

THE VOLSTEAD \ 13

HOUSE RUM BLEND
WILD TURKEY 101
LUSTAU SHERRY
COCONUT
MOLE

Our take on an Old Fashioned. We opt for aged Haitian rum, bonded rye whiskey, East India salera sherry, house made coconut bitters and mole to create a complex Caribbean spin on the classic.



DAISY CHAIN \ 13

COOPERS CRAFT 100
TEXAS PECAN
LEMON
ORANGE SHERBET
CREME DE CACAO
ALLSPICE DRAM
TOBACCO BITTERS

Think spiced orange creamsicle for this one. Notes of orange cream, pecan, and allspice play together perfectly in this Lion's Tail riff.



SECOND HAND ROSE \ 13

CAMPO BRAVO
CRUZAN
BLACKSTRAP
PINEAPPLE
LIME
APEROL
GINGER

A combination of blanco tequila, dark molasses rum, Thai bird chili-infused aperol, pineapple, lime, ginger, and a touch of vanilla create a complex fruit forward summer sipper.



OLD PAL \ 13

ELIJAH CRAIG RYE
CYNAR
COCCHI DI TORINO
CHARTREUSE

The Black Manhattan was our inspiration here. Opting for Cynar, we built up the balance and complexity with a touch of Torino vermouth and chartreuse.



MOLL DOLL \ 13

ILEGAL MEZCAL
LIME
GRAPEFRUIT JUICE
SHRUB
ORANGE BITTERS
DEHYDRATED LEMON
BLACK SALT

This irresistible riff on a Paloma outs you under its spell by pairing the tartness of bold, citrusy fruits with the zest of Hawaiian sea salt to create the perfect balance of sweet and savory that leaves you wanting more.



CUBA LIBATION \ 15

BACON FAT-WASHED
RUM
VANILLA SYRUP
ALLSPICE DRAM
CYNAR
FERNET
LIME-LEMON JUICE
ANGO BITTERS
MOLE BITTERS
SODA WATER

Teddy Roosevelt would have three Cuba Libres to prepare for a fight. This next level rendition with our in-house bacon fat-washed rum will prepare you for war.



SHAKE, RATTLE & ROLL \ 15

CLOVE & PEPPERCORN
INFUSED GIN
YELLOW CHARTREUSE
ALLSPICE DRAM
PISTACHIO MILK
VANILLA SYRUP
LEMON JUICE
EGG WHITE*
SODA WATER
TOBACCO BITTERS
ANGOSTURA BITTERS

Inspired by New Orleans jazz.

A tantalizing Gin Fizz, unexpected ensemble that makes music of its many parts.



CLEAN SNEAK \ 13

PRAIRIE ORGANIC GIN
COCONUT SYRUP
LIME
ABSTINTHE SPRAY
LUXARDO
MARASCHINO
EGG WHITE*

For coconut lovers. We handcraft our coconut syrup and marry it with gin and maraschino liqueur for a tropical, cherry kiss.



AMARO ASPRO DIGESTIVO \ 15

CYNAR
TAWNY PORT
LEMON JUICE
DEMERARA SYRUP
EGG WHITE*
DEHYDRATED
LEMON
ANGOSTURA BITTERS

Amara meaning bitter, Aspra meaning sour, this thoughtful sipper takes the Sour template to make for a more approachable welcome to Cynar and Port.

This plated cocktail is accompanied with Dessert Cocoa Pearls.



THE SIREN'S FALSETTO \ 13

KETEL ONE VODKA
 STRAWBERRY JUICE
 LEMON JUICE
 VANILLA SYRUP
 BASIL LEAVES
 EGG WHITE*
 ROSEMARY POWDER
 SAGE LEAF

This gentle and sexy herbal cocktail with strawberry hints is a well balanced start to your evening.



FAIRYTALE ENDING \ 13

ASTRAL BLANCO TEQUILA
 CARDAMARO
 SOMBRA MEZCAL
 APPLE CIDER
 LIME-LEMON JUICE
 CINNAMON SYRUP
 DRIED CHIPOTLE TINCTURE
 ANGOSTURA BITTERS
 EGG WHITE*
 ANIMAL CRACKERS

Can't find your fairytale ending? It's been here this whole time. Let this seasonal cocktail take you on a bold adventure with a palate of apple cider, cinnamon and mezcal.



THE ANTIBODY \ 15

JOHNNIE WALKER DOUBLE BLACK
 COCONUT-INFUSED MEZCAL
 LIME-LEMON JUICE
 TAJIN HONEY SYRUP
 EGG WHITE*
 COCONUT BITTERS
 ANGO BITTERS
 LAPHROIAG

Fight off the effects of a long, hard day with our lightly tropical, wake-you-up riff on a Penicillin.



*Consuming raw eggs may increase your risk of food-borne illness

PROHIBITION COFFEE COCKTAIL \ 14

SLANE IRISH WHISKEY
COFFEE CONCENTRATE
VANILLA SYRUP
ALLSPICE DRAM
TOBACCO BITTERS
HEAVY CREAM
GRATED NUTMEG

Not your granddad's Irish coffee. This creamy, cold brew cocktail brings triple-casked Irish whiskey and notes of spice, tobacco, and vanilla for a perfect after-dinner drink.



SEVERANCE PAY \ 14

WILD TURKEY 101
RYE
LUXARDO
MARASCHINO LIQUEUR
DRY VERMOUTH
CYNAR
PEYCHAUD'S BITTERS
LAPHROIAG
ORANGE PEEL

An improved Improved Whiskey Cocktail. Suggestions of dried fruit and candied nuts in a rye-forward, served-up package. Good for those who like Manhattans.



EXPEDITIOUS EXPEDITION \ 14

HOUSE RUM BLEND
CHAI-INFUSED
CAMPARI
MOLASSES SYRUP
ALLSPICE DRAM
TOBACCO BITTERS
ORANGE PEEL
LEMON PEEL

Our next level riff on a Negroni is a harmony of chai and winter spices combined with rum and Campari.

