

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, vanilla bean, chamomile, sugar, soda



Sea Breeze 8

agave, lemon, lime, orange, sugar, salt



Sugar Mama 7

lime, soda, fassionola



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 October 19th-October 24th Light Shades of Red (\$25)

Pietradolce *Nerello Mascalese Etna Rosso DOC, Sicily 2019*
G.D.Vajra *"Claré J.C" Nebbiolo Langhe DOC, Italy 2020*
Hyland Estates *"Old Vines" Pinot Noir Willamette Valley, Oregon 2010*
Jean Francois Mérieau *Gamay Touraine, France 2019*

FORTIFIED WINES

Sherry		
Bodegas Barbadillo "Manzanilla"	<i>Andalucía, Spain</i>	MV 10
Bodegas Barbadillo "PX Sherry"	<i>Andalucía, Spain</i>	MV 10
Madeira		
The Rare Wine Co. "Rainwater"	<i>Madeira, Portugal</i>	NV 12
The Rare Wine Co. "New York Malmsey"	<i>Madeira, Portugal</i>	NV 12
Port		
Graham's "10yr Tawny Port"	<i>Douro, Portugal</i>	MV 15
Graham's "20yr Tawny Port"	<i>Douro, Portugal</i>	MV 20
Graham's "30yr Tawny Port"	<i>Douro, Portugal</i>	MV 35
Dow's "Vintage Porto"	<i>Portugal</i>	2016 30
Other		
Donnafugata "Ben Ryé"	<i>Passito di Pantelleria DOC, Sicily, Italy</i>	2017 12
Château Gilette & Les Justices	<i>Sauternes Bordeaux, France</i>	2016 16
Hopler "Troockenbeerenauslese"	<i>Burgenland, Austria</i>	2017 25
Matthiasson "Sweet Vermouth"	<i>Napa Valley, CA</i>	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