

HOUSE COCKTAILS

REFRESHING (\$18)



Romantic Lead

a take on a pornstar martini - tasteful, complex and artistic of course
cocoa butter-washed pau vodka, thyme and vanilla liqueurs, passionfruit, lime



Culture Club

a balanced and smooth gin sour with fruity, herbaceous and tangy flavors
yogurt-washed botanist gin, honeydew melon, dill, egg white



Why I Oita...

floral and refreshing highball with asian citrus and hints of umami
iichiko saiten shochu, yuzu, hibiscus, rose water



El Burro Azul

mezcal mule with a kick worthy of its namesake
sombra joven mezcal, pasubio amaro, blueberry, jalapeño, lime, ginger beer



Notorious P.I.G.

a margarita inspired by al pastor taco flavors
bacon-washed cimarron tequila, alma tapeç pasilla chile, pineapple, cumin tincture



Monkey See, Monkey Drink

a balance of rich and bright that satisfies both your primal thirst and refined taste
banana-infused & browned butter-washed monkey shoulder scotch, meletti, villon, lemon, walnut, cacao



Fat & Sassy

a whiskey sour with root beer and cherry flavors to make you healthy & happy
knob creek rye, sarsaparilla syrup, ramazzotti, licor 43, lemon



Keep Calm and Curry On

winner of the 2024 bar czar tiki cocktail invitational, fruity, spicy, and refreshing
elijah craig small batch, mango, tikka masala, coconut, cardamom, black pepper

The Back Pocket

interesting ingredients, new techniques, flavor experiments - our bar team always has something in their back pocket, all you have to do is ask

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HOUSE COCKTAILS

SPIRIT FORWARD (\$18)



Ogres Have Layers

the inventive winner of the 2025 tito's & USBG espresso martini competition
milk-washed tito's, borghetti espresso liqueur, walnut bitters, matcha cream float



Underground Jams

light and aromatic with notes of coconut and sweet nuttiness from ube
ube-infused beefeater, kalani coconut, dry vermouths, toasted coconut tincture



Ever Green

an ever-so-cool, savory and botanical twist on a vesper martini
gray whale gin, reyka vodka, cocchi americano, cucumber, shiso, celery bitters



4 Tha Hotties

a balance of smoke and sweet, finishing with a warm wash of spice
los javis mezcal, five pepper shrub, carpano dry, pineapple syrup



Let's Go To the Movies

two cocktails that replicate classic cinema refreshments
popcorn-infused & butter-washed baby blue balcones old fashioned + cola cocktail



Latchkey Lunch

symmetry of bitter and sweet, drinks like a peanut butter and jelly negroni
peanut butter infused el dorado 8 rum, campari, carpano antica, giffard strawberry, pedro ximenez sherry



Spill the Tea

an old fashioned with herbs, smoke and pine whispering in the background
high west double rye, dolin g  n  py, lapsang souchong tea, alpine bitters



No Crackers, Gromit!

cheeseboard flavors of blue cheese, sweet fig and nuts finessed into liquid form
blue cheese washed calvados, fig infused vodka, drambuie, carpano bianco, walnut and pecan bitters

IF YOU HAVE A FAVORITE CLASSIC COCKTAIL, WE CAN MAKE IT.

IF YOU PREFER A SINGLE SPIRIT, ASK TO SEE OUR LIST OF SPIRITS.



SPECIALTY COCKTAILS

EXCEPTIONAL PRESENTATIONS (\$30)

Club Tropicana

flashback to the 80s with fun and sunshine and a rubik's ice cube
planteray stiggins pineapple and 3 star rums, kalani coconut, tropical fruits

The Autumn Chung Chow

podmore's fall version of a pimm's cup that gets punchier as the ice melts
pimm's no. 1, rye, allspice, pear, apple, ginger, pumpkin, ube, cranberry

The Dartmoor

a multi-sensory journey to chef rush's hometown in england
plymouth gin, st. germain elderflower, pine syrup, aloe, lime

The Freddie OG

a fragrant whiskey sour that pays tribute to chef rush's grandfather
four roses bourbon, vanilla, chestnut honey, lemon

ZERO PROOF

Golden Tonic *turmeric, ginger, spices, tamarind, lemon, tonic water* 14

Luz Azul *seedlip agave, amaro lucano non-alcoholic, blueberry, soda* 16

Green Screen *celery, mint, cucumber, seltzer* 12

It's 4:59 Somewhere *pineapple, orgeat, cinnamon, lime* 12

Virgin Mary *podmore bloody mary mix, seedlip garden* 14

.....
Fever Tree Ginger Beer (12oz) 6

Blood Orange & Elderflower Spritzer 6

Iced Tea *nilgiri black tea from the tea chest* 5

Plantation Tea *iced tea and govinda's pineapple juice* 6

Sherpa Chai Iced Latte *nepali black tea, ginger, spices, sugar, milk* 8

Cold Brew *kona coffee purveyors' guatemala colmenita (10oz.)* 6



WINE & BEER

BY THE GLASS & BOTTLE

SPARKLING

Charles Le Bel “Inspiration 1818” Brut

Champagne, FR, NV

24 gls

114 btl

Bele Casel Asolo Prosecco

Extra Dry, Veneto, IT, NV

15 gls

72 btl

Billecart Salmon Le Réserve

Champagne, FR, NV

-

180 btl

WHITE

Vincent Doucet

Sauvignon Blanc, Sancerre, FR 2023

18 gls

86 btl

Patz & Hall

Chardonnay, Sonoma Coast, CA, 2019

18 gls

86 btl

RED

Failla

Pinot Noir, Willamette Valley, OR, 2021

17 gls

81 btl

The Paring

Cabernet Sauvignon blend, Santa Barbara region, CA 2018

18 gls

86 btl

BEER

Pilsner Urquell

the original czech pilsner - crisp, refreshing and the first of its kind (11.2 oz)

8

Menabrea Bionda Lager

classic lager made with alpine water and proprietary yeast (11.2 oz)

11

Hitachino Nest White Ale

belgian-style ale with nuances of coriander, nutmeg and orange (11.2 oz)

18

Tepache Sazón

tradional mexican pineapple and cinnamon alcoholic beverage (375 mL)

20



PODMORE

WICKEDLY GOOD POTIONS



Poison Apple

hayman's gin, cinnamon-infused calvados,
apple, lemon, red shimmer

I.C.U.

tito's vodka, lychee, dry vermouth, coconut liqueur

Your Brain on Drugs

planteray 3 star rum, midori, luxardo bitter,
absinthe, blue curaçao, guava, lemon, egg white

Pumpkin Patch

altos tequila reposado, pumpkin spice, coffee liqueur,
cinnamon, allspice, cacao, cold brew

Double Homicide

sombral mezcal, campari, quina quina, cappelletti,
chocolate, cherry, smoke