



COCKTAILS

BLUE VELVET

JUNÍPERO GIN, BLUEBERRY,
LUSTAU MANZANILLA SHERRY,
THYME, LEMON, PROSECCO
12

DON'T THINK TWICE

WHEATLEY VODKA, SAGE,
LEOPOLD BROS TART CHERRY,
LEMON
12

SMOLDERING TEMPTRESS

FIDENCIO MEZCAL, DRY CURAÇAO,
WATERMELON GRENADINE, LEMON
12

YERBA BUENA

SINGANI 63, YERBA MATÉ,
COCCHI AMERICANO,
LEMONGRASS, LIME LEAF
13

HONEYMOON

HENDRICK'S GIN,
HONEYDEW, STREGA,
LIME, ABSINTHE
13

MISSIONARY'S DOWNFALL

RUM, LEOPOLD BROS PEACH,
HONEY, LIME, PINEAPPLE, MINT
12

MAS DESPACIO

CORN HUSK ARETTE TEQUILA,
GUAJILLO, MORITA, & PASILLA CHILI,
PINEAPPLE, LIME
13

QUINCY'S DAY OFF

LEOPOLD'S SUMMER GIN,
STRAWBERRY, CAMPARI,
DOLIN BLANC VERMOUTH
13

DEATH OR GLORY

MONKEY SHOULDER SCOTCH,
TOASTED COCONUT, CURAÇAO,
LEMON, ABSINTHE, EGG WHITE*
13

PERFECT REGIMENT

RYE, CARPANO ANTICA,
DOLIN BLANC VERMOUTH,
TARRAGON
14

THE LONG NIGHT

WELLER SPECIAL RSV BOURBON,
LEOPOLD BROS BLACKBERRY,
TASMANIAN PEPPERCORN
14

THE HIGHLANDER

LUNAZUL REPOSADO TEQUILA,
ZUCCA, COLD BREW,
CARPANO CLASSICO VERMOUTH
13

NON-ALCOHOLIC 8

WATERMELON LIMEADE

PINEAPPLE FRAPPÉ *

YERBA MATÉ SWIZZLE

CUCUMBER-GINGER SPRITZ

 * PROCEEDS FROM THE SALE OF THIS COCKTAIL WILL BE DONATED TO THE ANDERS LEHTO RECOVERY FUND.

HAPPY HOUR

EVERY DAY UNTIL 7 PM. AFTER HOURS COCKTAILS +\$4

COCKTAILS 8

DAILY COCKTAIL ASK US FOR DETAILS!

JAZZ BABY VODKA, LAVENDER, RASPBERRY, GRAPEFRUIT

GOLDEN HOUR VODKA OR GIN, LEMON, ORANGE, GINGER

GOLD RUSH BOURBON, HONEY, LEMON

POWDERKEG BOURBON, CINNAMON, NUTMEG, BITTERS

WINE 6

SAUVIGNON BLANC OR SYRAH

DRAFT BEER 5

CROOKED STAVE VON PILSNER

SHEBANG 5

HIGH LIFE OR TECATE & SHOT OF BOURBON OR TEQUILA

BEER

DRAFT

CROOKED STAVE VON PILSNER 7

SKA MODUS HOPERANDI IPA 7

TRVE LIVING RUINS SOUR SAISON 7

LA CUMBRE MALPAIS STOUT 9

BOTTLES & CANS

DAMM DAURA GLUTEN-FREE LAGER 6

CROOKED STAVE SOUR ROSÉ 8

DRY DOCK APRICOT BLONDE ALE 6

EVIL TWIN NOMADER BERLINER WEISSE 9

ALMANAC SUMMER IN THE CITY BARREL-AGED ALE 16

LEFT HAND SAWTOOTH NITRO ESB 7

COPPER KETTLE MILK STOUT 6

STEM REAL DRY CIDER 9

WINE

RED

PINOT NOIR, DOM. DU SALVARD "UNIQUE", LOIRE, FR 10

SYRAH BLEND, PERRIN, CÔTES DU RHÔNE, FR 9

CABERNET, LAND OF SAINTS, SANTA BARBARA, CA 14

WHITE

ALBARIÑO, FERDINAND, LODI, CA 10

SAUVIGNON BLANC, PATIENT COTTAT, LOIRE, FR 9

CHARDONNAY, ÉRIC CHEVALIER, LOIRE, FR 12

ROSÉ

GRENACHE/SYRAH, PERRIN, CÔTES DU RHÔNE, FR 8

SPARKLING

BRUT ROSE, VEUVE DU VERNAY, BEAUNE, FR 10

PROSECCO, ZARDETTO, CONEGLIANO, IT 9

FOOD

SNACKS

MIXED ORGANIC OLIVES 6

MARCONA ALMONDS WITH SMOKED SEA SALT 7

FRESH BAGUETTE WITH ITALIAN BUTTER 6

NUESKE'S SMOKED PATÉ 7

SARDINES WITH SWEET DROP PEPPERS 9

CHEESE

SERVED WITH FRESH BAGUETTE AND SEASONAL GARNISH

BURRATA WITH PINK PEPPERCORN * 11

CASHMERE DOUBLE CREAM, HAYSTACK MOUNTAIN 9

EWEPHORIA AGED SHEEP GOUDA 9

CABOT CHEDDAR CLOTHBOUND-AGED, JASPER HILL 8

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS WIFI PASSWORD: COCKTAIL*