

Cocktails

Featured Cocktails

Fegroni (frozen Negroni) 12 New Amsterdam gin, Select Apretivo, Cocchi Vermouth Di Torino	Frozen in the Fall 12 Espolon blanco, Grand Marnier, house made spice pear syrup, lime juice, garnished with grated nut
Mojito Madness 13 Santa Teresa 1796 rum, Liquid Alchemist blood orange syrup, lime juice, orange juice, mint, Topo Chico	Deluxe Old Fashioned 12 (In partnership with Old Fashioned Week) Elijah Craig Small batch, house made demerara gomme syrup, aromatic bitters. Served over block ice and garnished with an orange and lemon zest

Signature Cocktails

French 36 11 Deep Eddy Peach Vodka, Lemon Juice, Ginger Syrup, Kraemer Blanc de Blanc - You're going to wish these were bottomless	The Mr. 12 Avagales Blanco Tequila, Ancho Reyes, Grapefruit Juice, Lime Juice, Jalapeno Honey Syrup, Nopalitos – If a margarita and paloma had a baby
Black Gold 12 Buffalo Trace Bourbon, Lemon Juice, Honey Syrup, Activated Charcoal - Deceivingly slick	Old Sparky 12 Scapegrace Gin, Cynar, Chambord, Lemon Juice, Peychaud's Bitters, Pop Rock Rim – Bitter til the end.
Central Air 12 Bacardi rum, Banana du Bresil, Orgeat, Blue Curaçao, Lime Juice – Beat the heat with this cool drink	Lizzie McGuire 12 Wheatley Vodka, Cucumber Strawberry Syrup, Lemon Juice, Topped w/ Ginger Beer - A garden fresh mule

Innovative Cocktails

Tres Agaves 11 Altos Blanco tequila, Del Maguey Vida mezcal, house-made agave syrup, lemon bitters, grapefruit bitters. Served over block ice in a cantarito.	Scotch Foster 12 Glenlivet Caribbean Reserve scotch, Amaro Nonino, house-made banana shrub, lemon juice. Garnished with dusted nutmeg and a banana chip.
Spritz de Fleurs 13 Wheatley vodka, Crème de Violette, St Germain, house-made hibiscus syrup, lemon juice, topped with Novecento Brut, edible glitter and garnished with an edible flower.	Fourth Course 15 Jefferson's small batch bourbon, Kahlua, Cynar, Averna, Orgeat, chocolate bitters. Served over a block of ice and dusted with nutmeg.
Dram-a for Your Mama 15 Avion reposado tequila, Allspice Dram, Carpano Antica sweet vermouth, house-made agave syrup, chocolate bitters	Glass Case of Emotion 11 Diplomatico Reserva rum, Green Chartreuse, Tattersall Sour Cherry, Lustau PX Sherry, orange juice, topped with soda.

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X Marks the Spot	12	Smoked Cherry Old Fashioned	12
Gray Whale gin, Yellow Chartreuse, Crème de Violette, house-made hibiscus syrup, lime juice, orange juice, topped with soda water.		Makers Mark bourbon, luxardo syrup, chocolate bitters, cherry bitters. Served over a block of ice and smoked.	
Spanish Gin & Tonic	13	Not Your Sorority's Sour	12
Tanqueray gin, Tanqueray Sevilla Orange RTD, garnished with various botanicals.		Tito's Vodka, house-made hibiscus syrup, lime juice, lemon juice, egg white. Garnished with luxardo syrup	

Classic Cocktails

Penicillin	12	Naked & Famous	15
Johnnie Walker Black blended scotch, lemon juice, house-made ginger syrup, house-made honey syrup, with a float of Laphroaig garnished with candied ginger.		Illegal Joven mezcal, Yellow Chartreuse, Aperol, lime juice.	
Barrel Aged Vieux Carre	15	Last Word	12
Sazerac rye, Carpano Antica sweet vermouth, Hennessy VS, Benedictine, two types of bitters, barrel-aged in house for nine weeks. Served over a block of ice.		Zephyr gin, Green Chartreuse, Maraschino Luxardo, lime juice.	
Paper Plane	13	Hemingway Daiquiri	11
Woodford Reserve bourbon, Aperol, Nonino Amaro, lemon juice.		Cruzan light rum, Maraschino Luxardo, grapefruit juice, lime juice, garnished with a dehydrated Angostura lime wheel.	
Mexican Firing Squad	14	Corpse Reviver #2	12
Socorro Reposado tequila, house-made grenadine, lime juice, Angostura bitters. Garnished with a Flavour Blaster bubble.		Roku gin, Lillet Blanc, Cointreau, lemon juice, Absinthe rinse.	
French Martini	13	Barrel-Aged Boulevardier	15
Grey Goose vodka, Chambord, pineapple juice.		Buffalo Trace bourbon, Campari, Carpano Antica sweet vermouth, barrel-aged in house for nine weeks. Served over a block of ice.	

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Brunch Cocktails

served Saturday & Sunday 10-4

Mimosa	7 / 25		
Novecento brut topped with orange juice (glass/carafe)			
Rossini	7 / 25		
Novecento brut topped with peach purée (glass/carafe)			
Bloody Mary	9		
Monopolowa vodka mixed with our house bloody mix			
“Espresso” Martini	12		
Monopolowa vodka, Kahlua, Baily's, Rocket Fuel coffee porter, & milk			
Aperol Spritz	8.5		
Aperol, Val D'oca Prosecco, Soda water.			
		Bellini	7 / 25
		Novecento brut topped with Peach Puree (glass/carafe)	
		Blood Orange Mimosa	7 / 25
		Novecento brut topped with blood orange syrup (glass/carafe)	
		Dalgona Punch	11
		Sazerac Rye, milk, vanilla extract, simple syrup, & nutmeg topped with house made dalgona froth	
		Mexican Mocha	12
		Cazadores reposado tequila, Vida mexcal, agave syrup, chocolate, & coffee topped with whipped cream	
		Italicus Spritz	9
		Italicus liqueur, Val D'oca Prosecco, Soda water	