



## Craft

### **TARRAGON & TONIC** \$17

Tarragon-Washed Cardinal Gin, Lemon, Homemade Tonic

### **YALLA** \$17

Social House Vodka, Tumeric Ginger Tea, Strega, Lemon

### **APPLE BRANDY SHOULD BE MORE OF A THING** \$16

Captain Apple Jack, Sweet Vermouth, Honey Miso Syrup, Better Bitters

### **TASTY MEZCAL-CULATIONS** \$17

Banhez Mezcal, Apple Brandy, Orange, Shiso Syrup, Apple Juice, Hop Foam

### **RISE & GRIND** \$17

Espresso-washed Southern Star White Whiskey, Sherry, Simple Syrup

### **POPCORN & SHERRY** \$16

Pisco, Popcorn Simple Syrup, Sherry

### **EL TRUENO** \$18

Milagro Reposado, Capaletti, Madeira, Better Bitters

### **CLARIFIED MALTED MILK PUNCH** \$18

Southern Star Bourbon, Apple Spiced Tea, Winter Spices, Orange & Lemon, Malted Milk

### **STRANGE BREW** \$17

Southern Star Bourbon, Hemp Milk, Coffee Cube

### **ONLY FANS** \$28

#### **(OF CHEERWINE)**

Queen Charlotte's Reserve Rum, Cheerwine, Vanilla Infused Eda Rhyne Amaro Flora

LARGE FORMAT - SERVES TWO



## Classic

### **VESPER** \$17

Social House Vodka, Cardinal Gin, Lillet Blanc

### **NEGRONI** \$16

Geneveer, Campari, Sweet Vermouth

### **FRENCH 75** \$16

Sutler's Gin, Lemon, Simple Syrup, Bubbles

### **DARK & STORMY** \$16

Plantation Rum, Lime, Simple Syrup, Lenny Boy Ginger Kombucha

### **PISCO SOUR** \$16

Pisco, Lime, Lemon, Simple Syrup, Elderflower Foam

### **BOH OLD** \$17

#### **FASHIONED**

Southern Star Bourbon, Rich Syrup, Better Bitters

### **CYNAR** \$17

#### **BOULEVARDIER**

Woodford Double Oak, Cynar, Antica Formula Vermouth

### **SAZERAC** \$17

Southern Star Rye, Rich Syrup, Absinthe Rinse, Better Bitters



## Spirit Free

### **IT' ACTUALLY HEALTHY**

Homemade turmeric ginger tea syrup, fresh lemon, fresh orange, Lenny Boy ginger kombucha

\$15

### **2 LIVE CREW**

Apple Cider, Homemade Miso Honey syrup, fresh lemon juice, fresh orange

\$12

### **YUM-OLA**

Homemade shiso syrup, fresh lemon juice, soda water, topped with a hop foam

\$12

### **Upside Dawn Golden NA Beer Athletics**

\$8

### **Lenny Boy Ginger Kombucha**

\$8

### **Pure Intention Cold Brew Coffee**

\$8

### **Aqua Panna**

\$7

### **San Pellegrino**

\$7



## Beer

### Draft

#### **Free Range Therapy Season**

\$15

#### **Wooden Robot Overachiever**

\$12

### Can

#### **Resident Culture Lighting Drop**

\$15

#### **Free Range Cream of the Crop**

\$12



## Snacks

### MARINATED OLIVES

\$10

Red Wine Vinegar, Olive Oil, Urfa Chile, Orange

### CHURCHED UP CHEX MIX

\$10

Classic Chex Mix + Peanuts + Goldfish + Chile Garlic Crunch

### TINNED OYSTERS

\$16

### ROCKEFELLER

Spinach & Parmesan Cream Cheese, Breadcrumbs

### SAUSAGE PLATE

\$12

Bratwurst, Beer Mustard, Cornichons

### MARMEE'S POPCORN

\$6

"Tickle Your Throat" BBQ

### TOASTED FOCACCIA

\$9

Picual Olive Oil & Banyuls Vinegar

Spreadable Duck Confit & Cornichons

\$16

Pimento Cheese & Hot Honey

\$12

### WARM COOKIES

\$10

Sea Salted Brown Butter Chocolate Chip, Baked to Order (Please allow 15 minutes)

### HOMEMADE FUDGE

\$8

Tossed in Espresso, Cinnamon, & Chile

### CHIEF'S ROOT BEER FLOAT

\$10

Vanilla Bean Gelato, IBC Root Beer +add a shot of your favorite booze!



## Wine

### BARCINO

\$13/42

Prosecco

### BORGHESE

\$10/40

Pinot Grigio

### MANTANZAS CREEK

\$16/48

Chardonnay

### JUSTIN

\$15/45

Rosé

### NORTH VALLEY

\$18/50

Pinot Noir

### DAOU

\$19/58

Cabernet

### SINEGAL

\$25/75

### ESTATE

Cabernet

### FREDERIC

\$18/57

### MABILEAU

Cab Franc

## coravin pours

### ROWEN

\$35/94

Red Blend

### CONVENE by

\$37/108

### DAN KOSTA

Pinot Noir

### GRGICH HILLS

\$73/160

Cabernet