

Seasonal Cocktails

HORSE DIVORCE

A zesty marriage of duck, raspberry, and mustard so lavish and flavorful, you'll forget the main course and fill up on hors d'oeuvres. Rich, tangy, and boozy for those feeling adventurous.

DOMAINE EXPANSION

Fernet dominates the domaine of your palate, expanding richness by combining rich flavors from Cognac & and pineapple Demerara all balanced out by lemon juice & egg white for a silky texture while aromatics from torched rosemary intensifies the aroma.

RUN RABBIT RUN

A Japanese inspired dirty martini that's nice and briny with just a touch of sweetness and garnished with pickled plums. *Ramen noodles NOT included.*

LET THEM DRINK CAKE

Bittersweet cherry-chocolate dessert cocktail topped off with a dollop of cherry whipped cream. A perfect serving of rich black forest cake, just be careful not to lose your head.

JAMMED BAND

An effervescent blueberry basil pie made with Michter's unblended, Licor 43, Blueberry Jam, Beet Rosemary Puree, carrot juice, lime, pineapple turbinado, ginger beer & tajin.

NAKED & AFRAID

Taste and feel like you've been in the woods for 30 days with a stranger, completely nude. Hints of lemon, herbal thyme, and bitter smokiness to really sharpen your survival skills.

TIGHT TEA

A boozy twist on a classic Thai Tea. Boba balls soaked in Borghetti coffee liquor, Haku Japanese vodka, black Thai tea, a drizzle of condensed milk, and topped with a Churro Baileys whipped cream.

GLAMOUR GHOUL

Pumpkin butter fat washed Old Elk bourbon, St Elizabeth All Spice Dram, and Fatetti Biscotti liquor. Served up with an apple cider & chamomile reduction, fee brother's black walnut bitters, topped with a Rumchata & white chocolate foam with salted caramel flakes.

N/A OPTION

BEET, SKEET & BOOGIE

A earthy herbal tropical for the adventurous cocktail enthusiast. Made with Seedlip, Hellla Smoked Chili bitters, Beet Rosemary Puree, Carrot Juice, Lime, Pineapple Turbinado, Ginger Beer & Tajin.

CLASSICS

Vieux Carre

1938, *Hotel Monte Leon*

Brooklyn

1910, *Schmidt Cafe*

Sazerac

1830s, *Anotione Peychar*

Negroni

1919, *Cafe Casoni*

MaiTia

1944, *Trader Vic*

VOLSTEAD CLASSICS

Baked Apple Sazerac

Fred & Ginger

Selma Hayek

Sliced Bread

Golden Banana

HAPPY HOUR • Daily 4-7 PM

\$8 COCKTAILS

Old Fashioned
Choice of Four Roses or Old Overholt
Brackish Mule French 75
Cucumber-Rosemary G&T
Daiquiri
Margarita

\$7 VOLSTEAD DINNER

Four Roses Bourbon & Tall Boy

\$8 FERNET DINNER

Fernet-Branca shot & Tall Boy

\$4.5 Single | \$7 Double

• Whiskey • Gin • Rum
• Tequila • Vodka

\$7 WINE

Bordeaux Blanc
Taonga Sauvignon Blanc
Rioja Blanco
Vinho Tinto Duoro Portugal
Bordeaux Rouge
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*