

• beverages •

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

• strawberry soda • (made in-house) • 8

fresh strawberries, organic cane sugar, and madagascar vanilla, pureed, then clarified in our centrifuge at about 4000 rpm's and topped with bubbly water

• 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, with 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

aplose 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 • on the rocks, splash soda, orange twist • 10.5**

• **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% • 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 'papirusa' • 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, iberico 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

• 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 curacao, 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 chili 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, apertivo 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 jalepeno infused tequila, red grapefruit juice, organic agave nectar, lime juice, club soda, rimmed with sea salt, lime zest and ancho chile powder

• 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

• featured tiki cocktails

these are not cheesy 70's and 80's fruit juicy, overly sweet cocktails. these are the real McCoy's! with the addition of a few modern tweaks and twists, these are the original, no longer secret recipes from the 1930's thru the 1960's direct from **don the beachcomber's** and **trader vic's** restaurant drink menus. the exotic tastes of over a dozen rums from around the world, the perfect balance of sweet and citrusy sour along with the complex, underlying flavors of vanilla, ginger, honey, almond, cinnamon, clove and allspice makes one understand why this was truly one of the most remarkable eras in cocktail history.

• 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

• saturn • 14.5

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

• pina colada • 13.5 • (a much lighter, more refreshing version of this rum classic)

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

• 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 curacao, crushed ice, mint sprig

• 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

• singapore sling • 16

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

• planters punch • 15

appleton estate signature rum, myer's rum, bacardi 8-year-old rum, fresh lime juice, organic cane sugar, falernum, jack rudy real grenadine, elemakule tiki bitters, fresh mint

• jungle bird • 14

cruzan blackstrap rum, campari, pineapple juice, lime juice, turbinado sugar garnished with pineapple wedge, pineapple frond and a tiki umbrella



• the naked ape • 18

diplomatico reserva exclusiva rum, smith and cross jamaican pot still rum, giffard banana de brasil, fresh lemon juice, house-made cinnamon syrup, angostura bitters, crushed ice, pearl diver glass, hanging rim monkey, tiki umbrella, and a dehydrated lemon wheel garnish



(ask about our **scorpion bowl** for 2 or 4 people)

• featured specialty cocktails

• 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

• 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 • 14.5

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

• 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 • 14.5

bulleitt 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

• specialty cocktails for the discerning barfly •

• banana stand • (there is always money in the banana stand) • 15

banana infused oloroso sherry, bacardi 8-year-old rum, pineapple gomme, brown butter falernum, chocolate bitters, crushed ice, grated chocolate, and a dehydrated banana chip

• 'le' hemingway daiquiri • 14

our french agricole rhum version of the classic. rhum j.m. white agricole from the island of martinique, grapefruit juice, fresh lime juice, luxardo maraschino liqueur, lime wheel

• 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, niolly 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

* **never sunny ipa** • ipa

• 6.5

* **burial surf wax** • west coast style ipa

• 8

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

• 6.5

allegash white • ale, wheat

• 5.5

left hand milk stout • stout

• 7

mastri birrai umbri • blonde ale, umbria, italy

• 9.5

blazed orange • 16 oz. • milkshake double ipa,

• 10

gaffel kolsch • kolsch, germany

• 6

micelob ultra • light lager

• 5

st. bernardus abt 12 • abby ale, belgium

• 13

samuel smith organic ale

• 10

best day brewing hazy ipa • n/a

• 6.5

* denotes local brews

"trust me, you can dance"- beer