
last updated 03-24-26

• beverages •

• voss 'still' • norway • 6.25 • voss 'sparkling' • norway • 6.25
• coke • diet coke • sprite • 3.5

• chinotto (key-no-to) • italy • 335 ml • 8

calabrian chinotto sour oranges enriched with aromatic herb extracts.
smooth and balanced, the bitter aftertaste persists on the palate, with a sweet final note.

• n.w.a. cocktails •

relax, it's not what you think. it means n.othing w.ith a.lcohol
all of the flavor and feel of having a cocktail, but none of the shenanigans

• rose petal champagne • 11.5

our own rose petal infused tea, verjus rouge, finished with champagne yeast, carbonated

• lavender lemonade • 9.5

our own lavender flower infused syrup, fresh lemon juice, sparkling water top

• hibiscus lemonade • 9.5

hibiscus petal syrup, fresh lemon juice

• charred grapefruit and tonic • 9.5

charred grapefruit syrup, club soda, cucumber peel and lime garnish

• chili margarita • 11.5

aplos arise spirit infused with adaptogens, mandarin, persian lime,
orange habanero and sea salt, dehydrated lime wheel garnish

• ume spritz • 11.5

aplos ease spirit infused with nootropics, japanese ume plum, grapefruit, white tea
and sea buckthorn. served in a snifter with cracked ice, dehydrated orange wheel

• mandora negroni • 11.5

aplos ease spirit infused with nootropics, mandora orange, bitter quassia,
sarsaparilla, oakwood, dehydrated orange wheel garnish

• fugazi sour • 11.5

spiritless 'kentucky 74' bourbon alternative, pasteurized egg white, fresh lemon,
simple syrup, straight up in a coupe glass, lime wheel garnish

• gimlet • 11.5

aplos ease infused with nootropics, touch of spice, lemon juice,
simple syrup, straight up in a coupe glass, lime wheel garnish

• french 75 • 11.5

aplos calme spirit infused with nootropics, japanese yuzu, basil, shiso, dandelion,
and hemp. finished with lemon juice, simple syrup, house-made lychee "champagne"



• low alcohol 'summer session' cocktails •

when you need just a 'little something' refreshing to start. these low alcohol libations are also a great choice to enjoy when you are in that mindful and healthy mode (plus you can drink more of them!)

• averna highball • 29% abv • 10.5

averna amaro, house-made ginger syrup, lemon juice, st. elizabeth allspice dram, topped with soda, dehydrated lemon garnish

• como spritz • 16% abv • 10.5

cynar amaro, passion fruit syrup, lemon juice, champagne, orange slice

• campari • 24% abv • italy • 10.5

on the rocks, splash soda, orange twist

• bonal gentiane-quina • 16% abv • france • on the rocks, lemon peel • 10.5

unfermented juice of white grapes, fortified then infused with gentian root, cinchona (quinine) and herbs of the grand chartreuse mountains

• lillet • 17% abv • france • on the rocks, splash of soda, orange twist • 10.5

85% semillon and 15% macerated liqueurs, citrus liqueurs (peels of sweet oranges from spain and morocco and peels of bitter green oranges from haiti). the mix is then stirred in oak vats

• cocchi americano • 17% abv • italy • on the rocks, splash soda, orange slice • 10.5

moscato di asti wine is fortified, then flavored with an infusion of cinchona bark (quinine), citrus peel, spices and other botanicals.

• byrrh grand quinquina • 18% abv • italy • on the rocks, lemon peel • 10.5

unfermented juice from carignan and grenache grapes, dry red wine, fortified and infused with spices (orange and coffee among them), cinchona bark, then aged in oak barrels

• aperol spritz • 11% abv • 10.5

aperol, prosecco, club soda, orange slice

• stroll along the seine • 11% abv • 10.5

lillet rose, bonal gentiane-quina, lemon juice, chilled, straight up, orange peel

• robys fizz • 10.5

lillet rose, solerno blood orange liqueur, grapefruit juice, club soda, lemon peel

"alcohol, because no really good story ever started with a salad."

— *anonymous*



• more low alcohol choices •

• vermouth • served over ice block • 2 oz pour

• gonzalez byass 'la copa' extra seco blanco • 17% abv • jerez, spain • 8
clean, elegant and intense. citrus aromas, bitter touches of wormwood and savoury.

• atxa vermouth rojo • 15% abv • basque country, spain • 8
licorice and wild herbs framed by bitter components and a markedly wild berry fruit, cherry

• gonzalez byass 'la copa' rojo • 15.5% abv • jerez, spain • 8
intense spiced aroma. notes of clove and cinnamon stand out, with an excellent bitterness on the finish. smooth and elegant

• yzaguirre rojo 'reserva' • 18% abv • reus, catalonia, spain • 8
intense aroma, herby and spicy notes. long, intense and slightly bitter aftertaste with balsamic, orange and cinnamon notes. aged for 12 months in 5,000-liter barrels

• punt e mes rosso • 16% abv • italy • 8

developed in 1870 in antonino carpano's bar in piedmont the name translates to "point and a half" and, so the story goes, it's one part vermouth and half a part intensely herbal-bitter quina liqueur. aromas reminiscent of herbs, with hints of quina, toffee and cloves. soft, pleasantly bitter, slightly sweet, marked by captivating accents of orange zest

• spanish sherry • served neat • 2 oz pour

• lustau fino 'jarana' • very dry • jerez, spain • 6
taste profile • delicate, light and dry, with pecan, brazil nut aromas, nice acidity, citrus notes on finish

• lustau manzanilla 'papurusa' • very dry • jerez, spain • 6

taste profile • bone dry, yeasty, lemony, nutty aromas
and a characteristic whiff of the salty atlantic

food pairing: olives, anything sea, cured things, fried, and spicy things cured meats, oyster

• lustau almacenista 'obregon' amontillado del puerto • dry • jerez, spain • 8
taste profile • big, creamy, almonds, vanilla, toffee, salt, almonds and a light bittersweet edge
food pairing: almonds, ibérico ham, sautéed mushrooms, smoked fish, manchego, cheddar

• lustau palo cortado 'peninsula' sherry • medium dry • jerez, spain • 7
taste profile • warm baking spices, bready aroma, refreshing, clean finish
food pairing: indian curry, smoked fish, cured cheeses, nuts, oily fish, patés, especially game

• lustau oloroso 'don nuño' sherry • dry • jerez, spain • 7
taste profile • salted caramel, dates, green tea, blood orange. full-body, clean finish, well-balanced acidity
food pairing: grilled tuna, nuts, blue cheeses, duck, cured meats, foie gras, bitter chocolate



• featured specialty cocktails •

• the 'filthy' martini • 16

bombay sapphire gin or stoli vodka, unfiltered, first pressed spanish olive juice garnished with inappropriately suggestive olives. young, fresh and filthy. way dirtier than dirty!

• vesper martini • 14.5 (our tweak on james bond's favorite libation)

beefeater london dry gin, stolichnaya vodka, cocchi americano, lemon peel

• corpse reviver #2 • 14.5

tanqueray gin, pierre ferrand dry curaçao, cocchi americano, kübler absinthe mist, fresh lemon juice, chilled, straight up, luxardo maraschino cherry, orange peel

• hawaiian sunset • 15

ketel one vodka, fresh lemon and lime juice, orgeat syrup, house-made grenadine, chilled, straight up in a nick and nora, luxardo cherry

• lavender lemon drop martini • 15

ketel one citroen vodka, pierre ferrand dry curaçao, fresh lemon juice, lavender bud infused syrup, lemon peel

• vodka and charred grapefruit • 12.5 • (gf)

tito's american corn vodka, tonic infused with charred grapefruit peel, lime, lemon and local bulls bay salt works sea salt, club soda, red grapefruit slice garnish

• the yayo (aka 'the scarface' martini) • (say hello to my little friend!) • 17

ciroc pineapple vodka, pierre ferrand dry curaçao, domaine canton liqueur, lime juice, simple syrup, pineapple foam, ciroc pineapple vodka infused fresh pineapple garnish

• jamaican old fashioned • 18.5

appleton 12-year-old rum aged in spent jack daniels barrels, roasted pineapple syrup, bittercube jamaican bitters, ice block, grapefruit peel

• chaparrito • ('shorty') • 12.5 • (gf)

el jimador silver tequila, solerno blood orange liqueur, house sour mix, orange wedge

• mezcalita • 14.5 • (gf)

banhez mezcal, pierre ferrand dry orange curaçao, fresh lime and lemon juice, agave syrup, sea salt, roasted agave worm and oaxacan chile rim, orange wedge garnish

• vida oscura • 16 • (gf)

del maguey vida mezcal, amaro cio cara, bols crème de cacao, scrappy's orange bitters, ice block, orange peel garnish

• mezcal negroni • 16 • (gf)

montelobos mezcal, aperitivo 1872, gonzalez byass spanish vermouth, saline, ice block, orange peel garnish

• oaxacan old fashioned • 16 • (gf)

herradura reposado tequila, del maguey vida mezcal, agave nectar, chocolate mole bitters, ice block, orange peel garnish

• palomina • 14.5 • (gf)

tanteo jalapeño infused tequila, red grapefruit juice, organic agave nectar, lime juice, club soda, rimmed with sea salt, lime zest and ancho chile powder



• featured specialty cocktails •

• mejorita • 16.5 • (the ultimate margarita!) • (gf)

don julio silver tequila, pierre ferrand dry curaçao, fresh lemon juice, fresh lime juice, organic agave nectar, served straight up, topped with a 'grand ma' and sea salt foam

• sex panther • 16

smith and cross jamaican rum, lemon hart 151 demerara rum, mexican coke reduction
ceylon tea, lime juice, pineapple juice, clarified, chilled and topped with soda water

• pina colada • 12.5 • (a much lighter, more refreshing version of this rum classic)

flor de caña silver 4 yr old rum, house made coconut orgeat, pineapple juice, fresh lime juice, simple syrup, chilled, straight up, rum infused pineapple we

• pain killer • 14.5

pusser's navy strength rum, fresh muddled orange, pineapple juice, coconut cream, rum infused pineapple wedge, fresh grated nutmeg

• mai tai • 14.5

zaya 16 year old dark rum, house made orgeat syrup, fresh lime juice, pierre ferrand dry curaçao, crushed ice, mint sprig

• saturn • 14.5

tanqueray gin, lemon juice, passion fruit, velvet falernum, house-made orgeat syrup, crushed ice, dehydrated lemon, luxardo cherry

• jet pilot • 16.5

appleton estate signature rum, bacardi gold, demerara 151 rum, absinthe mist, lime juice, grapefruit juice, cinnamon syrup, falernum, elemakule tiki bitters, luxardo cherry

• golden eye • 15

brown butter washed four roses small batch bourbon, ceylon tea syrup, fresh lemon, orange bitters on a clear ice block, dehydrated lemon wheel garnish

• singapore sling • 16

bulldog gin, pineapple and lime juice, cherry heering, pierre ferrand dry curaçao, benedictine, house grenadine, angostura bitters, soda, pineapple wedge and frond garnish

• sicilian manhattan • 14.5

templeton small batch rye whisky, amaro averna, solerno blood orange liquor, chilled, straight up, orange peel

• smoked honey bourbon sour • 14.5

knob creek 100 proof small batch bourbon, bitter orange, lemon and honey smoked with bourbon barrel staves, lemon peel

• charred cedar manhattan • 15.5

bulleit bourbon, carpano antica sweet vermouth, cedar smoked glass, house made charred cedar bitters, luxardo cherry, ice block

• classic whiskey sour • 12.5

virgil kane rye whiskey, fresh lemon juice, simple syrup, bitters, pasteurized egg white, straight up, coupe glass



• featured specialty cocktails •

• black walnut old fashioned • 15.5

ridgemont '1792' small batch bourbon whisky, nux alpina black walnut liqueur mist, demerara simple syrup, scrappy's orange bitters, ice block, lemon peel

• bacon and bourbon old fashioned • 14.5

larceny bourbon infused with berkshire apple wood smoked bacon, vermont maple syrup, angostura bitters, ice block, orange peel

• barrel aged old fashioned • 12.5

bulleit 90 proof bourbon whisky, cinchona bark, burnt sugar, spices and orange peel aged in willett bourbon barrels, ice block, orange peel

• fig old fashioned • 14.5

woodford reserve 90 proof bourbon whisky, california black mission fig syrup, our own fig bitters, scrappy's orange bitters, ice block, dried fig and orange peel garnish

• barrel aged cocktails •

aged in-house in charred oak barrels for 3 to 8 weeks

• vieux carré (voo-ka-ray) • 18.5

templeton small batch rye whisky, pierre ferrand 1840 cognac, benedictine, noilly prat vermouth rouge, peychaud's bitters, ice block, luxardo cherry garnish

• red hook • 16.5

6-year-old piggyback american rye whiskey, punt e mes vermouth, luxardo maraschino liqueur, chilled, served straight up in a nick and nora glass, luxardo cherry garnish

• negroni • 16.5

ford's london dry gin, campari, punt e mes vermouth amaro, served on the 'rock' with an orange peel garnish



• beer •



munkle • pilsner • 5.5

*carolina blonde • ale • 6

*never sunny ipa • ipa • 6.5

*hop art • ipa • 6.5

stone • ipa • 5.5

*charles towne fermentory 'yacht party' • lager • 6.5

sloop brewing juice bomb • hazy ipa • 6.5

allagash white • ale, wheat • 5.5

left hand milk stout • stout • 7

menabrea bionda • blonde lager, piemonte, italy • 7

kirin ichiban • lager, japan • 6.5

koenig pilsner 16 oz. • pilsner, germany • 8

duvel • ale, strong, belgium • 8

blazed orange • 16 oz. • milkshake double ipa, gaffel kolsch • kolsch, germany • 10

michelob ultra • light lager • 5

st. bernardus abt 12 • abbey ale, belgium • 13

samuel smith organic ale • 10

best day brewing hazy ipa • n/a • 6.5

heineken zero • n/a • 6.5

*denotes local brews

"trust me, you can dance."

- beer

