



Dear Members,

May freedom ring this Independence Day! It's time to enjoy the fruits of what this great nation has to offer, from the miles of back country roads to the staggering skyscrapers, America truly is a beautiful work of art that we are so fortunate to call home. If you aren't able to grill out this 4th of July, come celebrate at Gabriel's Café with one of our famously delicious burgers and cheer on your favorite baseball team!

"We can't all be Washingtons, but we can all be patriots". – Charles F. Browne



Happenings at The Carillon

Summer Menu is Underway

Join us for our new summer menu by Chef Kyle Barham. Some seasonal dishes that are being featured are Maryland Soft Shell Crab, Texas Corn Soup, Roasted Local ½ Chicken, as well as all new desserts!

What's a better way to taste all of these seasonal delectables than with our 3 courses for \$35 dinner prix fixe – make your reservation by contacting us at TheCarillon@attconf.utexas.edu or 512-404-3655.

The Carillon Summer Cocktails

Many of the vibrant drinks on our summer cocktail list are twists on our favorite classic cocktails with inspiration from the fresh fruits and vegetables of the season. Intrigued by their names? Come try them!

- Thai Chili Passion Fruit Punch
- Peruvian Gold
- Thyme Blood Orange Fizz
- Dragon Glass (Game of Thrones inspired!)



OneTwenty5 Café - July Drink Specials

This month is going to be a scorcher. With the heat index already creeping into the 100's, be sure to stop by our café on the lobby level and Gregory will fix you right up! Don't forget about your 10% discount!

- Tiramisu Latté
- Almond Joy Latté
- Blood Orange Sparkling Water
- Hibiscus Sparkling Water



Lunch at The Carillon

If you have joined us for our buffet recently you may have noticed some local offerings. When visiting the Build Your Own Sandwich Bar, indulge in our mini rolls from **Slow Dough Bread Co.** out of Houston, TX, as well as a variety of cheeses from **Veldhuizen Farms** in Dublin, TX and heirloom tomatoes from **Village Farms**, located in Marfa, TX. These accoutrements pair exceptionally well with our house roasted sea salt and pepper roast beef as well as, our hickory smoked turkey breast. Come in and create your perfect seasonally selected sandwich!



Fall Reservations

Get ahead of the game this summer and book your private dining room reservations for this upcoming school year. Our CO-OP room can fit up to 20 people for lunch and it is always the first to go, so be sure to get your inquiry in soon!

For private dining room reservations and parties over 12 people please reach out to julia.henderson@attconf.utexas.edu or call us at 512-404-3655.

For reservations to the Carillon Restaurant, please call 512-404-3655 or email TheCarillon@attconf.utexas.edu.
For more information please visit www.utexas.edu/campusclub or contact:

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