COCKTAILS

LIGHTEST TO HEAVIEST

Shore LEAVE

WINE, SAKE, AND BEER THIS WAY →

SHOOTERS!

Rotating house shots.
Ask what it is today.
$7 per shot

RUM COCKTAIL FLIGHT

- ‘Ti Punch with Neisson Organic
- Old Fashioned with Banter Amber Rum
- Daiquiri with Paranubes Oaxacan Rum

$24

SPIRITS

BRIGHT & CITRUS

Spice Trade | $16
The classic Lemon Drop gets a spiced makeover.
Vodka, lemon, cinnamon, orange bitters.
Served up in a coupe.

Morale & Welfare | $16
This department of the navy has been doing some overtime.
Overproof rum, cinnamon, grapefruit lime, mole bitters.
Served up in a coupe.

Third Wave Swizzle | $16
Let’s take you back to 2018, when coffee’s third wave was a thing and we were shiny and new.
Gin, cold brew, ginger, honey, lemon.
Served on crushed ice.

Invasion | $16
It’s apple season. You can’t escape it.
Reposado tequila, apple syrup, cinnamon, lime.
Served on the rocks.

Arrival Ritual | $17
New Orleans is calling.
Gin, Pimm’s, ginger, lemon, strawberry, cucumber.
Served blended.

Port Light | $17
A classic that calls you home.
Whiskey, passionfruit, raspberry, lemon.
Served on crushed.

Amaro di Cocco | $17
A Piña Colada and a Negroni walk into a bar.
Jamaican rums, Campari, sweet vermouth, pineapple, housemade coconut cream.
Served on crushed in a doll’s head.

the SHORE LEAVE

Shore Leave | $17
Our signature marriage of New England and tropical flavors.
Privateer N.E. white + Jamaican rums, passion fruit, molasses, madeira, lime, lots of Angostura.
Served in our signature Shore Leave Mer-person pint glass on crushed ice and garnished with mint.

SPIRIT FORWARD

Air Conditioned Eden | $17
Paradise in a glass - without the bugs.
Gin, agricole rum, pineapple vermouths, thai spice bitters.
Served up in a coupe.

Strawberry Martini | $16
Find yourself frolicking in fields forever after one or two of these.
Condesa prickly pear & orange blossom gin, Aperol, strawberry aperitif, orange bitters.
Served up in a martini glass.

Manhattan Project | $17
But a little less foreboding.
Aged rum, amontillado sherry, apricot.
Served up in a Nick and Nora.

Chicago Beach Day | $17
Could the secret be that Chicago has great beaches?
Nodeo coconut tequilana, Lillet, secrets.
Served on a big cube with lime zest.

BEER & CIDER

Red Stripe Lager $4
12oz bottle

Medusa Brewing Laser Kitten IPA $10
16oz can

CIDER

Stormalong Cider $9
light of the sun
16oz can

Ace High! Cider $8
imperial pineapple
12oz can

ALCOHOL-FREE BEER

Athletic Brewing Golden Ale $7
12oz can

Athletic Brewing Rotating IPA $7
12oz can

Please inform your server of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 5 or more. No separate checks. Max check split 4 ways.

SAKE

Kikusui $15
Junmai Genshi • *180ml can*

Amabuki $17
Yamahai Junmai Omachi ‘Marigold’
180ml cup

Amabuki $17
Himawari Junmai Ginjo Nama ‘Sunflower’
180ml cup

Amabuki $17
Ichigo Junmai Ginjo Nama ‘Strawberry’
180ml cup

Kurosawa $32
Junmai Kimoto • *300ml bottle*

Shibata $22
‘Black’ Junmai Ginjo • *200ml flask*

Shibata $22
‘Pink’ Junmai Ginjo Nigori • *200ml flask*

Uchigasaki Hoyo Kura no Hana $82
‘Fair Maiden’ Junmai Daiginjo • *500ml bottle*

Fukucho “Seaside” $72
Junmai Sparkling • *500ml bottle*

BY THE GLASS/BOTTLE *4oz / 720ml*

Heiwa Shuzou KID $15 / $90
AKA Red Rice

Shiokawa ‘Cowboy’ $14 / $85
Junmai Ginjo Genshu

Miyakobijin Shuzō Yuzu $12 / $72
Junmai Yamahai

Akabu $120
Junmai Ginjo

WINE *glass / bottle*

WHITE

La Val $14 / $56
Albariño • *Spain*

ROSÉ

Scribe Una Lou $13 / $68
Pinot Noir • *California*

RED

Koehler-Ruprecht $17 / $68
Pinot Noir • *Germany*

Bubbles!

Bohigas $14 / $56
Brut Cava Reserva

Jean Vesselle • *1/2 bottle* $52
Oeil de Perdrix Champagne

Sébastian Girost • *1/2 bottle* $44
Réserve Champagne

MERCH

Shore Leave Mer-Person Glass (Pint or Rocks)
$12

Mugs! Clown, Doll Head, or Volcano
$18

Scream Face Mug
$12

2-pack Zombie Glasses
$15

Shore Leave Disco Dad Style Hat
(camo, pink, or blue)
$25