

# 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 shinwa shochu, yuzu dry curaçao, carpano bianco, jasmine green tea*



## Silence is Golden

inspired by a last word, a refreshing blend of spice, vanilla, with a hint of bitter  
*toasted mustard seed-infused botanist gin, olehna, suze, licor 43, lemon*



## So Fresa, So Clean

a fresh, spring-inspired mezcal mule  
*sombra joven mezcal, strawberry syrup, rhubarb liqueur, lo-fi amaro, 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*



## Princess Peach

a fruity royal fizz fit for a princess  
*kō hana kea rum, peach syrup, cappelletti aperitivo, lemon, egg white, prosecco*



## 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*



## Mole, Mole, Mole!!

spiced mezcal milk punch clarified with licor 43 chocolate liqueur  
*criollo de oaxaca mole mezcal, giffard banana, cynar, sfumato, cacao bitters*



## 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*



## Southern Swell

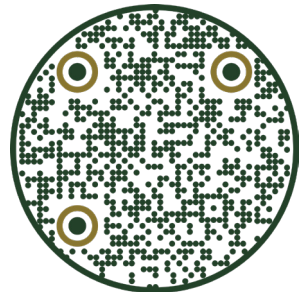
a spicy old fashioned pairing tropical notes with flavors from the south  
*coconut oil-washed monkey shoulder scotch, hot honey, pandan liqueur, bitters*



## Merchant St.

a manhattan twist with roasted tea and a nutty finish  
*hojicha-infused rittenhouse rye, punt e mes, toasted rice syrup*

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 Spring Chung Chow

podmore's version of a spring pimm's cup that gets punchier as the ice melts  
*pimm's no. 1, hendrick's gin, lemon, ginger, hibiscus, lavender, elderflower, burdock*

## 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

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

-

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 & CIDER

### Firestone 805

light, clean, and refreshing blond ale from california’s central coast (12 oz)

8

### Menabrea Birra Bionda

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

12

### Kagua Beer Blanc

award winning belgian-style ale with yuzu aromas (11.2 oz)

20

### Samuel Smith’s Organic Perry

dry, sparkling pear cider that’s like a summer orchard in a glass (355 ml)

14

### Tepache Sazón

traditional mexican pineapple and cinnamon alcoholic beverage (375 ml)

20

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

7

