

COCKTAILS

Market Shandy

strawberry, citrus, mint, Kolsch • \$9

Botanica Spritz

Aperol, Lillet Blanc, citrus, seltzer • \$10

Garden Spritz

La Quintinye Blanc vermouth, honey, lemon,
orange flower water, lavender, tonic • \$12

Basil

Spirit Guild Clementine gin, basil, lime • \$11

Arugula

Cap Rock gin, arugula, lime, lemon zest • \$13

Cucumber

Amaro Sfumato, Escubac, Laphroaig, ginger,
lemon, cucumber • \$13

Beet

tequila blanco, lime, beet juice, cilantro • \$13

Oaxacan

Del Maguey Vida mezcal, 123 Organic reposado
tequila, bitters galore, citrus peel • \$14

APERITIFS

Salers, Lillet Blanc, La Quintinye Blanc, Carpano
Rouge, Cocchi Rosa, Carpano Antica

+ *add soda!*



SIPS

WHISKEY

Buffalo Trace \$10

Old Overholt \$10

McKenzie Bourbon \$12

Leopold Bourbon \$15

Hibiki Harmony \$16

Johnny Drum \$16

WhistlePig \$18

SCOTCH

Pig Nose \$10

Laphroaig 10 yr \$16

Springbank 10 yr \$17

MEZCAL & TEQUILA

Del Maguey Vida \$12

Rancho Tepua \$14

123 Reposado \$16

Fortaleza Anejo \$18

Yuu Baal Joven Madrecuixe \$19

RUM

Smith & Cross \$14

Diplomatico \$14

MORE!

Fernet Valley \$8

Averna \$11

Chateau du Breuil Calvados \$18

