

HIGH END CLASSIC COCKTAILS



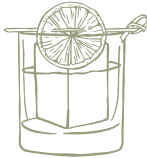
**SMOKED
OLD FASHIONED | 22**
whistle pig 10 year rye,
demerara, bitters, orange oil



MARTINI | 21
belvedere vodka or
monkey 47 gin,
dry or dirty



MARGARITA | 20
codigo reposado tequila,
grand marnier, fresh lime,
chili lime salt



PENICILLIN | 22
glendronach 12yr single
malt scotch, ginger,
honey, fresh lemon

SEASONAL COCKTAILS



SANGRIA | 14
red wine, pineapple, strawberry,
ginger, citrus blend, cava

DEFINE “APPROPRIATE” | 16
gin, lavender, amaro, falernum, grenadine,
fresh lime, egg white, lemon oil



NEIGHBORHOOD MARG | 14
blanco tequila, house curaao,
fresh lime, chili lime salt



FLAMINGO SHIRT | 14
vodka, peach, lemongrass, vanilla,
grapefruit, fresh lemon



SIDEWAYS SOMBRERO | 15
reposado tequila, house verdita mix,
agave, allspice, fresh lime

MAYBE NEXT TIME | 16
gin, ume plum, sesame washed ginger
vodka, clarified lime, vanilla



JAMAICAN RED EYE | 15
white rum, coffee infused aperitif,
turmeric coconut syrup, fresh lime juice

TENSE TANGO PARTNER | 16
mezcal, green chili, ginger, caramel,
blood orange soda, fresh lemon, mint



MID AIR HIGH 5 | 16
bourbon, blackberry, cinnamon, banana,
peanut butter agave, fresh lemon

SEE ASSOCIATE FOR DETAILS | 16
apple brandy, chai, apricot, orgeat,
black walnut, fresh lemon

BACON FAT OLD FASHIONED | 15
bacon fat-washed bourbon, maple,
bitters, orange oil • add smoke 2

DIGESTIF

ESPRESSO MARTINIS | 15
classic, seasonal, dirty chai, chocolate banana,
salted chocolate mandarin, irish coffee

IRISH COFFEE | 14
irish whiskey, hot coffee, demerara, cream, cinnamon

CHOCOLATE OLD FASHIONED | 16
rye whiskey, aged rum, cardamom, salt, chocolate



COMMON HOUR MON-FRI 3-6PM

CLASSIC COCKTAILS | 10 spritz, daiquiri,
mojito, mule, bees knees, french 75, negroni,
old fashioned, martini, margarita

BEER | 5 dale’s light lager draft,
montucky cold snack

NON-ALCOHOLIC | 5 this side up,
brooklyn hoppy amber beer

WINE | 7 white, red, rosé

SHRIMP TACO | 5 crispy shrimp, napa
slaw, wam bam sauce, lime, avocado
crema, flour tortilla

CRUDITES | 5 hummus, whipped boursin,
seasoned veggies

AVOCADO TOAST | 7 fresh avocado,
watermelon radish, queso fresco, salsa macha,
everything seasoning

POTATOES | 7 crispy smashed fingerling,
garlic oil, herbs, sea salt, queso fresco

WINE



WHITES
picpoul de pinet 13 | 52
clos de nouys chenin blanc 12 | 48
rochebin chardonnay 16 | 64
armorica sauvignon blanc blend 15 | 60

ROSÉ
stel + mar rosé 13 | 52

SPARKLING
chic cava 11 | 44
polished sparkling rosé 13 | 52

REDS
montecillo rioja 14 | 56
scarpetta frico rosso 13 | 52
best red blend ever 13 | 52
sunspell cabernet sauvignon 15 | 60
treana cabernet sauvignon 18 | 72

RESERVE BOTTLES
brendel cooper reed cabernet sauvignon 109
flowers pinot noir 121
arcanum il fauno super tuscan 114

BEER

montucky cold snack 16oz 6

wanderlinger blackberry sour 7.5

abita amber ale 6

superior cerveza 4

rolling rock 4

shacksbury dry cider 8

guinness 7

DRAFT
dale’s light lager 6.5
local ipa 7
rotating 7



NON-ALCOHOLIC DRINKS

BROOKLYN HOPPY AMBER BEER | 6

THIS SIDE UP | 10
orange-honey shrub, spicy walnut bitters,
pineapple, cinnamon, fresh lemon

CG GINGER SODA | 10
citrus blend, ginger, pineapple,
vanilla, soda water

ESPRESSO MARTINI | 10
fresh espresso, vanilla, chocolate bitters, salt

ACQUA PANNA or PELLEGRINO