

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, 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



Second Rodeo 13

old forester bourbon, grand marnier, demerara, rhubarb 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



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 31st - June 5th

Chardonnay (\$30)

Domaine Gueguen Chablis, France 2020
Donati "Sister's Forever" Central Coast, California 2021
Annot Roberts "Watson Ranch" Napa Valley, California 2020
Neyers Sonoma County, California 2018

FORTIFIED WINES

Sherry

Bodegas Barbadillo "Manzanilla" Andalucía, Spain MV 10

Bodegas Toro Albala "Gran Reserva PX" Andalucía, Spain 1994 20

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

Graham's "40yr Tawny Port" Douro, Portugal MV 45

Other

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

Château Rieussec Sauternes Bordeaux, France 2016 20

Hopler "Troockenbeerenausele" 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.