PODMORE

HALLOWEEN COCKTAILS TO DIE FOR *(18)*

Eyeball Highball

wake up from your nightmare
kō hana kokoleka rum, luxardo expresso cold brew, solara orange liqueur, squid ink

Drink the Ghoul-Aide

spicy margarita clarified with pineapple, serrano, and jalapeño
banhez mezcal, ancho reyes verde, luxardo bitter bianco, giffard cacao

Toil and Trouble

tropical sour served in a bubbling cauldron
coconut oil-washed mount gay rum, midori, pineapple syrup, lemon, yuzu & pandan air

"IT"- Girl

boo-zy cocktail reminiscent of the circus that pop, pop, pops!
peanut-infused real del valle tequila, campari, creme de cassis, cinnamon-hibiscus syrup, popcorn

Coffin Up Smoke

smoked old fashioned - cold and stiff like rigor mortis
toki black whisky, pendleton 1910 rye whiskey, apricot liqueur, honey syrup

The Haunted Moors *(24)*

something verdant that sends chills down your spine
plymouth gin, green chartreuse, st. germaine, fernet branca, lime, nw alpine bitters, mist of souls

SEASONAL COCKTAILS

AUTUMN ($18)

Ship Based
tart, zesty, scandinavian in spirit and long
linie aquavit, gin mare, cranberry, ginger syrup, tonic

Apple Pie Tai
the tropical classic gets a cozy autumn twist
el dorado 8 rum, morin calvados, spiced apple syrup, orgeat, lemon

Apres-Beach
an amaro sour with notes of pine and warm spices
braulio amaro, drambuie, spice syrup, lemon

Sweety Pie
a new york sour that drinks like sweet potato pie with a glass of wine
martel cognac, sweet potato syrup, walnut bitters, cabernet sauvignon, egg white

Fully Loaded
the comforting flavors of a loaded baked potato in a savory martini
sour cream-infused chopin vodka, salers, dolin dry vermouth, chive, bacon dust

Fall into Summer
clarified cocktail highlighting tomato and hinting of caramel apple
magloire calvados, luxardo cherry liqueur, amontillado sherry, tomato water

Pumpkin To Sing About
nothing is basic about this pumpkin spice cocktail
rittenhouse rye, allspice dram, foro amaro, cold brew concentrate, pumpkin spice

Gettin' Figgy Wit It
a rich and fruity variation of a black manhattan
old grandad 114 bourbon, fig liqueur, meletti amaro, licor 43, balsamic vinegar, cacao bitters

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

HOUSE COCKTAILS

PODMORE ORIGINALS ($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

So Fresa, So Clean
a fresh, spring-inspired mezcal mule
banhez mezcal, strawberry syrup, rhubarb liqueur, lo-fi amaro, ginger beer

Notorious P.I.G.
a margarita inspired by al pastor taco flavors
bacon-washed real del valle tequila, alma tapec chile, pineapple, cumin tincture

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

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

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

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

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

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.

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
maker's mark senia + podmore private barrel, 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

Hawaiian Soda Co. *mango, strawberry guava, lilikoi lychee, OMG, or punch* 4

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 (10 oz)* 6

WINE & BEER

BY THE GLASS & BOTTLE

SPARKLING

Charles Le Bel "Inspiration 1818" Brut — 24 *gls* / 114 *btl*
Champagne, FR, NV

Bele Casel Asolo Prosecco — 15 *gls* / 72 *btl*
Extra Dry, Veneto, IT, NV

Billecart Salmon Le Réserve — - / 180 *btl*
Champagne, FR, NV

WHITE

Isla Jeanne — 21 *gls* / 100 *btl*
Sauvignon Blanc, Sancerre, FR 2025

Patz & Hall — 18 *gls* / 86 *btl*
Chardonnay, Sonoma Coast, CA, 2023

RED

Failla — 17 *gls* / 81 *btl*
Pinot Noir, Willamette Valley, OR, 2023

Burgess "Contadina" — 21 *gls* / 100 *btl*
Cabernet Sauvignon, Napa Valley, CA 2022

BEER & CIDER

Firestone 805 — 8
light, clean, and refreshing blond ale from california's central coast (12 oz)

Hitachino Nest White Ale — 18
belgian-style ale from japan that is medium-bodied and smooth (11.2 oz)

Newcastle Brown Ale — 12
full-bodied, malt-forward english ale with caramel and fruit notes (11.2 oz)

Lindemans Pêche Lambic (12 oz) — 20
bright, golden, and vibrant peach lambic beer (375 ml)

Samuel Smith's Organic Cider — 14
dry, sparkling apple cider that's like a summer orchard in a glass (14.9 oz)

Corona Non-Alcoholic Beer (12 oz, less than 0.5 abv) — 7