

HIGH END CLASSIC COCKTAILS \$20



SMOKED OLD FASHIONED
chattanooga 91
high malt whiskey,
demerara, bitters, orange oil



MARTINI
belvedere vodka or
tanqueray 10 gin,
dry or dirty



MARGARITA
codigo reposado tequila,
grand marnier, lime juice,
chili lime salt



PENICILLIN
glenmorangie 12yr
single malt scotch,
ginger, honey, lemon juice

SEASONAL COCKTAILS \$15



NEIGHBORHOOD MARG
blanco tequila, house curaao,
lime juice, chili lime salt

FLAMINGO SHIRT
vodka, peach, lemongrass, vanilla,
grapefruit, lemon juice



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

FOR SURE, FOR SURE
black tea pisco, mezcal, blood orange,
orgeat, coffee, cardamom, lime juice



***LETS CIRCLE BACK**
gin, tarragon vermouth, licor 43, melon,
grenadine, lemon juice, eggwhite, salt

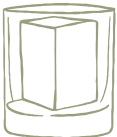
A DEFINITIVE MAYBE
gin, apricot, sweet potato-thyme cordial,
absinthe, lemon oil



SAFE IN THE HARBOR
white rum, coconut blanco, ube,
falernum, lemon juice, hellfire bitters

AIR QUOTES
vodka, lavender, basil, orange honey shrub,
allspice, lime juice, soda water

ROAMING CHARGES
bourbon, raspberry, chicory, lime juice,
ginger, tiki bitters



APPLICABLE TENSION
5yr aged rum, brown butter apple brandy,
banana, sweet vermouth, angostura bitters,
orange oil

BACON FAT OLD FASHIONED
bacon fat-washed bourbon, maple,
bitters, orange oil; add smoke **2**

DIGESTIF \$15

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

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

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



COMMON HOUR MON-FRI 3-6PM

CLASSIC COCKTAILS | 10 bees knees, cosmo,
daiquiri, french 75, hugo spritz, mai tai, margarita,
martini, mule, negroni, old fashioned, paloma

BEER | 5 montucky cold snack 16oz
DRAFTS dale's light lager, local ipa, rotating

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

WINE | 7 white, red, ros 

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

CRUDIT S | 5 hummus, whipped boursin,
seasoned veggies

AVOCADO TOAST | 7 fresh avocado,
watermelon radish, queso fresco,
everything spice

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

WINE

WHITES
clos de nouys chenin blanc **13 | 52**
picpoul de pinet **13 | 52**
paul buisse sauvignon blanc **15 | 60**
rochebin chardonnay **16 | 64**



ROS 
stel + mar ros  **13 | 52**

SPARKLING
chic cava **11 | 44**
lamberti prosecco ros  **13 | 52**

REDS
mother block red blend **13 | 52**
montecillo rioja **14 | 56**
le bois jacou gamay **15 | 60**
sunspell cabernet sauvignon **15 | 60**
treana cabernet sauvignon **18 | 72**

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

BEER

rolling rock **4**
superior cerveza **4**
blackstone porter **7**
blackstone brown ale **7**
montucky cold snack 16oz **6**
diskin bob's your uncle cider 16oz **8**
wanderlinger blackberry sour **7.5**
brooklyn hoppy amber non-alc beer **6**



DRAFT
dale's light lager **7** | local ipa **7** | rotating **7**

NON-ALCOHOLIC DRINKS

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

RESTING PROGRESS | 10 coconut, raspberry,
cucumber, vanilla, lemon soda

SMOKED NEGRONI | 13 phony negroni,
smoke, orange oil

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

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

ACQUA PANNA or PELLEGRINO | 7

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Sales price exclusive of 15% LBD tax.