

COCKTAILS



ESCAPE THE GREY 18

Highland park | Citrus | Melon | Giffard Peach

BERRY NEGRONI 16

Campari | Bruto Americano | Antica | Sage
Blueberry / Huckleberry Gin

THE QUEENS BATH 18

London Fog Clarified Punch | Earl Grey Gin |
Bergamot over Proof Rum | Oleo | Milk Wash

LIFELINE 20

Vodka | Whole Bean | Coffee Brine White Cacao

ALL'S WELL THAT ENDS WELL 18

Mezcal | Tepache | Strawberry |
Spiced Cordial | Lemon

TROPICAL ONLY FANS 16

Worthy Park Rum | Pineapple Syrup | Giffard
Banane du Brésil | Orleans Scrappy Bitters

LAND & SEA 19

Oyster Shell Gin | Cucumber Dry Vermouth | Liquid
Shio Koji | Herb Oil | *Jerky Garnish

GUILLOTINE FIZZ 18

Gin | Cognac | Citrus | Calcium | dark ale
Reduction | Egg White | Soda Water | PSL Dust

WINTER OLD FASHIONED 16

Bourbon | Rye | Walnut | Demerara/Maple | Bitters

ZEN OUT (LOW ABV) 16

Sake | Fassinola | Black Tea | Citrus | Cinna-
mon/Nutmeg Dust

THE MARIE ANTOINETTE 16

Raspberry Cognac | Clairfied Lemon | Bubbles |
Raspberry Oleo

PRETTY BEET UP 18

Mezcal | Beet Water | Lime | Aloe | Spicy or Not

KINKY NUN 16

Vodka | Passion Fruit | Vanilla | Lime |
Tonka Bean

CHILDREN OF THE CORN 20

Abasolo | Pinole | 43 | Scrappy's Aromatic |
Corn Husk

BARTENDERS CHOICE MP

Choose Your Spirit.
Aromatic vs Citrus Preference

Consuming raw or undercooked meats, poultry, *
seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you
have certain medical conditions.

BEVERAGES

RED 15

Domaine Les Fines
Beaujolais

WHITE 15

Domaine Chevilly - Quincy Tradition
Sauvignon Blanc

ROSE 15

Smak Wines Rose
Pinot Gris

SPARKLING 15

Stift Klosterneuburg Brut
Gruner Veltliner

BEER 3

Rainier

NON ALCHOHOLIC

Mexican Coke 4
Topo Chico 4
Cold Brew 5
Follow the Wind 10
(bartenders choice 0-proof cocktail)

