



# COCKTAILS

## THE CLASSICS

### OLD FASHIONED 12

*bourbon, maple syrup, angostura bitters*

**PAIRING** BRUSSEL SPROUTS; CHOCOLATE MOUSSE

### MANHATTAN 11

*rye, sweet vermouth, angostura bitters*

**PAIRING** GRUYERE TOAST; LAMB SHOULDER

### WHISKEY SOUR\* 13

*bourbon, lemon syrup, egg white, angostura bitters, sea salt*

**PAIRING** POTATO DUMPLING; GAME HEN

### MARTINI 12

*gin, dry vermouth, olives*

**PAIRING** KALE; SALMON

### MARGARITA 11

*tequila, lemon syrup, salted lime*

**PAIRING** KALE; LOCAL FISH

### MOJITO 12

*rum, lime juice, simple syrup, fresh mint, soda water*

**PAIRING** SASHIMI; LAMB SHOULDER

### MULE 11

*vodka, lemon, ginger syrup, ginger beer*

**PAIRING** POTATO DUMPLING; GAME HEN

### SCREWDRIVER 12

*vodka, fresh orange juice, candied orange*

**PAIRING** GAME HEN; ICEBOX CHEESECAKE

### THE MODERN 14

*rye, mezcal, lemon, cassis, ginger syrup*

**PAIRING** POTATO DUMPLING; HAMACHI COLLAR

### THE LOCAL 12

*vodka, cucumber, basil, watermelon, lemon syrup*

**PAIRING** HAMACHI COLLAR; KALE; LAMB SHOULDER

### TINTO VERANO 12

*pinot noir, lemon syrup, club soda*

**PAIRING** BRUSSEL SPROUTS; ICEBOX CHEESECAKE

### APEROL SPRITZ 11

*prosecco, aperol, club soda*

**PAIRING** SALMON; CHOCOLATE MOUSSE

## KITCHEN LINGO

*\*Consuming raw eggs may increase your risk of foodborne illness.*

*Must be 21 years or older to drink alcohol. Please have your ID ready for your server.*

*A 10% surcharge will be added to each bill in support of increased wages and benefits for all our dedicated team members.*



# DRINKS

## SOFT BEVERAGES

<b>FRESH JUICE</b> <i>watermelon or orange</i>	5
<b>GINGER SODA</b> <i>lemon</i>	4
<b>CRAFT DRINK</b> <i>ask your server</i>	6
<b>ICED TEA</b> <i>unsweetened</i>	3
<b>HOT TEA</b> <i>fresh mint, black or green</i>	4
<b>SPIKE COFFEE ROASTERS</b> <i>french press</i>	6

## CRAFT BEER

<b>BLUE MOON</b> 7 <i>golden colorado</i> BELGIAN WHITE. 5%	<b>MATILDA</b> 9 <i>goose island</i> BELGIAN STYLE, PALE ALE. 7%
<b>FRUITLANDS</b> 8 <i>modern times</i> SOUR, TROPICAL, GOSE. 4.8%	<b>BLAZING WORLD</b> 8 <i>modern times</i> HOPPY, DANK, AMBER. 6.8%
<b>LOMALAND</b> 8 <i>modern times</i> CRISP, LIGHT, SAISON. 5.5%	<b>BLACK HOUSE</b> 8 <i>modern times</i> COFFEE, ROASTY, STOUT. 5.8%
<b>FORTUNATE ISLANDS</b> 8 <i>modern times</i> HOPPY, CITRUSY, WHEAT. 5%	<b>SPECIAL FEATURE</b> MP <i>limited craft selection</i> ASK YOUR SERVER

## SELECT WINE

<b>PINOT NOIR</b> <i>la crema</i> 13   42 SONOMA, CA WARM, EARTHY ALLSPICE
<b>CHARDONNAY</b> <i>la crema</i> 12   40 SONOMA, CA BROAD, BRIGHT, CITRUS
<b>SAUVIGNON BLANC</b> <i>broken fishplate</i> 12   40 AUSTRALIA LYCHEES, PASSION FRUIT
<b>RED BLEND</b> <i>conundrum</i> 13   42 RUTHERFORD, CA MIXED BERRIES, SWEET OAK, SPICE
<b>PROSECCO</b> <i>cinzano</i> 11   38 ITALY SPARKLING, SWEET, DRY
<b>PORT WINE</b> <i>penfolds</i> 7 GL AUSTRALIA 3OZ POUR, SOOTHING, SWEET

## ROCKS, NEAT, UP

8	12
<b>BULLEIT</b> <i>bourbon &amp; rye</i>	<b>BUFFALO TRACE</b> <i>bourbon</i>
<b>SUNTORY KABUKIN</b> <i>whiskey</i>	<b>KAVALAN</b> <i>whiskey</i>
<b>CROWN ROYAL APPLE</b> <i>whiskey</i>	<b>YOICHI</b> <i>whiskey</i>
<b>EL JIMADOR BLANCO</b> <i>tequila</i>	<b>MACALLAN</b> <i>scotch</i>
<b>BAYOU</b> <i>rum</i>	<b>KETEL ONE</b> <i>vodka</i>
<b>TITOS HANDMADE</b> <i>vodka</i>	<b>BOTANIST</b> <i>gin</i>
	<b>PATRON</b> <i>tequila</i>