

MENU GUIDE

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THE BRASS MONKEY

14 | *effervescent / playful*

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

GLUTEN FREE | DAIRY FREE



CHERRY MOON

C H E R R Y



M O O N

18 | *decadent / rich / smooth*

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

GLUTEN-FREE

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



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 Sultongr

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

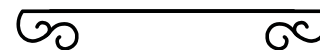
Hennessy VS, Triple Sec, Lemon,
Sugar Rim GF/VGN

CHOCOLATE MARTINI 14

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

MARGARITA 12

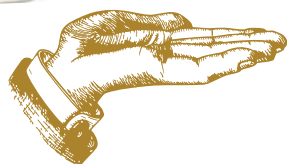
Arette Reposado, Triple Sec, Agave, Lime,
Salt Rim GF/VGN





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 00

14 | *elegant / effervescent / crisp*

N/A Lemoncello and Prosecco,
Jasmine, Lemon

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN



ZERO-PROOF



Mithra's RESPIRE

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

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



ZERO-PROOF

Learn to Spell



13 | *tangy / exotic / creamy*

Blueberry and Chinkiang Shrub,
Sunny D, Passionfruit Cold Foam

NON-ALCOHOLIC

WINES

	<i>gls</i>	<i>btl</i>
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.

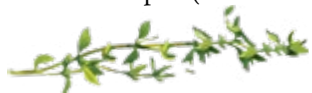
All snacks are 2 USD

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.

[illegible]