

Cocktails



Garden-to-Glass



Rootimentary* 12

beet-infused gin, cointreau, lemon, sugar, rhubarb bitters, ginger foam



What's Up Doc 15

mezcal, grand marnier, fennel tincture, carrot-ginger shrub, smoked salt, celery seed



Smoking Hombre 12

mezcal, cucumber, fresh mint, lemon, lime, soda, cherrywood smoked salt



Violet Beauregarde 13

titos, blueberry-rosemary syrup, crème de violette, st. germain, lemon. add bubbles +2

Light & Bright



Scenic 98 12

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



The Not-So-Basic Meg 11

housemade tarragon vermouth, grey goose, oleo saccharum, soda, expressed lemon peel



Saint Silvia* 15

pisco caravado, aperol, montenegro amaro, lemon, eggwhite



Armistead† 13

plantation original dark rum, passionfruit, mango shrub, allspice dram, lemon, demerera simple

† Named by Skyler Martin and Debra Lynch, this cocktail is dedicated to current and former cancer patients and their courageous battles against cancer

Historic



Bob de Vardier 13

dettling small batch bourbon, chai vermouth, PX sherry, campari



Lothario 14

diplomatico reserva, roasted pecan syrup, falernum, chicory pecan bitters, xocolatl mole bitters, smoke



Werther Or Not (Served Hot) 14

dewars scotch, house-made butterscotch, cointreau, vanilla-bean whipped cream, black mediterranean sea salt



The Working Title 13

old forester bourbon, amaro cynar, oleo saccharum, blueberry tincture, orange bitters

Bold & Complex



The Lansky Method 38

don julio 1942, del maguey mezcal, agave nectar, xocolatl mole bitters, orange bitters



Brazilian Bijou 22

avua cachaça, carpano antica, chartreuse, absinthe bitters



Red Right Hand 16

lunazul reposado tequila, ruby port, allspice dram, lime, cayenne dust



Snake in my Boot (Spicy) 12

blanco tequila, ancho reyes, mango-pineapple-habenero tincture, lime, soda, agave, tajin rim

MOCKTAILS

Rite Of Spring* 9

hibiscus syrup, lemon, soda, lavender foam

What The Fudd 8

carrot-ginger shrub, lemon, sugar, ginger beer, tajin rim

Sea Breeze 8

agave nectar, lemon, lime, orange, sugar, salt

Sugar Mama 7

blueberry-rosemary syrup, lime, soda



*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.

After Dinner



DESSERT COCKTAILS



Espresso Martini 14
titos, disaronno, frangelico, espresso



Tiramisu Flip* 15
titos, disaronno, frangelico, espresso, whole egg, sugar, cocoa powder dust



Café Esperanza 12
grey goose, kahlúa, cold brew, coconut cream



Fern Gully 13
fernet branca, frangelico, banane du brésil, simple syrup, lime

WINE TASTING FLIGHT

May 3rd - May 8th

Summer Whites (\$30)

Hall Sauvignon Blanc <i>Napa Valley, California</i> 2020
Tablas Creek Vermentino <i>Paso Robles, California</i> 2021
Guimaro Godello <i>Ribeira Sacra DO, Spain</i> 2020
Terre De L'Elu Chenin Blanc <i>Anjou, France</i> 2019

FORTIFIED WINES

Sherry		
Bodegas Barbadillo “Manzanilla” <i>Andalucía, Spain</i>	<i>MV</i>	10
Bodegas Toro Albala “Gran Reserva PX” <i>Andalucía, Spain</i>	<i>1994</i>	20
Madeira		
The Rare Wine Co. “Rainwater” <i>Madeira, Portugal</i>	<i>NV</i>	12
The Rare Wine Co. “New York Malmsey” <i>Madeira, Portugal</i>	<i>NV</i>	12
Port		
Graham's “10yr Tawny Port” <i>Douro, Portugal</i>	<i>MV</i>	15
Graham's “20yr Tawny Port” <i>Douro, Portugal</i>	<i>MV</i>	20
Graham's “30yr Tawny Port” <i>Douro, Portugal</i>	<i>MV</i>	35
Graham's “40yr Tawny Port” <i>Douro, Portugal</i>	<i>MV</i>	45
Other		
Donnafugata “Ben Ryé” <i>Passito di Pantelleria DOC, Sicily, Italy</i>	<i>2017</i>	12
Château Rieussec <i>Sauternes Bordeaux, France</i>	<i>2016</i>	20
Hopler “Troockenbeerenausele” <i>Burgenland, Austria</i>	<i>2017</i>	25
Matthiasson “Sweet Vermouth” <i>Napa Valley, CA</i>	<i>NV</i>	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.