

Garden-to-Glass Cocktails



Seasonal



Night Night 12

london dry gin, chamomile, lemon, sugar, angostura bitters, boston bitters, paradise now



Age of Daiquirius 12

campesino white rum, campesino aged rum, fassionola, lime, angostura bitters



Nuestra Cosa 13

mezcal, banana liqueur, pineapple, coconut cream, lime, angostura bitters



Slow Dance 14

brown butter fat-washed apple brandy, vya sweet vermouth, black walnut bitters



Working Title 13

old forester bourbon, cynar, citrus oleo-saccharum, blueberry tincture, orange bitters



The Caprese Martini 15

grey goose, clarified heirloom tomato juice, bell pepper, basil, white balsamic, balsamic marinated mozzarella



Swizzle Me Timbers 13

McClellands single malt, ardbeg islay single malt, passion fruit, falernum, allspice dram, lemon, angostura & tiki bitters

Classics



50/50 Martini 12

meyer lemon leaf infused london dry gin, mata vermouth blanc, blueberry tincture



Scenic 98 12

cathead honeysuckle vodka, cocchi americano, lemon, hibiscus, sugar, house-carbonated aromatic wine



Smoking Hombre 13

mezcal, cucumber, fresh mint, house-made lemon lime soda, house cherrywood smoked salt



Margarita 16

avion blanco, grand marnier, lime, sugar, salt



Targeted Therapy[†] 13

titos vodka, blueberry, thyme syrup, apple bitters, house lemon lime soda

[†] Named by Dr. William McEvoy, this cocktail is dedicated to current and former cancer patients and their courageous battles against cancer.

MOCKTAILS



Hazy Day 8

lemon juice, lime juice, vanilla bean, sugar, cucumber, soda



Sea Breeze 8

agave, lemon, lime, orange, sugar, salt



Sugar Mama 7

blackberry & ginger cordial, lime, ginger beer



Cold Brew Tonic 7

cold brew coffee, lime, tonic



After Dinner



DESSERT COCKTAILS



Espresso Martini 14
titos, disarrono, frangelico, espresso



The Final XII 12
montenegro amaro, cocchi torino, cold brew coffee, lemon expression

WINE TASTING FLIGHT

September 7th-September 12th

Touring Touraine (\$25)

Jean Francois Mérieau Sauvignon Blanc *Touraine, France 2019*

Patient Cottat "Anciennes Vignes" *Sancerre 2019*

Jean Francois Mérieau Gamay *Touraine, France 2019*

Domaine Octavie *Touraine, Loire Valley 2018*

FORTIFIED WINES

Sherry

Bodegas Barbadillo "Manzanilla" *Andalucía, Spain* MV 10

Bodegas Barbadillo "PX Sherry" *Andalucía, Spain* MV 10

Madeira

The Rare Wine Co. "Rainwater" *Madeira, Portugal* NV 12

The Rare Wine Co. "New York Malmsey" *Madeira, Portugal* NV 12

Port

Graham's "10yr Tawny Port" *Douro, Portugal* MV 15

Graham's "20yr Tawny Port" *Douro, Portugal* MV 20

Graham's "30yr Tawny Port" *Douro, Portugal* MV 35

Dow's "Vintage Porto" *Portugal* 2016 30

Other

Donnafugata "Ben Ryé" *Passito di Pantelleria DOC, Sicily, Italy* 2017 12

Château Gilette & Les Justices *Sauternes Bordeaux, France* 2016 16

Hopler "Troockenbeerenauslese" *Burgenland, Austria* 2017 25

Matthiasson "Sweet Vermouth" *Napa Valley, CA* NV 15

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any dietary restrictions. Our kitchen is happy to accommodate when possible.*

URBAN FARM & WINE BAR