

HABERDISH COCKTAILS

SHIMS & APERITIFS

Raisin' The Bar \$14
aviation gin, plum-raisin syrup, blanc de blanc sparkling wine, lemon

Untamed Poetry \$11
tanqueray sevilla orange gin, dolin blanc, lemon oleo, basil, housemade tonic syrup, strawberries, soda

Bittersweet Synergy \$13
bols genever gin, campari, cocchi di torino, burnt sugar syrup

SPIRIT-FREE COCKTAILS

California Sober \$11
locally grown hemp & brown rice syrup, lemon oleo, grapefruit, club soda
-contains CBD

Boy's Club \$10
cheerwine reduction, baking spices, whiskey barrel-smoked black pepper, orange juice, soda

PUNCH & REFRESHERS

^Happy Go Lucky Punch
\$12 | \$25 | \$52
champagne, beefeater gin, tito's vodka, lime, grapefruit, blood orange tea syrup, soda

^What's the Tea? Blackberry Punch \$13 | \$26 | \$54
tito's vodka,, krupnikas, cardamaro, blackberry-thyme-earl grey syrup, lemon, grapefruit, soda

^Pineapple Spiced Rum Punch \$12 | \$25 | \$52
muddy river coconut rum, jalapeño rum, falernum, pineapple, lime, soda

SPIRIT FORWARD

We Got the Beet \$16
cap & cane spiced rum, italicus bergamot liqueur, beet & raspberry syrup, lemon

Liquid Sunshine \$17
mahón mediterranean gin, diplomático planas aged white rum, yuzu liqueur, fino sherry, genmai-cha green tea syrup, lemon, fresh basil

Kitten Death Metal \$15
del maguey vida mezcal, domaine de canton ginger liqueur, passion fruit syrup, lime, sweetened coconut cream

Sugar Plum Fairy \$20
woodford reserve private barrel, cruzan blackstrap rum, pomegranate syrup, angostura bitters, lemon, mulled wine float — *clarified through milk*

Barrel-Aged Black Manhattan \$15
larceny bourbon & amaro montenegro barrel-rested in solera method with house bitters

KARMA COCKTAIL

^ muddy river spiced rum, smith & cross jamaican rum, marzipan orgeat, orange liqueur, lime \$14

**Partial proceeds from this cocktail will go to Profound Gentlemen. This local nonprofit is dedicated to retaining and empowering a community of male educators of color, fostering their profound impact on the educational landscape. For more info, visit profoundgentlemen.org*

*^ Contains Nuts | *Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness*

House Mint Julep \$16
elijah craig small batch bourbon, mint, sugar, crushed ice

^ Too Hot To Handle \$16
averna, del maguey vida mezcal, st elizabeth allspice dram, wasabi & honey powder rim
— *sesame & coconut oil infused*

Lavender for Luck \$13
planteray original dark rum, barbancoourt 8yr rhum, lavender cream lemonade, crushed ice, nutmeg

Gingerbread Old Fashioned \$24
makers mark private select, gingerbread syrup, orange zest, snowflake ice cube

CANNABIS COCKTAILS

New Best Friend \$14
calmezzi original hemp-infused beverage, amethyst lemon serrano non-alcoholic spirit, lime, simple syrup, soda — *contains THC*

High Spirited \$15
calmezzi spiced hemp-infused beverage, coconut cream, orange juice, pineapple juice — *contains THC*

AFTER DINNER COCKTAIL

Dream of Possibilities \$20
elijah craig single barrel proof, borghetti espresso liqueur, fernet branca, cruzan blackstrap rum

Drunk Elephant \$12
house-made cold brew, burnt sugar syrup, amarula cream liqueur — *shaken & served over ice*

AMARO

Averna \$12.5
Branca Menta \$9
Campari \$11
Cynar \$9
Fernet Branca \$10
Flora \$10
Montenegro \$11
Nonino \$14.5
Oscuro \$10.5
Ramazotti \$7.5
Zucca \$9.5

Amaro Flight \$12
taste 3 amari of your choice

DIGESTIVES

herbaceous shots to settle the stomach

Underberg \$5
served with a straw

Head Start \$9
branca menta + fernet branca

Wondermint \$8
herbal & minty liqueur

DRAFT BEER

NoDa Brewing Coco Loco

Charlotte, NC

6.2% ABV | \$7

Bud Light Lager

St. Louis, MO

4.2% ABV | \$4

Von Trapp Dunkel

Stowe, VT

5.7% ABV | \$6

Allagash White

Portland, ME

5.1% ABV | \$7

Victory Prima Pils

Downingtown, PA

5.3% ABV | \$6

Firestone Walker Mind Haze IPA

Pasa Robles, CA

6.2% ABV | \$7

Jackalope Brewing Bearwalker Brown Ale

Nashville, TN

5.1% ABV | \$7

Wicked Weed Pernicious IPA

Asheville, NC

7.3% ABV | \$7

Athletic Brewing Run Wild N/A IPA

Milford, CT

<0.5 ABV | \$6

(short pour)

ROSÉ & BUBBLES

Rosé

Greetings, Willamette Valley, Oregon \$13 | \$42

Sparkling Rosé

Kivelstadt, California \$56

Prosecco Brut

Cantine Maschio, Italy \$10 | \$34

Brut

Chateau De La Durandiere Saumur Brut, Montreuil Bellay, France \$15 | \$56

Roederer Estate, California \$35 — half

Pommery Brut Royal, Champagne, France \$65 — half

Laurent-Perrier, Champagne, France \$120

Delamotte Blanc de Blancs NV, Champagne, France \$185

Extra Brut

Moreau 'Piece Maitresse', Champagne, France \$145

WHITE WINE

Riesling

Willamette Valley Vineyards, Willamette, Oregon \$10 | \$38

Sauvignon Blanc

Kate Arnold, California \$10 | \$38

Pinot Gris

Portlandia, Willamette, Oregon \$11 | \$42

Chardonnay

Theoleo, Arroyo Seco \$13 | \$46

Brea, Central Coast \$16 | \$62

Jordan, Russian River Valley \$80

RED WINE

Pinot Noir

Matthew Fritz, North Coast, California \$10 | \$38

Gothic 'Nevermore', Willamette Valley, Oregon \$16 | \$62

Belle Glos 'Clark & Telephone', Santa Maria Valley \$110

Red Blend

Forlorn Hope 'Queen of the Sierra', California \$14 | \$48

Orin Swift 'Machete', California \$105

BV 'Tapestry', Napa Valley, California \$120

Shiraz

Mollydooker 'The Boxer', Australia \$70

Cabernet Sauvignon

GunBun, Napa Valley, California \$18 | \$68

Bonterra Mendocino, California \$15 | \$52

Orin Swift 'Palermo', California \$115

Stag's Leap 'Artemis', Napa Valley, California \$175

Ramey 'Annum', Napa Valley, California \$200

PORT

Graham's

10-Year Tawny Port, Portugal \$14

