.

Texas Cosmopolitan

Made with Tito's Handmade Vodka, Gran Gala and cranberry juice, shaken and served with an orange twist.

Yellow Rose

San Antonio's own Seersucker Gin, shaken with lemon and orange, and a sugar cube.

Eddy Palmer Martini

A delicious martini, southern style! Texas' own Deep Eddy Sweet Tea Vodka paired with Deep Eddy Lemon and a sugar rim. Just like Arnold Palmer would have made it!



Texas Mule - Choice of Tito's Handmade Vodka, Rebecca Creek Whiskey, TX Bourbon, TX Blended Whiskey, Real Ale Gin, Seersucker Gin or Dulce Vida Tequila.

Irish Mule - Jamison Irish Whiskey

Mexican Mule - Choice of tequila

Kentucky Mule - Choice of bourbon

Prickly Pear Mule - Western Son Prickly Pear Vodka

Jalapeño Mule - Texas Jalapeno Moonshine

History of the Buckhorn

In 1881, seventeen-year-old Albert Friedrich, a bartender and bellhop at San Antonio's Southern Hotel on Main Plaza, decided to open his own saloon across the street. Little did Friedrich know, over 130 years later his Buckhorn Saloon and Museum would be one of San Antonio's top attractions and continue to entertain tourists from all over the world.

Shortly after opening The Buckhorn Saloon, Albert learned that many folks traveling off the ol' dusty trail didn't have much money in their pockets. Albert had the brilliant idea to accept horns and antlers in exchange for a free beer or whiskey from his saloon. From then on, The Buckhorn collection grew to become one of the world's most unique and largest collections of horns and antlers. The impressive horn and antler collection lined every wall and ceiling, which is why it is known as the Buckhorn Hall of Horns.

In 1922, the first year of Prohibition in the United States, the Buckhorn made its first move to the corner of Houston and South Flores Streets. Many saloons, unable to serve alcoholic beverages, closed their doors, but Friedrich used his collection and his creativity to keep the Buckhorn afloat. Friedrich replaced the revenues lost from liquor sales by selling non-alcoholic beverages, lunches and by creating a curio store as unique as the collection itself. Such ingenuity made the Buckhorn more popular than ever and locals and tourists alike continued to pour into the Saloon and Hall of Horns.

Albert's wife, Emile got into the family business as well. She began to accept jars of rattlesnake rattles in exchange for a drink. She would use these to create works of art that, to this day, can be seen on display at The Buckhorn.

In 1956, the Lone Star Brewery of San Antonio purchased The Buckhorn and built a facility to house the original bar and collection that would serve as their hospitality and sampling room. The collection continued to grow and the Buckhorn persevered as one of San Antonio's most popular tourist attractions.

In 1996 Stroh's Brewing Company, decided to divest itself of the historical collection. The future of the Buckhorn looked bleak until Mary Friedrich Rogers, granddaughter of Albert Friedrich, and her husband, Wallace committed to preserving this important part of San Antonio history, stepped forward to purchase the collection. While the Buckhorn continued to entertain more than 150,000 visitors a year at its former location, the new owners felt that a more central downtown location would be advantageous. The Buckhorn Saloon and Museum and its entire exotic animal collection (and even the original cherry-wood bar and marble columns) were moved to the corner of Houston and Presa Streets where it remains today. The Buckhorn's new home has more than 40,000 square feet of exhibit space, but also a surprising 8,000 square feet of convention and private event space.

In 2006, The Buckhorn Saloon and Museum expanded again when an additional museum, The Texas Ranger Museum was added onto the attraction. The Texas Ranger Museum features hundreds of authentic Texas Ranger artifacts including automatic handguns, shotguns, badges and more. The museum also features a recreation of San Antonio at the turn of the century in Ranger Town. The town includes a replica Buckhorn Saloon, a jail cell, blacksmith and a replica of the 1934 Ford V8 Deluxe—the famous Bonnie & Clyde getaway car.



78-Point Buck

The Buckhorn's most prized record holder is the famous 78-Point Buck. This impressive rack was sold to the saloon owner himself, Albert Friedrich, for a mere \$100 dollars back in 1890. Other amazing specimens include a record 1,056 pound black marlin and a 10,000 year old prehistoric Irish elk.

While you're here, have a real Texas-sized adventure and visit both The Buckhorn Museum and The Texas Ranger Museum. Feel free to bring your beer with you!