

NO PUNCHLINE | \$9

Passionfruit, pineapple, lemon, soda

HA-HA, MADE YOU LOOK | \$9

Hibiscus, lime, mint

Cabernet | \$9
Pinot Noir | \$9
Pinot Grigio | \$9
Chardonnay | \$9
Prosecco | \$9
Prosecco Rose | \$9

Miller Lite | \$8

McUltra | \$8

White Claw | \$8

Shiner Bock | \$9

Modelo | \$9

Love Street Blonde | \$9
Austin Native

Independence | \$9

Austin Native

Independence Amber | \$9

Lonestar | \$9

Eastcider Dry Cider | \$9

McConauhaze | \$9

Electric Jellyfish | \$12

Nor Alvoholiv

Red Bull | \$8

Red Bull Sugar-Free | \$8

Red Bull Watermelon | \$8

Heineken N/A | \$9

Liquid Death Flat | \$8

Liquid Death Sparkling | \$8

Soda | \$4

Coffee | \$4





In 1972, Mitzi Shore began operating the Comedy Store in Los Angeles, CA. Over the next 50 years Mitzi's influence on the world of stand up comedy was unparalleled. She was instrumental in promoting and supporting the careers of the biggest comedians of our generation. From Richard Pryor, David Letterman, Robin Williams, Sam Kinison, Jim Carrey, and countless others, all the way to our very own Joe Rogan. Her mission was to provide a space where comics could feel safe to take risks and develop their own unique stage persona and material. Mitzi's work was so influential to stand up comedy, and to Joe's comedy career, that he insisted on naming this bar after her. Keeping her legacy alive. Mitzi Shore was, and still is, widely regarded as "The Godmother of Comedy" and for this reason we created a cocktail on our original drink menu and named it "The Godmother".

Mitzi passed in April of 2018 and is missed dearly by many. You may notice her booth at the end of the bar... feel free to take a picture and pay your respects... the booth remains reserved for her. A touch of Old Hollywood class, carefully crafted cocktails, and a cozy atmosphere to help you hide away... Welcome to our hidden lounge on 6th St, here at the Comedy Mothership, "Mitzi's".



BIJOU | \$20

Aviation, Carpano Antica, Green Chartreuse, Orange Bitters

BETWEEN THE SHEETS | \$20

Perre Ferrand, Flor De Cana, Cointreau, Lemon

THE RACKETEER | \$20

llegal, Redemption Rye, Benedictine, Yellow Chartreuse

TRINIDAD SOUR | \$18

Redemption Rye, Lemon, Orgeat, Angostura

GREEN POINT | \$18

Bullet Rye, Carpano Antica, Yellow Chartreuse, Angostura, Orange Bitters

VIEUX CARRE | \$20

Redemption Rye, Pierre Ferrand, Carpano Antica, Benedictine, Peychaud's, Angostura

HEMINGWAY DAQUIRI | \$16

Flor De Cana, Wray and Nephew, Luxardo Maraschino, Grapefruit, Lime

HIGH PLAINS DRIFTER | \$20

Casamigos Blanco, Lemon, Honey, Campari

BEES KNEES | \$18

Monkey 47, Lemon, Honey, Lemon



CROWD PLEASER | \$16

Buffalo Trace, Amaro Nonino, Lime, Demarera, Cucumber, Mint.

ROSE DOG | \$20

Rose-infused Aviation, Yuzu Marmelade, Lemon, Egg White

THE HEADLINER | \$20

Number Juan Anejo, Ilegal, Lemon, Honey Chocolate Bitters, Ginger Beer

PUNCHING THE CLOWN | \$18

Wray and Nephew Rum, Jamaican Fruit Punch, St. Elizabeth Allspice Dram, Lime, Pineapple, Nutmeg

FEATURE ACT | \$16

Monkey 47, Chareau, Cranberry, Ginger, Lime

TIGHT FIVE | \$16

Number Juan Blanco, St. Germaine, Strawberry, Lime

REAR NAKED CHOKE | \$18

Ilegal, Cynar, Aperol, Lemon

THE OPENER | \$22

Belvedere, Passionfruit, Lemon, Basil, Soda

THE CLOSER | \$16

Jameson, Baileys, Mr. Blacks, Chocolate