

CLASSICS

Martini • 18
beefeater gin or
woody creek vodka

Manhattan • 18
rittenhouse rye

A5 Daiq • 16
goslings, smith & cross,
wray & nephew, lime

Negroni • 18
tanqueray gin, campari,
sweet vermouth

Old Fashioned • 18
elijah craig bourbon

South Side • 18
leopold's summer gin,
velevet falernum, lemon, bubbles



Seasonal

Don Javier • 16
juniper jones gin, campari,
grapefruit, lemon, soda

Pretty Reckless • 15
mezcal, chareau,
pineapple, lime

Jump Seat • 18
hennessey, yuzu,
granular sugar

Porch Pounder • 16
vodka, giffard peach, lemon,
blueberry thyme

Sunlit • 15
botanist gin, sauvignon
blanc, dolin dry

Crash 'n' Burn • 24
flecha azul anejo, montanegro,
aperol, lemon

Monk's Magic • 23
appleton, cruzan, chartreuse,
averna, pineapple, lemon

Old School • 30
whistle pig rye, orange, honey,
bitters, cinnamon tincture

**Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed. Not all menu ingredients listed. Please make our service team aware of any allergies or dietary preferences.*

Cocktails adjusted to include inspiration from our culinary team

AFTER DINNER

Espresso Martini • 16
skyy vodka, coffee liqueur, cream float

Sazerac • 16
cognac, peychaud's bitters

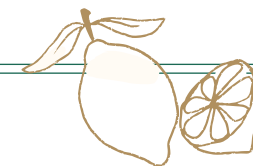
Amaretto Sour* • 16
rye, sweet lemon, egg white

NON-ALCOHOL COCKTAILS

Spa Time • 14
lyre's pink gin, lime, hibiscus, fever tree tonic

Kick Start • 14
seedlip grove with calabrian chili, lemon, agave

Flipside Fizz* • 13
seedlip garden, grapefruit, verjus, lavender, egg white



Beer

New Terrain Brewing

IPA	\$9
Amber	\$9
Pilsner	\$9