

Signature Cocktails

ANDEAN SOUL | 18

Diplomático Reserva Exclusiva rum, amaretto and bright citrus, finished with Fever-Tree Club Soda. Rich and crisp, a perfect blend to warm you up.

ELDER EMBER | 18

The Botanist gin and St. Germain meet citrus with a hit of spiced seasoning.

SPACEMAN’S OLD FASHIONED | 22

Uncle Nearest Rye and Ron Zacapa with cherry bark bitters. Perfect all year round for the bourbon lover and the curious alike.

HIDDEN FIGURE | 16

Bare Bone Vodka, Genepy liqueur, and citrus are paired with fig and vanilla flavors with a hit of spice.

GRAN CURRANT | 18

Gran Coramino Reposado Tequila blends with cassis, apple, and citrus, balanced by orange bitters.

SALTED CARAMEL ESPRESSO MARTINI | 18

A unique take on a classic. Bare Bone Vodka, Cartron Coffee Liqueur, espresso, and salted caramel syrup. Also available with vanilla and mocha flavors.

1738 & LENOX | 20

Remy Martin 1738, amaretto, citrus, and passion fruit are brought together by apple cider. A warming cocktail that will keep Summer fresh in your mind.

EXECUTIVE LOUNGE | 22

Apple Spiced La Gritona Tequila paired with the deep flavors of St. Elizabeth Allspice Dram, and citrus.

PEAR SPRITZ | 16

Fruitful pear liqueur, Wycliff California sparkling wine, Fever-Tree club soda, and Real vanilla syrup

Wine

BUBBLES

Mionetto, Prosecco, Italy | 14/60

Viaarae, Prosecco, Italy | 15/65

Telmont, Champagne, France | 30/135

Segura, Cava, Spain | 16/70

Luna Nuda, Rose Prosecco, Italy | 16/70

Ercole, Moscato d’Asti, Piedemont, Italy | 15/68

WHITE WINE

Whitehaven, Sauv Blanc, Martinborough, New Zealand | 14/58

Bollini, Pinot Grigio, Italy | 18/80

J. Wilkes, Chardonnay, Santa Barbara County, California | 16/72

The Seeker Riesling, Mosel, Germany | 15/70

ROSE WINE

La Fete Du Rosé, Cotes de Provence, France | 18/75

RED WINE

Substance, Pinot Noir, Columbia Valley, Washington | 18/81

Pessimist, Red Blend, Paso Robles, California | 15/65

Seven Hills, Merlot, Walla Walla Valley, Washington | 15/68

RouteStock, Cabernet Sauvignon, Napa Valley, California | 24/100

Norton, Malbec, Mendoza, Argentina | 20/90

Beer

Corona, Lager, Mexico | 7

404 Atlanta Lager, Lager, USA | 7

Michelob Ultra, Lager, USA | 7

Stella Artois, Lager, Belgium | 7

Blue Moon, Belgian-style Witbier, Colorado | 8

Creature Comforts ”Tropicalia”, IPA, Georgia | 8

Guinness, Stout, Ireland | 9

Tepache, Hard Cider, Atlanta | 8

Zero Proof

EXACTLY IT | 12

Watermelon Real, lime juice, mint, Fever-Tree Elderflower Tonic

MAI TIME | 12

Pineapple juice, orgeat, lime juice, bitters

BOLD MOVE | 12

Lyre’s Dark Cane Rum, Fig Real, Fee Brothers Black Walnut Bitters

ESPRESSO MOCKTINI | 12

CleanCo Vodka, Vanilla Real, Fever-Tree Espresso Mix, espresso

WINE | 12

Oddbird” Blanc De Blanc, France

BEER | 8

Athletic Brewing Co. ”Run Wild”, or ”Run Hazy”, IPA, Connecticut

Bites

CHIPS AND DIP | 6

White cheddar seasoned chips with French onion dip on the side.

BLACK BEAN HUMMUS (V) | 14

A fusion of black beans, elote, and crispy tortilla chips.

SEAFOOD CAKES | 18.50

A blend of salmon and crab, paired with in-house seasoning, herbs, and panko crumbs. Dill and caper remoulade on the side.

WINTER GREENS SALAD (V) | 18

Mixed greens paired with pumpkin seeds, bacon, dried cranberries, and feta cheese tossed in a Vidalia onion dressing.

CAESAR SALAD (V, GF)* | 14

A crisp classic—romaine, shaved parmesan, croutons, and cracked pepper in our house Caesar.

Wrap it up with fries +5

FRIED SHRIMP | 21.50

Panko crusted Gulf Coast shrimp, battered and deep fried. Paired with a side of hush puppies and cocktail sauce.

PARMESAN FRIES (V, GF) | 10

Golden fries dusted with in-house seasoning and parmesan. Finished with fresh herbs and a side of smoky chipotle ketchup.

BIRRIA STYLE TACOS | 17

Toasted flour tortilla with pulled pork and slaw. Topped with cilatro and queso and lime on the side.

SPACEMAN WINGS (GF) | 22

10-piece order of wings glazed with your choice of sauce.

404: Lemon Pepper meets Buffalo for a unique style.

Golden BBQ: Mustard based nod to The Carolinas.

Dry Cajun rub: Keep it clean, but flavorful.

BUFFALO CHICKEN DIP | 15.50

A rich medley of cream cheese, braised chicken, and ranch seasoning kicked up with buffalo sauce. Served with tortilla chips.

VEGGIE SLIDERS (V) | 19

Veggie patties paired with arugula and pepper jam on a potato bun.

WAGYU STEAKHOUSE BURGER | 25

Wagyu beef stacked with lettuce, tomato, pickle, caramelized onions, bacon, and pepper jack cheese with a side of fries. (Gluten free bun available)

TURKEY WRAP | 19

House-smoked turkey, provolone, bacon, and cranberry chutney in a flour tortilla. Side of chips.

ADDITIONAL SAUCES | .50

One more dip never hurts.

Dessert

CHURRO CAKE | 12

Caramel-drizzled and coconut-kissed, with a white chocolate finish. Served à la mode with hazelnut gelato. A warm-spun indulgence.

GELATO/ICE CREAM | 6

Rotating flavors of artisanal gelato and rich ice cream, curated for the season. Ask your server what’s scooping tonight.

Bottle Service

TEQUILA

Don Julio Reposado | 275

Mijenta Blanco/Reposado | 240/300

La Gritona Reposado | 205

Gran Coramino Reposado | 180

VODKA

Bare Bone Vodka | 180

Tito’s Handmade Vodka | 190

Grey Goose | 220

COGNAC

Reym Martin VSOP | 320

Remy Martin 1738 | 375

D’usse | 280

Hennesy VS | 300

WHISKEY

Woodford Reserve | 230

Makers Mark | 200

Blanton’s | 375

MacAllan 12 Year Double Cask | 300

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

*PLEASE ALERT US OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

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