



Snacks

MARINATED OLIVES

Red Wine Vinegar, Olive Oil, Urfa Chile, Orange

\$10

CHURCHED UP CHEX MIX

Classic Chex Mix + Peanuts + Goldfish + Chile Garlic Crunch

\$10

TINNED OYSTERS ROCKEFELLER

Spinach & Parmesan Cream Cheese, Breadcrumbs

\$16

SAUSAGE PLATE

Bratwurst, Beer Mustard, Cornichons

\$12

MARMEE’S POPCORN

“Tickle Your Throat” BBQ

\$6

TOASTED FOCACCIA

Picual Olive Oil & Banyuls Vinegar

\$9

Spreadable Duck Confit & Cornichons

\$16

Pimento Cheese & Hot Honey

\$12

WARM COOKIES

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

\$10

HOMEMADE FUDGE

Tossed in Espresso, Cinnamon, & Chile

\$8

CHIEF’S ROOT BEER FLOAT

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

\$10

\$8



Spirit Free

IT’S ACTUALLY HEALTHY

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

\$15

2 LIVE CREW

Apple Cider, Homemade Miso Honey syrup, lemon, orange

\$12

YUM-OLA

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

\$12

Free Wave Hazy IPA NA Beer Athletics

\$8

Upside Dawn Golden NA Beer Athletics

\$8

Lenny Boy Ginger Kombucha

\$8

Pure Intention Cold Brew Coffee

\$8

Aqua Panna

\$7

San Pellegrino

\$7

Alcala Sparkling White NA Wine

\$12



Beer

Draft

Free Range Therapy Session - Hazy	\$8
Wooden Robot Robotico - Lager	\$8

Can

Resident Culture Lighting Drops - Hazy	\$8
Free Range Cream of the Crop	\$8
Triple C - West Coast IPA	\$8
Sycamore - Rotating Offering	\$8



Classic

VESPER Social House Vodka, Cardinal Gin, Lillet Blanc	\$17	PISCO SOUR Pisco, Lime, Lemon, Simple Syrup, Bergamot Foam	\$18
NEGRONI Cardinal Barrel Rested Gin, ,Campari, De Muller Sweet Vermouth	\$19	BOH OLD FASHIONED Southern Star Bourbon, Rich Syrup, Better Bitters	\$17
FRENCH 75 Sutler’s Gin, Lemon, Simple Syrup, Bubbles	\$17	CYNAR BOULEVARDIER 1792 Bourbon, Cynar, De Muller Sweet Vermouth	\$19
DARK & STORMY Plantation Rum, Lime, Simple Syrup, Lenny Boy Ginger Kombucha	\$16	SAZERAC Southern Star Rye, Rich Syrup, Absinthe Rinse, Better Bitters	\$19



Craft

TARRAGON & TONIC

\$16

Tarragon-Infused Cardinal Gin, Lemon, Homemade Tonic

YALLA

\$17

Social House Vodka, Tumeric Ginger Tea, Strega, Lemon, Orange

APPLE BRANDY SHOULD BE MORE OF A THING

\$17

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

TASTY MEZCAL-CULATIONS

\$18

Banhez Mezcal, Orange, Homemade Shiso Syrup, Apple Cider, Hop Foam

RISE & GRIND

\$18

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

POPCORN & SHERRY

\$16

Pisco, Popcorn Simple Syrup, Sherry

EL TRUENO

\$19

Milagro Reposado, Capaletti, Madeira, Better Bitters

CLARIFIED MALTED MILK PUNCH

\$19

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

STRANGE BREW

\$17

1792 Bourbon, Hemp Milk, Coffee Cube

ONLY FANS (OF CHEERWINE)

\$36

Queen Charlotte's Reserve Rum, Cheerwine, Vanilla Infused Eda Rhyne Amaro Flora
LARGE FORMAT - SERVES TWO



Wine

BARCINO

\$13/42

Prosecco, Spain

Oynos

\$12/42

Pinot Grigio, Sicily

Carpinus

\$13/45

Harslevelu

Harslevelu, Hungary

Daniel Boccard Bugey Cerdon 'Methode Ancestrale'

\$17/\$58

Pet Nat, France

Passy Le Clou

\$85

Chablis, France

Vaughn Duffy

\$175

Pinot Noir, California

Mary Taylor (Marine Descombes)

\$16/\$52

Beaujolais-Villages, France

1621 Fortune

\$22/\$72

Cabernet, Napa

Conta-Me Portuguese Tales

\$12/\$42

Rose Vinho Verde, Portugal

Oenogenesis Mataroa Nautical Orange

\$17/ \$58

Assyrtiko, Macedonia

By the Bottle