

COCKTAILS

CLASSICS

TURF CLUB—\$21

London Dry Gins, Chambéry Dry Vermouth, Orange Bitters, Maraschino, Absinthe

GREENPOINT—\$20

Rye Whiskey, Vermouths, Yellow Chartreuse, Angostura & Orange Bitters

OAXACAN OLD FASHIONED—\$20

Reposado Tequila, Mezcal, Agave, Orange & Grapefruit Bitters

JUNGLEBIRD—\$21

Jamaican Rum, Blackstrap Rum, Lime, Pineapple, Campari

JACK ROSE—\$20

Laird's Apple Brandy, Calvados, Lime, Green Apple, Pomegranate

GOLDRUSH—\$20

Bourbon, Blended Scotch, Lemon, Honey, Rooibos

ESPRESSO MARTINI—\$20

Vodka, Coffee Liqueur, Cold Brew, Vanilla

Served Up or On The Rocks

COCKTAILS

SEASONAL

KINTSUGI—\$20

Bourbon, Japanese Whisky, Blueberry Tea, Maple, Amontillado Sherry, Mole Bitters

NIPPON CLUB—\$22

London Dry Gin, Japanese Gin, Sakura Vermouth, Cedro, Verjus Blanc

FLAT IRON—\$20

Irish Whiskey, Lapsang Souchong, Rye, Sour Cherry Molasses, Vermouths, Cold Brew

BAR MURAL—\$20

Reposado Tequila, Peach, Coconut, Gentian Aperitif, Ambrato Vermouth, Grapefruit, Clarified

FLIGHTLESS BIRD—\$21

Mezcal, Sotol, Cucumber, Lime, Kiwi, Pommeau, Green Cardamom, Tonic

QUARTER NOBLE—\$21

London Dry Gin, Armagnac Blanche, Chrysanthemum, Jasmine Pearl, Lemon, Cantaloupe, Sparkling Water

SCUPPERNONG—\$22

Blanco Tequila, Mezcal, Muscadine Grape, Lemon, Caperitif, Vanilla, Makrut Leaf