

Relax.

It's cocktail hour.

*Chief*

EST. 1935

CHIEF'S

MODERN COCKTAIL PARLOR





## Craft

### OUR MARTINI

SEAN TEAGUE  
Olive Oil Fat Washed Social  
House Vodka & Sutlers Gin,  
De Muller Blanc Vermouth,  
Italicus, Saline

\$16

### VIOLET BEAUREGARDE

Milagro Blanco Tequila,  
Blueberry Thyme Syrup,  
Fresh Lemon, Mint Air

\$16

### STRAWB VANILLA RHUBARB INFUSED VODKA

Strawberry, Vanilla, Rhubarb  
infused Social House Vodka  
Rhubarb Syrup, Carbonated

\$16

### SUPPORT LOCAL FIZZNESS

SEAN TEAGUE  
Cardinal Gin, Jasmine Tea  
Cordial, Burnt Honey Syrup,  
Strawberry Top Shrub,  
Lemon Acid, Carbonated

\$16



## Craft

### OUR GIN & TONIC

Cucumber-infused Cardinal Gin,  
Homemade Tonic, Fresh Lime

\$16

### PAIN RELIEVER

Planetary Dark Rum,  
Montenegro, Coconut Cream,  
Mango, Fresh Lime

\$16

### TOO HOT TO HANDLE

MECCA MAYO  
Banhez Mezcal, Milagro  
Reposado, Strawberry, Tomato,  
Hot Sauce, Hot Honey, Aqua Faba

\$16

### SEASONAL MILK PUNCH

Ask your server what our  
seasonal punch is today!

\$16

### GRIMACE

Genever, Homemade  
Rosewater Syrup, Lemon Acid

\$16

### PINEAPPLE EXPRESS

BanHez Mezcal, Pineapple Juice,  
Fresh Lime, Soda Water,  
served in a Topo Chico bottle

\$16



## Favorites

### RISE & GRIND

\$16

Espresso Fat Washed  
Southern Star White Whiskey,  
Sherry

### STRANGE BREW

\$16

1792 Bourbon, Hemp Milk  
Coffee King Cube

### FRENCH 75

\$16

Sutler's Gin, Fresh Lemon,  
Simple Syrup, Bubbles

### FLORADORA

\$16

Cardinal Gin, Raspberry Syrup,  
Fresh Lime, Lenny Boy Ginger  
kombucha

### VERMOUTH & TONIC

\$16

(Low ABV)  
De Muller Blanc Vermouth,  
Homemade Tonic, Soda Water

### PISCO SOUR

\$16

Pisco, Fresh Lime, Fresh Lemon,  
Simple Syrup, Bergamot Foam

### BOH OLD FASHIONED

\$17

Southern Star Bourbon,  
Rich Syrup, Bitters

### CAIPIRINHA

\$16

Cachaca, Fresh Lime Juice,  
Simple Syrup

### SAZERAC

\$16

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



## Beer & Wine

### Draft

#### THERAPY SESSION

\$8

Free Range,  
New England Hazy IPA, 5.3% ABV

#### ROBOTICO

\$8

Wooden Robot,  
Mexican Lager, 4.5% ABV

### Can

#### CREAM OF THE CROP

\$8

Free Range,  
Cream Ale, 5% ABV

#### 3C

\$8

Triple C,  
West Coast IPA, 6.2% ABV

#### SYCAMORE BREWING

\$8

Rotating Offer

### Wine

#### GAMBINO PROSECCO

\$11

Veneto, Italy

#### SETTESOLI PINOT GRIGIO

\$12

Sicily, Italy

#### ERIC LOUIS PINOT NOIR

\$11

Sancerre, France



## Spirit Free

### ROSE COLORED SHADES

Strawberry Top Shrub, Homemade Tonic, Soda Water

\$10

### PUT THE LIME IN THE COCONUT

Pineapple Juice, Coconut Cream, Fresh Lime Juice

\$10

### HILL STREET BLUES

Blueberry Thyme Syrup, Thai Chili Pepper,  
Fresh Lime Juice, Fresh Orange Juice, Soda Water

\$10

### ADD A SHOT OF THC

\$6

### ATHLETIC BREWING UPSIDE DAWN

NA Golden Lager

\$8

### ALCALA SPARKLING WHITE NA WINE

\$12

### LENNY BOY GINGER KOMBUCHA

\$8

### COLD BREW COFFEE

\$5

### AQUA PANNA

\$7

### SAN PELLEGRINO

\$7



## 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

### TRIPLE TRUFFLE DEVEILED EGGS

Truffle Egg Mix, Truffle Salt,  
Truffle Oil. 4 per order

\$14

### HOMEMADE FRENCH ONION DIP

Ruffles Potato Chips

\$8

### MARMEE'S POPCORN

“Tickle Your Throat” BBQ

\$6

### TOASTED FOCACCIA

Olive Oil & Balsamic Vinegar

\$9

Pimento Cheese  
& Hot Honey

\$12

### WARM COOKIES

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

\$10

### PRALINE BACON

Brown Sugar & Pecan

\$10

### CHIEF'S ROOT BEER FLOAT

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

\$10

+ \$8