

MENU GUIDE

1. Signature Cocktails pg 3-8
2. Classic Cocktails pg 9
3. Alchemist Experience pg 10-11
4. Zero-proof pg 12-16
5. Beer, Wine, Snacks pg 17
6. Glossary pg 18
7. Field Notes pg 19

THE BRASS MONKEY



14 | *effervescent / playful*

White Rum, Vodka,
Orange Liqueur, House
Sunny D Shrub, Citrus

GLUTEN FREE | DAIRY FREE

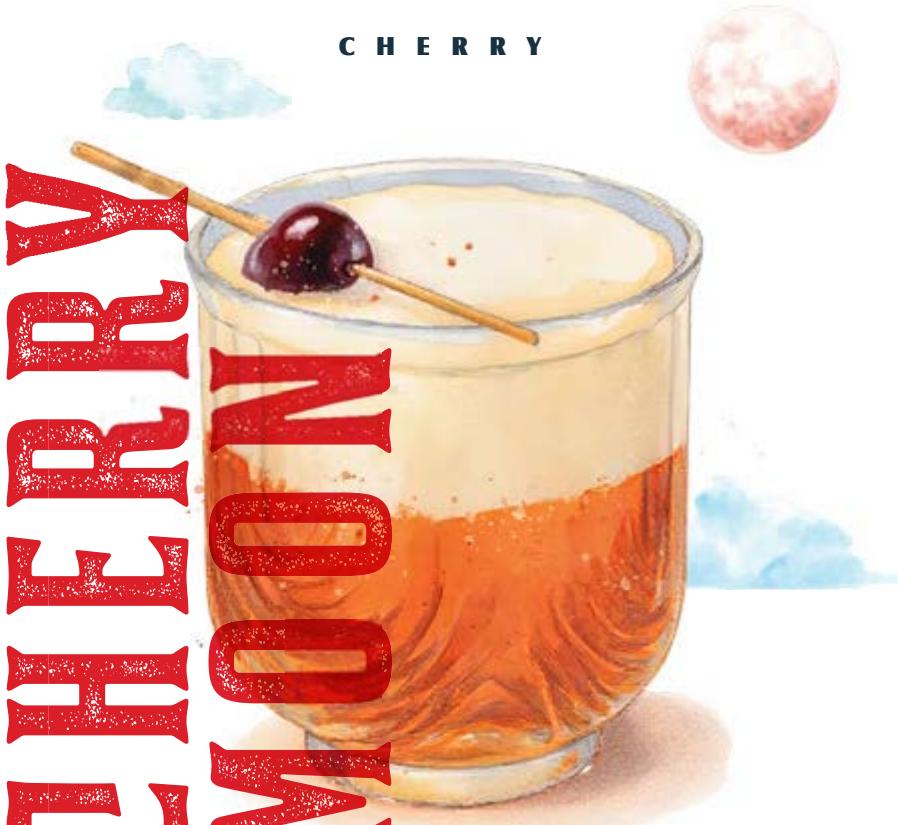
CHERRY MOON MOON

MOON

18 | *decadent / rich / smooth*

Clarified Amaretto Sour, Cherry Pepsi
Cold Foam, Vanilla, Hibiscus

GLUTEN-FREE



4

ARMOR of APHRODITE

16 | *bright / silky / effective*

Yuzu Vodka, Elderflower
Liqueur, Sloe Gin,
Strawberry, Pink Peppercorn,
Lemon, Egg White

GLUTEN-FREE | DAIRY-FREE



Saz Arrack

16 | *spiced / complex / stiff*

Rye, Swedish Punsch,
Orange Liqueur, Bitters,
Absinthe Spritz

VEGAN



5

BAR CALL

13 | *potent / interesting*

Secret Back Bar
Selection, Cola,
Absinthe Spritz,
Mint

VEGAN

SHANKY'S GOLD

16 | *nutty / fruity / decadent*

Shankys Whip, Probitas,
Passionfruit, Cream, Nutmeg

GLUTEN-FREE



GREMLIN B GONE



17 | *citrusy / herbaceous / adventurous*

Black Cardamon Infused Bourbon, Stone
Pine Liqueur, Aperol, Amaro Nonino,
Lemon, Restorative Gelee

GLUTEN-FREE | DAIRY-FREE

MEAD OF Suttongr

12 | dry / bright / delicate

Honey Mead, Yuzu Vodka,
Lillet Blanc

GLUTEN-FREE | VEGAN



*a Kiss
for Luck*

15 | floral / light / balanced

Navy Strength Gin,
Lychee, Blanc Vermouth,
Plum, Nutmeg, Lemon

GLUTEN-FREE | VEGAN



HOUSE CLASSICS

REFINED

RESPECTED

LEMONDROP MARTINI 15

Drumshanbo Sausage Tree Vodka, Triple Sec, Lemon, Sugar Rim GF/VGN

OLD FASHIONED 16

Union Horse Revivalist, Simple, Bitters GF/VGN

DIRTY MARTINI 16

Olive and Feta fat washed Rider Vodka with housemade dirty juice

SIDECAR 15

Hennessy VS, Triple Sec, Lemon, Sugar Rim GF/VGN

CHOCOLATE MARTINI 14

Rider Vodka, Creme de Cacao, Vanilla Liqueur, Cream GF

MARGARITA 12

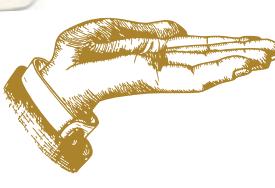
Arette Reposado, Triple Sec, Agave, Lime, Salt Rim GF/VGN



THE ALCHEMIST EXPERIENCE



RIGHT
THIS
WAY



Experience a cocktail uniquely yours — an alchemy of chance and intuition, guided by the Brass Monkey. Each drink is one-of-a-kind, created in the moment and never repeated the same way again.

THE DECK

Your server will have you draw two cards to set the course of your potion.

THE PULL

Each card reveals an ingredient, guiding our bartenders' craft.

THE CRAFT

Your cards are interpreted into a bespoke cocktail.

THE REVEAL

Your potion arrives with its story, finished in true alchemist fashion.



\$21

*Each cocktail is served in antique glassware.
You may take yours home as a keepsake washed
and wrapped for an additional \$5.*

ZERO-PROOF



FRENCH 75

14 | elegant / effervescent / crisp

N/A Lemoncello and Prosecco,
Jasmine, Lemon

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN



ZERO-PROOF



Mithra's RESPITE

13 | tropical / sparkling

Pineapple, Coconut, Plum,
Nutmeg, Ginseng Up!
Champagne Kola

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN

Baby Bird

14 | tiki / full-bodied

House Sunny D Shrub,
N/A Aperitif, Pineapple,
Brown Sugar

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN



ZERO-PROOF



POSTMARKED

14 | fruity / zesty / refreshing

Ritual Zero Proof Gin,
Pomegranate, Honey, Mango, Lime

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN

14

ZERO-PROOF

Honeyed Hallow

13 | autumnal / elegant

Spiced Honey, Ume
Plum Shrub, Jasmine,
Grapefruit, Lemon

NON-ALCOHOLIC | GLUTEN-FREE



ELIXIR of KROKOS

13 | vibrant / bold

Raspberry Saffron
Shrub, Aloe,
Pomegranate Molasses

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN

15

ZERO-PROOF



13 | tangy / exotic / creamy

Blueberry and Chinkiang Shrub,
Sunny D, Passionfruit Cold Foam

NON-ALCOHOLIC

WINES

	gls	btl
Bonanza - Cabernet Sauvignon	10	38
Taonga - Sauvignon Blanc	10	36
Coppola - Diamond Prosecco	10	42
Codorniu - Sparkling Brut Rose	10	39
Fre - Sparkling Alcohol-Removed Brut	8	29



BEER & SELTZER

Boulevard - Wheat	6
Lagunitas - Little Sumpin' Sumpin' IPA	5
Miller - High Life	4
Quirk - Cherry Blossom Lime	6
Sol - Cerveza	5
Blue Moon - N/A	5
Lagunitas - IPN/A	5



INTERNATIONAL SNACKS

Feeling a little sweet or a bit salty? Ask your server to see the snack tray of various packaged snacks from around the world.

All snacks are 2 USD



GLOSSARY

A guide to help you navigate our ingredients and techniques

Spirits & Liqueurs

Amaro – Italian herbal liqueurs, typically bittersweet and complex (ah-MAH-ro)



Arrack – a fermented sugarcane molasses spirit from Java, often blended with spices. (AH-rack)

Punsch – an aromatic, rum-based liqueur with Batavia arrack, spices, and rums. (POON-sh)

Vermouth – a fortified, aromatized wine flavored with herbs and botanicals, common in many classics. (ver-MOOTH)

Mixers & Ingredients

Black Cardamom – a dried, smokey spice derived from seed pods. Traditionally harvested for medicine and cooking.

Chinkiang – a dark, fragrant, and slightly sweet Chinese black vinegar made from fermented sticky rice and wheat bran. (CHIN-kyahng)

Gelee – a french soft jelly made from fruit and gelatin.

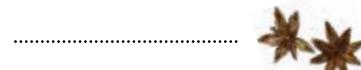
Lychee – a sweet, floral flavored fruit from Southeast Asia.

Probitas – a blended white rum from Barbados and Jamaica, combining bright, grassy funk with soft vanilla and tropical fruit notes

Shrub – a non-alcoholic, concentrated syrup made from fruit, sugar, and vinegar.

Tincture – a concentrated extract of herbs, spices, or botanicals, added by the drop for flavor.

Yuzu – an aromatic citrus fruit from Asia with a slight herbal flavor.



Techniques & Styles

Clarification – a technique (often using milk) that removes solids from a liquid, leaving it clear but flavorful.



Fat-Wash – infusing a spirit with fat (like butter or coconut oil), then removing the fat to leave behind flavor.

Foam – a light, airy topping (from egg whites, aquafaba, or cream) that adds texture and aroma.



FIELD NOTES

We invite you to leave a note for future guests — a way to guide others toward something memorable.