HOUSE COCKTAILS

GOLDEN AFTERNOON
Vodka, Pear, Chamomile, Lemon, Orange Bitters
$10

DON'T CALL ME PUMPKIN
Tequila, Pumpkin Syrup, Cider, Lemon, Toasted Spices
$11

MODERN DAY CONCUBINE
House Mandarin Cordial, Bergamot, Prosecco, Lemon
$10

UN-CRUST YOURSELF
Bourbon, Peanut Butter, Blackberry, Plum Bitters
$11

SECRET THIRD ITEM
Mezcal, Roasted Banana, Pineapple, Lime, Circus Peanuts
$12

PERSEPHONE'S REVENGE
Rye, Cranberry, Pomegranate, Allspice, Cinnamon, Rosemary
$11

HOLD FOR APPLAUSE
Pineapple Rum, Espresso, Orgeat, Citrus, Angostura
$12

BUTTER & SCOTCH
Scotch, Chinese Five Spice, Salted Butterscotch, Oat Milk
$12

TAKE OFF YOUR PANTS AND JACKET
Apple Brandy, Cynar, Clove, Citrus, Egg White, Toasted Spice
$13

BRUJA ROJA
Gin, Oreo Washed Campari, Averna, Orange Zest
$12

CLASSICS

(most classics available upon request)

OLD FASHIONED
Classic $10
Smoked $10
House $12

MANHATTAN
$10

NEGRONI
$10
Coffee Infused +$1

SAZERAC
$12

PAPER PLANE
$12

HOUSE FILTHY MARTINI
$13

ALCOHOL FREE

ACHIEVEMENT UNLOCKED
Cranberry, Rosemary, Lemon, Honey
$6

DRUG DEALING LLAMA
House Mandarin Cordial, Club Soda, Blue Rim
$7

GODDAMMIT DONUT!
Pumpkin Syrup, Cold Brew, Oat Milk,
Cinnamon Sugar
$8

BEER

LIGHT
Garage Beer Classic or Lime / $5

DARK
Einstok Toasted Porter / $6

HAZY
Toppling Goliath Pseudo Sue IPA / $6

DANK
Desthil Dead Head IPA / $7

CIDER
Blake's Rotating Selection / $7

WINE

RED
Dave Phinney Red Blend
Blackberry, Blueberry, Mocha
$11

WHITE
Pieropan Soave Classico
Pear, Honeydew, Fresh Citrus
$12

ROSÉ
Cantina Zaccagnini
White Flowers, Red Berry, Light Acidity
$13

SPARKLING
La Forestina Prosecco
Stone fruit, Fresh Apple, Crisp Mineral
$10