

# 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

**If you prefer a classic cocktail, we can make it for you.**

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*



## Something to Sing About

a bamboo cocktail with soft, floral citrus  
*el maestro sierra fino sherry, dolin dry vermouth, buddha hand syrup, italicus*



## 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

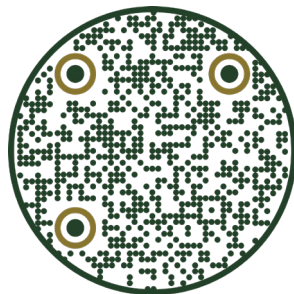
an old fashioned with herbs, smoke and pine whispering in the background  
*high west double rye, dolin génépy, lapsang souchong tea, alpine bitters*



## 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 prefer a single spirit,  
scan the QR code to see our list.



# 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 Chilly Chung Chow

podmore's version of a winter pimm's cup that gets punchier as the ice melts  
*pimm's no. 1, martell vs cognac, pear liqueur, baking spices, pine, winter fruit*

## 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

NON-ALCOHOLIC

**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

**Blood Orange & Elderflower Spritzer** 8

**Fever Tree Ginger Beer** (200ml) 6

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

**Plantation Tea** *iced tea and seasonal tropical fruit juice* 6

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

**Hot Coffee** *wonderstate coffee, "driftless", 100% peru san fernando* 5

**Cold Brew** *wonderstate coffee, "heartstrings", ethiopian blend (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

### Burgess “Contadina”

Cabernet Sauvignon, Napa Valley, CA 2018

21 gls

100 btl

## BEER

### Firestone 805

light, clean, and refreshing blond ale from california's central coast (12 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

traditional mexican pineapple and cinnamon alcoholic beverage (375 mL)

20

### Corona Non-Alcoholic Beer (12 oz., less than 0.5 abv)

7

