

SEASONAL COCKTAILS

\$14

Fuck it. We Ball

HERBACEOUS & FRUITY WITH AN UMAMI FINISH.

- THAI BASIL INFUSED FILIPINO RUM
- STRAWBERRY MISO SYRUP
- CITRUS • BLACK WALNUT BITTERS

Honey. I Mustard the Whiz

YOUR FAVORITE BAR SNACK IN LIQUID FORM.

- HONEY DIJON SYRUP • CHEEZ WHIZ FOAM
- SMOKED PAPRIKA • VOLSTEAD BARREL PICK: WHISTLE PIG RYE & MINDEN MILL BOURBON BLENDED AND INFUSED WITH HONEY MUSTARD PRETZELS

Future Ex-Wife

A PEANUT-BUTTER TWIST ON THE ESPRESSO MARTINI.

- PEANUT BUTTER FAT WASHED TEQUILA
- COFFEE LIQUEUR • BANANA OLEO
- COLD BREW • EGG WHITE • CHOCOLATE

Divine Time

A REFRESHING CITRUSY FLORAL PUNCH.

- HIBISCUS-GINGER TEA • HONEY
- VODKA & COGNAC INFUSED WITH RASPBERRY LEAF AND THYME

Babylon Moon

EARTHY, VELVETY, AND CITRUS-BRIGHT.

- MUNYON'S PAW PAW • GIN • CITRUS
- EGG WHITE • BEET & TONKA BEAN SYRUP • BUZZ BUTTON TINCTURE

Dealer's Choice

\$17

A COCKTAIL UNIQUELY SHAPED BY YOUR TASTES AND OUR INTUITION, CRAFTED IN THE MOMENT FOR A TRULY ONE-OF-A-KIND EXPERIENCE.

SEASONAL COCKTAILS

Z E R O - P R O O F

\$10

Of Love & Evil

SAVORY & SWEET, BALANCED WITH CITRUS AND HERBS.

- STRAWBERRY MISO SYRUP • LEMON
- ZERO-PROOF RUM • ZERO-PROOF APERITIF
- SALINE • THAI BASIL

Bebe Deluxe

FLORAL & SWEET, BALANCED WITH CITRUS & SODA

- BUTTERFLY PEA SODA • LAVENDER SYRUP
- MARTINI & ROSSI FLOREALE

Coyote Joose

EARTHY, FLORAL, AND SILKY WITH A WILD ROSY FINISH.

- BEET & TONKA BEAN SYRUP, LEMON • EGG WHITE • ZERO-PROOF GIN • ROSE PETALS

Charleston Chug

\$5

TANGY & BRIGHT.

- GINGER BEER • SEASONAL SHRUB

CLASSICS

Vieux Carre

1938, HOTEL MONTE LEON

Brooklyn

1910, SCHMIDT CAFE

Sazerac

1830S, ANTOINE PEYCHARD

Negroni

1919, CAFE CASONI

Mai Tai

1944, TRADER VIC

VOLSTEAD CLASSICS

Baked Apple Sazerac

Fred & Ginger

Salma Hayek

Golden Banana

Volstead Dinner

FOUR ROSES BOURBON

A TALL BOY

\$7

Fernet Dinner

FERNET BRANCA

A TALL BOY

\$8

HAPPY HOUR • DAILY 4-7PM

\$8 COCKTAILS

OLD FASHIONED

CHOICE OF FOUR ROSES OR OLD OVERHOLT

BRACKISH MULE

FRENCH 75

CUCUMBER-ROSEMARY G&T

DAIQUIRI

MARGARITA

\$4.5 SINGLE | \$7 DOUBLE

WHISKEY • TEQUILA • GIN

• RUM • VODKA

\$7 WINE

TAONGA SAUVIGNON BLANC

ALIAS PINOT NOIR

PROSECCO

\$3.5 BEER

PABST BLUE RIBBON

ROLLING ROCK

MEXICAN STYLE LAGER

All tinctures & syrups are created in house.
CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SECTION 3-603.11, FDA FOOD CODE