

SPECIALTY COCKTAILS

\$15 EACH

1.

ALB Vodka • Junmai Sake, Plum Rose Jam, Sesame, Lemon
Light yet flavorful, cool, clean & fresh

2.

Greenhook Gin • Chartreuse, Pressed Cucumber, Basil & Lime
An aromatic and herbal elixir

3.

Azteca Azul Tequila • Hibiscus Tea, Cinnamon, Lime
Slightly floral, subtly sweet, and endlessly refreshing

4.

Wahaka Mezcal • Tamarind, Citrus, Chili Bitters
A smoky, spicy winter sipper

5.

El Dorado Demerara Rum • Tiki Spices, Amaro, Lime
Exotic & enticing, the best way to warm up a chilly night

6.

Michter's Rye • Pressed Apples, Aromatic Bitters, Lemon
The Perfect Fireside Whiskey Cocktail

MODERN CLASSICS

\$15 EACH

THE WHISKY SOUR

Pig's Nose Scotch, Lemon & Apple Cider Shrub, Aquafaba, Sage

FORAGERS GIN & TONIC

Future Gin, Natural Tonic, Pink Peppercorn & Star Anise

LOCAL DRAFT BEER & CIDER

\$9 12 oz. 🍀 \$12 16 oz.

Flights of any four selections below are available \$14

Anxo Cidery "District" Dry Cider, *Washington, D.C.*
A Crisp, Clean, Crushable Dry Cider (6.9%ABV)

Peekskill "Skills Pils" Pilsner, *Peekskill, NY*
Clean, Herbaceous Golden Lager (5.4%ABV)

Dutchess Ales "Ghost Beer" Pale Ale, *Wassaic, NY*
Fresh, Lighter-Bodied Ale with a Pleasant Fruitiness (4.8% ABV)

Threes "Short Fuse" Smoked Helles Lager, *Brooklyn, NY*
A Smoky, Heady Lager with Easy Drinkability (4.5% ABV)

Other Half "Green City" East Coast IPA, *Brooklyn, NY*
A Juicy, Tasty Blend of Tropical Fruit & Herbal Hops (7.0% ABV)

Carton Brewing Co. Milk Stout Nitro, *Atlantic Highlands, NJ*
A Dark, Velvety, yet Sessionable Stout (4.1% ABV)

NON-ALCOHOLIC

\$12 EACH

CUCUMBER "GIMLET"

Seedlip Garden 108, Organic Cucumber & Lime

THE WHISKEY-LESS SOUR

Seedlip Spice 94, Lemon & Apple Cider Shrub, Aquafaba

FLOR DE JAMAICA

Allspice & Cardamom, Hibiscus, Organic Lime

Cocktails by Kyle Davis