

SPECIALTY COCKTAILS

<i>Sereneco Derby</i>	bourbon rosemary honey grapefruit	16
<i>Porn Star Martini</i>	vodka passionfruit-vanilla cordial prosecco sidecar	17
<i>New York Negroni</i>	local gin red amaro sweet vermouth	17
<i>Strawberry-Black Pepper Highball</i>	gin strawberry-black pepper shrub lemon	17
<i>Jalapeño Marg</i>	jalapeño tequila triple sec lime agave chili salt	16
<i>Afterglow</i>	mezcal aperol st. germain orange lime	17
<i>Espresso Martini</i>	vodka local espresso creme de cacao	17

BEER

<i>Other Half ‘Forever Ever’ Session IPA</i>	4.7% (16 oz draft)	10
<i>Threes Brewing Vliet Pilsner</i>	5.1% (16 oz draft)	10
<i>Samuel Smith’s Oatmeal Stout</i>	5% (14.9 oz can)	10
<i>Talea Peach Berry Punch Sour Ale</i>	6% (16 oz can)	10
<i>Grimm Weisse</i>	5.5% (16 oz can)	10
<i>Birra Baladin ‘Nazionale’ Blonde Ale</i>	6.5% (11.2 oz bottle)	11
<i>Sloop Juice Bomb IPA</i>	6.5% (12 oz can)	8
<i>Half Acre ‘Daisy Cutter’ Pale Ale</i>	5.1% (12 oz can)	8
<i>Sunday Beer Co. Light Lager</i>	3.8% (12 oz can)	6
<i>Aval Rose French Cider</i>	6% (12 oz can)	8

ZERO PROOF

<i>Curious Elixirs No. 4</i>	sicilian blood orange spritz	12
<i>St. Agrestis Phony Negroni</i>		12
<i>Ghia Spritz</i>	n/a aperitivo, lime, salt	12
<i>Fermentorium Kombucha</i>	blueberry-lavender	11
<i>Athletic Brewing ‘Golden’</i>	non-alcoholic beer (12 oz can)	8
<i>White Label Yerba Mate Soda</i>		7
<i>Soft Drinks</i>	coke, diet coke, fever tree ginger beer	4.5
<i>Saratoga Sparking Water</i>	(28 oz)	8
<i>Acqua Panna Still Water</i>	(33.8 oz)	8

SPIRITS

VODKA

<i>Oola</i>	15
<i>Tito's</i>	16
<i>Ketel One</i>	17
<i>Grey Goose</i>	17

GIN

<i>Oola</i>	15
<i>Plymouth</i>	17
<i>Tangueray</i>	17
<i>Hendrick's</i>	17
<i>Bombay Sapphire</i>	17
<i>Isolation Proof</i>	17
<i>Isolation Proof</i>	17
<i>Mushroom</i>	

TEQUILA/MEZCAL

<i>Casco Viejo Blanco</i>	15
<i>Casamigos Blanco</i>	17
<i>Casco Viejo Repo.</i>	16
<i>Don Julio Blanco</i>	17
<i>Don Julio Repo.</i>	19
<i>El Guel Mezcal</i>	17
<i>Madre Mezcal</i>	19

BOURBON/RYE

<i>Old Bardstown</i>	15
<i>Bulleit Bourbon</i>	17
<i>Basil Hayden</i>	18
<i>Woodford Reserve</i>	18
<i>Blantons</i>	22
<i>Maker's Mark</i>	17
<i>Roulette Rye</i>	16
<i>Bulleit Rye</i>	17

SCOTCH/ IRISH/JAPANESE

<i>Dewers White</i>	15
<i>Johnny Walker Black</i>	17
<i>Laphroaig 10 yr.</i>	19
<i>Glenlivet 12 yr.</i>	18
<i>Oban 14 yr.</i>	24
<i>Macallan 12 yr.</i>	24
<i>Kilchoman</i>	22
<i>Glenallachie 12 yr.</i>	22
<i>Suntory Toki</i>	17
<i>Jameson</i>	15
RUM	15
<i>Diplomatico Planas</i>	19
<i>Diplomatico Reserva</i>	14
<i>Chairman's Spiced</i>	16
<i>El Dorado 12 year</i>	

APERTIF/ AMARO/DIGESTIF

<i>Aperol</i>	15
<i>Campari</i>	12
<i>Method Dry</i>	12
<i>Method Sweet</i>	17
<i>Carpano Antica</i>	18
<i>Amaro Nonino</i>	15
<i>Amaro Montenegro</i>	16
<i>Averna Amaro</i>	17
<i>Faccia Brutto Gorini</i>	17
<i>Faccia Brutto Fernet</i>	17
<i>Forthave Marseille</i>	18
<i>Yellow Chartreuse</i>	19
<i>Green Chartreuse</i>	

AFTER DINNER/ BRANDY/COGNAC

<i>Lustau Brandy</i>	15
<i>Dudognon 5yr Cognac</i>	17
<i>Montreuil Calvados</i>	17
<i>Grahams 10 yr Tawny</i>	17
<i>Port</i>	
<i>Caffo Amaretto</i>	14
<i>Ramazzotti Sambuca</i>	14