

COCKTAILS

Market Shandy

strawberry, citrus, mint, Kolsch • \$9

Botanica Spritz

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

Garden Spritz

white vermouth, honey, lemon,
orange flower water, lavender, tonic • \$12

Gin + Tonic

Old Raj gin, Fever Tree tonic, flower waters,
rosemary, cucumber • \$15

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, habanero, citrus peel • \$14

Want something classic? Just ask!

BEER

Yoho Brewing 'Suiyoubi No Neko' witbier, Japan • \$10

Yoho Brewing 'Yona Yona' pale ale, Japan • \$10

Glutenberg blonde ale (sans gluten), Montreal • \$8

Brasserie Dupont 'Foret' organic saison, Belgium • \$11

Modern Times 'Fruitlands' Guava Passion Fruit
Gose, San Diego • \$8

Fremont Brewing Co. Summer Ale, Seattle • \$7

Mother Earth Boo Koo IPA, California • \$8



APERITIFS

Salers, Lillet Blanc, Cocchi Rosa, Carpano Antica

+ *add soda!* • \$10

SIPS

WHISKEY

Buffalo Trace \$10

Old Overholt \$10

McKenzie Bourbon \$12

Leopold Bourbon \$15

Akashi White Oak \$15

Hibiki Harmony \$16

Johnny Drum \$16

WhistlePig \$18

Navazos Palazzi Palo Cortado

Single Cask Whisky \$24

SCOTCH

Pig Nose \$10

Kilchoman Single Malt \$14

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 Madre cuixe \$19

RUM

Smith & Cross \$14

Diplomatico \$14

MORE!

Amaros: Sfumato (\$10), Montenegro (\$10),
Angeleno (\$12), Averna \$11

Chateau du Breuil Calvados \$18

Escubac \$13

