

Cocktails



Garden-to-Glass

-  **Rootimentary*** 12
beet-infused gin, cointreau, lemon, sugar, rhubarb bitters, ginger foam
-  **Cyrano** 15
campesino añejo rum, ancho reyes, serrano syrup, fresh lime, mole bitters
-  **Duma Key** 13
mezcal, cucumber, honeydew melon, pamplemousse, fresh lime, grapefruit bitters
-  **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** 13
mata blanc vermouth, grey goose, prosecco, expressed lemon peel
-  **Jets to Brazil** 15
avua amburana cachaça, aperol, montenegro amaro, fresh lime
-  **Armistead†** 13
plantation original dark rum, passionfruit, mango shrub, allspice dram, lemon, demerara 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
-  **Monchito** 15
clarified piña colada with smith & cross rum, overproof rum, and white rum
-  **Second Rodeo** 13
old forester bourbon, grand marnier, demerara, rhubarb bitters

Bold & Complex

-  **The Lansky Method** 24
don julio añejo, 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



Key Lime Martini 13
absolut vanilla, fresh lime, pineapple, cream, sugar, graham cracker dust

WINE TASTING FLIGHT

June 21st - June 26th

Lean White Wines (\$30)

- Lagar de la Santina** Albarino Rias Baixas DOC, Spain 2020
- CVNE** Viura Rioja DOC, Spain 2018
- Brundlmayer** Gruner Veltliner Kamptal, Austria 2018
- Schloss Gobelsburg** Gruner Veltliner Kamptal, Austria 2019

FORTIFIED WINES

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

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