

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



All That Jas

gentle floral, citrus and umami flavors in sparkling form
iichiko saiten shochu, yuzu dry curaçao, carpano bianco, jasmine green tea



Culture Club

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



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.



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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

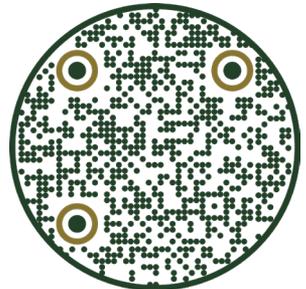
an old fashioned with herbs, smoke and pine whispering in the background
high west double rye, dolin génépy, lapsang souchong tea, alpine bitters



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
maker's mark senia + podmore private barrel, vanilla, chestnut honey, lemon

ZERO PROOF

NON-ALCOHOLIC

Golden Tonic <i>turmeric, ginger, spices, tamarind, lemon, tonic water</i>	14
Luz Azul <i>seedlip agave, amaro lucano non-alcoholic, blueberry, soda</i>	16
Green Screen <i>celery, mint, cucumber, seltzer</i>	12
It's 4:59 Somewhere <i>pineapple, orgeat, cinnamon, lime</i>	12
Virgin Mary <i>podmore bloody mary mix, seedlip garden</i>	14
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Blood Orange & Elderflower Spritzer	8
Fever Tree Ginger Beer (200ml)	6
Iced Tea <i>nilgiri black tea from the tea chest</i>	5
Plantation Tea <i>iced tea and seasonal tropical fruit juice</i>	6
Sherpa Chai Iced Latte <i>nepali black tea, ginger, spices, sugar, milk</i>	8
Hot Coffee <i>wonderstate coffee, "driftless", 100% peru san fernando</i>	5
Cold Brew <i>wonderstate coffee, "heartstrings", ethiopian blend (10oz.)</i>	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

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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

