

• beverages •

• **acqua panna 'still'** • *italy* • 500 ml. • **7** • **voss 'still'** • *norway* • 375 ml. • **5**

• **pelligrino 'sparkling'** • *italy* • 500 ml • **7** • **voss 'sparkling'** • *norway* • 800 ml. • **9**

• **coke** • **diet coke** • **sprite** • **3.5** • **iced tea** • *charleston, s.c* • estate teas from oliver pluff & co. • **4.5**

• carbonated from around the world •

• **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 •

*(easy, it's not what you think. it means **n.o**thing **w.i**th **a.l**cohol)*

• **lavender lemonade** • **9.5**

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

• **charred grapefruit and tonic** • **9.5**

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

• **no-groni** • **12.5**

lyre's dry london spirit, aperitif rosso, & italian orange spirit, ice block, dehydrated orange

• **casa fresca** • **10.5**

fresh muddled mint, lime and cucumber, agave, splash of grapefruit, club soda

• **spicy margarita** • **11.5**

spiritless 'jalisco 55' tequila alternative, house-made sour mix, agave, orange 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**

ritual botanical infused gin alternative, touch of spice, lemon juice, simple syrup, straight up in a coupe glass, lime wheel garnish

• **garden tonic** • **11.5**

seedlip garden 108 non-alcoholic distillate blend of peas, hay and hops rounded out with rosemary, thyme and spearmint, house made tonic, rosemary garnish

• **italian spritz** • **11.5**

lyre's italian spritz non-alcoholic distillate, club soda, dehydrated o

• **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!)

• **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** •

- **pineau des charentes** • 2 oz pour
served over ice block

pineau des charentes is a wine fortified with cognac. it is made using a ratio of three parts fresh grape juice to one part **cognac**, which has been distilled and aged for at least one year prior to the grape must's introduction. white pineau, which derives from a variety of grapes including ugni blanc, merlots blanc and noir, colombard and sauvignon are aged at least 18 months

- **pierre ferrand pineau des charentes blanc** • 17% abv • **cognac, france** • 10.5
very fresh taste with a nice balance between the sweetness and the acidity. complex and elegant nose with notes of honey, peach, prune, fig, almond, and a hint of vanilla.

- **vermouth** • 2 oz pour
served over ice block with orange peel

vermouth is an aromatized wine fortified with neutral spirits that is macerated with a selection of herbs, fruits and roots. the word "vermouth" comes from the german word for "wormwood", which was originally one of its primary infused ingredients.

- **atxa vermouth rojo** • 15% abv • **basque country, spain** • 8
licorice and wild herbs framed by bitter components and a markedly wild berry fruit, cherry
- **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
- **priorat natur vermut** • 16% abv • **false, priorat, catalonia, spain** • 8
savory nose with wild thyme. lushly textured, the profile is both bitter and sweet, fruity and nutty. aged for two years in two 30,000-liter barrels that still hold some of their first vermouth, made over a century ago. this is thanks to their system of aging, a two-barrel modified solera system that they call sistema de madre.
- **punt e mes** • 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** • 2 oz pour
served neat

fino and manzanilla

these are the freshest, lightest styles of sherry. these age for as few as two or as many as ten years under a layer of flor (yeast film). they are delicious with olives, marcona almonds, anything from the sea, cured things, fried things, spicy things and cured meats. with oysters, both of these sherries vie with champagne as the greatest pairing on earth.

- **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

• amontillado

when a fino's layer of flor fades or the wine is intentionally fortified to a high strength, it begins to oxidize and change character. this is an amontillado sherry or, simply put, an aged fino. these wines have some of the salty bite of a fino but with a darker color and a nuttier, richer finish on the palate. pair with almonds, iberico ham, sautéed mushrooms, smoked fish, manchego, aged cheddar

- **lustau pedro rare amontillado 'escuadrilla'** • dry • jerez, spain • **7**
taste profile • dry, rich, salty caramel, walnut, coffee, white pepper, smoke and molasses on the finish
- **lustau almacenista 'obregon' amontillado del puerto** • dry • jerez, spain • **8**
taste profile • big, creamy, almonds, vanilla, toffee, salt, almonds and a light bittersweet edge.
- **lustau '30' year old amontillado** • dry • jerez, spain • **21**
taste profile • coffee beans, nuts, leather, cloves, caramel, dry, rich, intense, tremendous length

• palo cortado

a less common style of sherry that occurs when flor yeast dies unexpectedly and the wine begins to take on oxygen. a salty character, with a richer body and more intensity. it can behave like an amontillado on the palate but often shows a great balance of richness and delicacy. pair with indian curry, smoked fish, cured cheeses, nuts, oily fish, patés, especially game, smoked duck, asparagus and mushrooms

- **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, asparagus and mushrooms

• oloroso

complex brown-colored sherries, olorosos develop in barrel without the protective flor layer, often for many years. the result is a complex, rich, dry, nutty style of sherry with aromas of wood and raisins. grilled red tuna steak, nuts, blue or strong-flavored cheeses, brie, duck, pork, wild game, red meats, cured meats, smoked bacon, foie gras, bitter chocolate.

- **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
- **lustau almacenista 'jarana' oloroso 'pata de gallina'** • dry • jerez, spain • **8**
taste profile • smooth, beautifully rounded and oily, hint of sweetness. berry fruits and dried figs.

• **bloody mary** •

- **house mary** • *house made infusion of tito's american corn vodka, kosher dill pickle brine, garlic cloves, fresh grated horseradish, fresh dill, black peppercorns, cholula hot sauce and old bay seasoning mixed with hunt's tomato juice. served with a celery heart, caper berry, pepperoncini and a hot pepper stuffed olive garnish* • **11**

• **martinis** •

• ***housetini** • **13**

bombay gin or buffalo trace wheatly vodka, mist of noilly prat dry vermouth, straight up or on the rocks, castelvetrano sicilian olives, lemon twist or onion, dirty or not.

• **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

• **cucumber ginger martini** • **14.5**

hendrick's gin, fresh ginger infused syrup, cucumber slices

• **black and blue martini** • **17**

*belvedere '**smogory forest**' and belvedere '**lake bartezek**' single estate rye vodkas, a mist of noilly prat french dry vermouth, a grind of fresh **black** pepper and '**roth**' wisconsin buttermilk **blue** cheese stuffed castelvetrano olives from sicily. (kudos to Cara)*

• **lavender lemon drop martini** • **15**

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

• **citrus martini** • **16**

ketel one vodka, aperol, fresh lemon juice, simple syrup, lemon peel

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

ciroc pineapple vodka, pierre ferrand dry curacao, domaine canton ginger and cognac liqueur, lime juice, simple syrup, pineapple foam, ciroc pineapple vodka infused fresh pineapple garnish

• **espresso parmigiano-reggiano martini** • **19**

house-made cold brew espresso-infused vodka, tia maria, sweet lustau pedro jimenez sherry, cold brew espresso, parmesan foam, fresh grated parmigiano reggiano cheese

• **our signature chocolate martini** • **18**

van gogh dutch chocolate vodka, godiva chocolate liqueur, chocolate drizzle, topped with chocolate cold brew foam

• **espresso martini** • **16**

house-made cold brew espresso infused vodka, godiva chocolate liqueur, chocolate drizzle

• **chocolate espresso martini** • **17**

van gogh dutch chocolate vodka, house-made cold brew espresso infused vodka, godiva chocolate liqueur, chocolate drizzle

(3) castelvetrano sicilian olives stuffed with buttermilk blue[®] cheese • **1.50**

• gin and vodka cocktails •

• negroni • 14.5

plymouth gin, campari, carpano 'antica formula' sweet vermouth, orange peel

• bee's knees • 13.5

tanqueray gin, fresh lemon juice, honey syrup, scrappy's lavender bitters, chilled, straight up, luxardo maraschino cherry garnish

• french 75 #2 • 14.5

haymans old tom gin, lemon juice, simple syrup, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a lemon peel garnish

• aviation cocktail • 14.5

bulldog lavender infused london dry gin, luxardo maraschino liqueur, lemon, rothman & winter crème de violette, chilled, straight up, maraschino cherry

• cucumber gin cocktail • 14.5

hendrick's gin, fresh cucumber juice, lemon juice, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a cucumber garnish

• 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

• 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

• texas mule • 12.5 • (gf)

tito's american vodka, fresh ginger syrup, club soda, icy cold copper mug, lime garnish

• last word • 14.5 • (gf)

fords london dry gin, luxardo maraschino liqueur, green chartreuse, fresh lime juice, chilled, served straight up in a coupe glass, luxardo maraschino cherry garnish

• rum cocktails • (gf)

• 'le' hemingway daiquiri • 12.5

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

• mojito • 12.5

flor de cana 4 yr. old silver rum, fresh lime juice, fresh mint, demerara syrup

• demerara daiquiri • 12.5

smokey, hamilton 86 demerara rum, fresh lime juice, simple syrup, lime wheel

• 'mahk' and stormy • 12.5

*gosling's black seal rum, fresh ginger syrup, club soda, fresh lime juice. **wicked delicious!***

• 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

. tiki cocktails . (gf)

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.

- **pina colada • 12.5 • (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 curaçao, crushed ice, mint sprig

- **ancient mariner • 14.5**

lemon hart original demerara rum, st. elizabeth's pimento allspice dram, meyers dark jamaican rum, simple syrup, lime juice, grapefruit juice, lime wedge, fresh mint

- **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

- **planters punch • 12.5**

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

- **honey jungle bird • 12.5**

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

- **scorpion • 16.5**

*smith and cross rum, appleton estate signature rum, courvoisier cognac, lemon juice, house-made orgeat syrup, passion fruit juice, **edible scorpion garnish***

- **zombie • 16.5**

appleton estate signature rum, bacardi gold, lemon hart original demerara 151, lime juice, grapefruit juice, cinnamon syrup, jack rudy real grenadine, falernum, elemakule tiki bitters, served with shaved ice in a tiki mug, garnished with sprig of fresh mint and umbrella straw

(limit one per person!)



• tequila and mezcal cocktails •

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

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

• margarita • 10.5 • (gf)

lunazul 100% blue weber agave tequila, patron citronge orange liqueur, fresh lime and lemon juice, organic agave nectar, orange wedge garnish, salt rim

• 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, cucumber slice garnish

• 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

• oaxacan old fashioned • 15.5 • (gf)

herradura reposado tequila, banhez mezcal, agave, chocolate bitters, ice block, orange peel

• mercadito • 15.5 • (gf)

casa nobles 'crystal' tequila, organic agave nectar, fresh lime juice muddled with cucumber, fresh cilantro, & jalapeno, lime zest, sea salt and ancho chili powder rim

• 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

• bait and switch • 15.5 • (gf)

rayu joven mezcal, ancho reyes chili liqueur, fresh lime juice, pineapple juice, cinnamon syrup, chilled, served straight up in a coupe glass, dehydrated lime garnish

“one tequila, two tequila, three tequila, floor”

- george carlin

• rye, bourbon, and scotch cocktails •

• 'r' squared perfect manhattan • 14.5

rittenhouse 100 proof rye whisky, cocchi americano, punt e mes vermouth, house made charred cedar bitters, ice block, luxardo infused cherry, lemon peel

• sazerac • 14.5

knob creek 100 proof small batch rye, kübler absinthe mist, sugar cube, peychaud's bitters, chilled, straight up, lemon peel

• sicilian manhattan • 14.5

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

• red hook • 14.5

rittenhouse 100 proof rye whisky, punt e mes vermouth, luxardo maraschino liqueur, chilled, straight up, luxardo infused cherry

• 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

bulleit 95% rye whiskey, fresh lemon juice, simple syrup, bitters, pasteurized egg white, straight up, coupe glass

• the boulevardier • 12.5

makers mark bourbon, campari, noilly prat sweet vermouth, chilled, straight up, orange 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

• kentucky velvet • 14.5

knob creek, john d taylor's velvet falernum, lime juice, fresh ginger syrup, ice block

• barrel aged old fashioned • 12.5

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

• 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

• 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

• blackthorn's revenge • 16.5

whistlepig 'piggyback 6-year-old' rye, plymouth sloe gin liqueur, dolin sweet vermouth, served on the rocks, luxardo maraschino cherry garnish

• cognac and armagnac cocktails •

• **vieux carré (voo-ka-ray) • 16.5**

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

• **french 75 • 14.5 • (gf)**

pierre ferrand 1840 cognac, lemon juice, simple syrup, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a lemon peel garnish

• **gascony manhattan • 16.5**

rittenhouse 100 proof rye whisky, saint-vivant armagnac, amaro lucano, angostura bitters, chilled, stirred, served over an ice block

• barrel aged cocktails •

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

• **boulevardier • 18.5**

old forester 1897 bottled in bond bourbon whiskey, compari, noilly prat sweet vermouth, chilled, served straight up in a coupe glass, orange peel garnish

• **vesper • 16.5**

plymouth navy strength gin, stolichnaya vodka, cocchi americano aperitivo, "shaken not stirred", served straight up in a martini glass, lemon peel 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

• **vieux carre • 18.5**

rittenhouse 100 proof american rye whiskey, pierre ferrand 1840 cognac, benedictine, niolly prat vermouth rouge, peychaud's bitters, ice block, luxardo cherry garnish

• **rough and tumble • 16.5**

buffalo trace bourbon whiskey, amaro ramazzotti digestive, green chartreuse, angostura bitters, chilled, served straight up in a nick and nora glass

• **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 • <i>pilsner</i>	• 5.5
never sunny ipa • <i>ipa</i>	• 6.5
hop art • <i>ipa</i>	• 6.5
stone • <i>ipa</i>	• 5.5
sierra nevada • <i>ale, pale</i>	• 5.5
* westbrook one claw • <i>ale, pale, rye</i>	• 5.5
* westbrook two claw • <i>ipa, dbl, new england style</i>	• 6.5
* westbrook four claw • <i>ipa triple, new england style</i>	• 10.5
six point resin • <i>ipa, double ipa</i>	• 8
ellie's brown ale • <i>ale, brown</i>	• 5
avery white rascal • <i>ale, wheat</i>	• 5
allegash white • <i>ale, wheat</i>	• 5.5
munkle saison • <i>pale ale, saison</i>	• 6.5
* old hickory hickory stick • <i>stout</i>	• 5.5
founders dank wood • <i>barrel aged ale</i>	• 10.5
left hand milk stout • <i>stout, milk sugar</i>	• 5
* old hickory photon sphere • <i>stout, barrel aged</i>	• 12.5
* old hickory seven devils • <i>ale, scotch, barrel aged</i>	• 10.5
founder's better half • <i>ale, olde, barrel aged</i>	• 10.5
kirin ichiban • <i>lager, japan</i>	• 6.5
koenig pilsner • <i>pilsner, germany</i>	• 6.5
duvel • <i>ale, strong, belgium</i>	• 8
stiegel radler • <i>grapefruit, germany</i>	• 5.5
gaffel kolsch • <i>kolsch, germany</i>	• 8.5
mcchouffe • <i>ale, scotch, belgium</i>	• 6
chimay red • <i>ale, dubbel, trappist, belgium</i>	• 10.5
bells two hearted • <i>ale</i>	• 13.5
mastri birra umbri • <i>blonde ale, italy</i>	• 7.5
heineken zero • <i>n/a</i>	• 10
	• 6.5

*denotes local brews

“trust me, you can dance”- beer