

SPECIALTY COCKTAILS

NOT YOUR MOTHERS LONG ISLAND ICED TEA le reviseur cognac, diplomatica rum, grey goose, aviation gin, mi campo blanco, lemon cordial, spiced honey, orange pekoe, lemon, coke 14.50

BLOOD & FIRE mi campo blanco tequila, hibiscus jalapeño syrup, lime juice, cucumber 15.00

RHUBARB BLUSH city of london gin, aperol, lime, rhubarb bitters, orange twist 14.50

THE WIBBLE harahorn gin, hayman’s sloe gin, pink grapefruit juice, lemon juice, rich simple syrup, vedrenne blackberry liqueur 15.50

MORE SUPREME la favorite rhum agricole, lime juice, simple syrup, campari, cracked black pepper 15.00

HUGO SPRITZ moletto prosecco, fiorente elderflower liqueur, fresh mint, soda water 14.00

AMARETTO SOUR lazzarone amaretto, campari, lemon juice, egg white 15.75

MEXICAN FIRING SQUAD riazul plata, lime juice, tomato grenadine, ancho reyes chile liqueur, bittermens xocolatl molé bitters 16.00

BLACKBERRY FRENCH 75 aviation gin, fiorente elderflower liqueur, lemon juice, blackberry simple syrup, moletto prosecco 15.50

RED WINE SANGRIA garnacha, orange juice, pierre ferrand dry curacao, le reviseur cognac, summer fruits 14.50

PORTO TONICO broadbent white port, tonic water, lemon wedge 14.00

STRAWBERRY NEGRONI harahorn gin, aperol, chamberyzette aperitif 15.00

BEERS 8.00

CLAUSTHALER NON-ALCOHOLIC

COORS LIGHT

MICHELOB ULTRA

TAXMAN BREWING CO. DEDUCTION BELGIAN DUBBEL

NORTH COAST BREWING CO. PRANQSTER GOLDEN ALE

CARLSBERG PILSNER

HOFBRÄU HEFE WEIZEN

SHORT’S BREW BELLAIRE BROWN

FOUNDERS BREWING CO. BREAKFAST STOUT

FAT HEAD’S BREWERY HEAD HUNTER IPA

LOST COAST BREWERY TANGERINE WHEAT

LEFT HAND MILK STOUT

THE GODFATHER dewars 12 yr, lazzarone amaretto, orange twist 15.00

HOUSE-MADE BARREL-AGED MANHATTAN slow & low rye whiskey, cocchi vermouth di torino, scrappy’s orange bitters 15.50

HOUSEMADE BOURBON BARREL AGED VIEUX CARRE catcher’s rye whiskey, le reviseur vs cognac, cocchi sweet vermouth, bonal gentiane-quina, scrappy’s orange bitters 15.50

OLD FASHIONED backbone prime bourbon, simple syrup, 1821 bitters, orange zest 14.50

KOREAN “OLD FASHIONED” bardstown fusion bourbon, plantation pineapple rum, gochujang honey simple, bitter truth bitters 14.50

BOURBON CHERRY SODA woodford reserve, campari, housemade cherry syrup, lemon juice, club soda, orange twist 15.00

SIDE CAR pierre ferrand 1840 cognac, lemon juice, pierre ferrand dry curaçao, simple syrup, lemon twist, sugar rimmed glass 14.50

BARDSTOWN SOUR bardstown fusion bourbon, simple syrup, fresh squeezed lime, orange bitters, red wine floater 14.50

PAPER AIRPLANE angel’s envy bourbon, nonino quintessential amaro, aperol, lemon juice 14.75

TEQUILA OLD FASHIONED casa noble añejo tequila, agave nectar, scrappy’s orange bitters, orange zest 15.00

GOLD RUSH backbone bourbon, honey simple syrup, fresh squeezed lemon, shaken, served on the rocks 14.50

RUSTY RINGO chateau du breuil calvados vsop, benromach 10yr scotch, drambuie, gold leaf 16.00

ARMY & NAVY aviation gin, fresh lemon juice, rich orgeat, 1821 bitters, luxardo cherry 15.25

LAST WORD aviation gin, green chartreuse, lazzarone maraschino liqueur, fresh lime juice 15.00

APEROL SPRITZ moletto prosecco, aperol aperitif liqueur, soda water, orange 14.00

CHARTREUSE SWIZZLE green chartreuse, taylors velvet falernum liqueur, pineapple juice, lime juice 16.00

NEGRONI campari, aviation gin, cocchi sweet vermouth 15.00