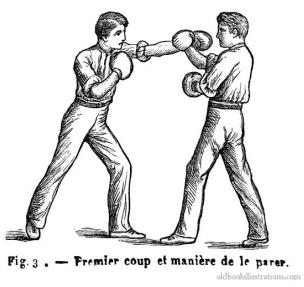
# COCKTAILS

## COCKTAILS on TAP

***Welly-Welly | 12***
Ypioca Cachaca, Four Roses, Clockwork Orange Liqueur, Pineapple-Passion Tea Sour, Q Soda

***House Bounce | 11***
Old Overholt Rye, House Cherry Bounce, Angostura, Mole Bitters, Orange Oil




## BRIGHT & LIVELY

***Life on Mars | 12***
Plymouth Gin, Dry White Port, Lime, Matcha, Orgeat, Verjus, Champagne, Earl Grey Bitters

***Spruce Goose | 12***
Death's Door Gin, Giffard Banana, Pineapple-Egg Foam, Lemon, Q Ginger Beer, Angostura

***It Was Written | 10***
Plantation Pineapple Rum, Velvet Falernum,Allspice, Lime, Brown Sugar

***Echo Mike Hotel | 10***
Plantation 3 Stars White Rum, Butterfly Absinthe, Lime, Aged Peychaud's

## HERBAL REMEDIES

***After the Storm| 12***
The Botanist Gin, Thatcher's Cucumber, Dolin Blanc, Green Chartreuse

***Flight of the Phoenix | 11***
Espolon Tequila Reposado, Aperol, Grape Jelly, Lemon, Rye Ale, Sea Salt

***Trust & Reward | 12***
Four Rose's Yellow Label, Dry Chardonnay, Campari, Toasted Clove & Grapefruit-Mist

## STRANGER THINGS

***Shooting Brake | 12***
Copper & Kings Craft Distilled Brandy, Clockwork Orange Liqueur, Cream Sherry, Brown Sugar, Black Tea, 18.21 Tart Cherry & Saffron Bitters

***The Bitter March | 12***
Del Maguey Vida Mezcal, Punt e Mes, Cynar 70, Jamaican #1 Bitters

***52 Pick-Up | 12***
Black Grouse Scotch Whisky, Madeira, Drambuie, Angostura, Lemon Oil

## BEER and a SHOT

***Kick in the Head | 10***
Beer: Crispin "Brown's Lane" Dry Cider
Shot: Black Grouse + Fernet Branca

***Shot in the Arm | 10***
Beer: Red Hare 50/50 IPA Radler + Boomsma Cloosterbitter
Shot: David Nicholson 1843 100 Proof Bourbon + Orange Oil

***Below the Belt | 8***
Beer: Genesee Cream Ale
Shot: Old Grand Dad Bonded Bourbon, Pastis, Lemon Oil

***On the Ropes | 11***
Beer: Breckenridge Vanilla Nitro Vanilla Porter
Shot: Tin Cup Colorado Whiskey, Giffard Banane du Bresil

***Journeyman | 10***
Beer: Uinta "Ready, Set, Gose"
Shot: Del Maguey Vida Mezcal, Amaro Ciociaro

## HOUSE TONICS & SPIRIT COMPLIMENTS

***Garden Tonic | 10***
Broker's Gin, Saler's Gentiane
'Pure, Bold & Familiar'

***Dixie Tonic | 11***
Maker's Mark, Merlet Creme de Peche
'Deep and Tannic with Bergamot & Citrus Oil'

***Iberian Tonic | 12***
Carmo Vinhos Sercial Madeira, Sandeman Armada Rich Oloroso, Poema Cava Rosado 'Portuguese Sherries with rich notes of Hibiscus, Laurel & Clove'

## BEER

### Draught

*Burnt Hickory Ezekiel's Wheel Pale Ale | 7*
*Creature Comforts Reclaimed Rye | 7*
*Eventide Nitro Stout | 6*
*Miller High Life | 5*
*Mother Earth Endless River Kolsch | 8*
*Orpheus Transmigration of Souls | 7*
*Second Self Red Hop Ale| 7*
*Wild Heaven Invocation| 6*

### Bottle/ Can

*Anderson-Valley Fall Hornin | 6*
*Ballast Point Grapefruit Sculpin | 9*
*Ballast Point Grunion Pale Ale | 6*
*Bell's Oberon| 7*
*Breckenridge Nitro Vanilla Porter | 8*
*Bud Light | 5*
*Budweiser | 5*
*Crispin "Brown's Lane" Dry Cider| 8*
*Coastal Empire Southern Delight Brown Ale | 6*
*Genesee Cream Ale | 5*
*Jacks Dry Hopped Cider | 6*
*Orpheus Atlanta Tart Plum Saison | 7*
*Mother Earth Weeping Williow Wit | 7*
*New Holland Dragon's Milk Stout | 13*
*Prairie Artisan Standard Farmhouse Ale | 8*
*Red Hare SPF 50/50 Radler Red | 6*
*Reformation Cadence | 6*
*Service Brewing "Rally Point" | 6*
*Stella Artois | 6*
*Sweetwater 420 | 6*
*Terrapin Liquid Bliss*
*Chocolate Peanut Butter Stout| 7*
*Uinta "Ready Set" Gose | 6*
*Wild Heaven Emergency Drinking Beer | 7*

## SHARES & SNACKS

*Consuming raw undercookedproteins may increase your risk for food-borne illness, but man you gain much respect from the bar staff.*

***Chef's Popcorn| 4***

***Roasted Cauliflower | 6***
Smoked Chile Aioli, Charred Pepper

***Pimiento Cheese Fritters | 9***
Candied Bacon, Green Tomato Jam

***Poutine | 8***
Short Rib, Crispy Home Fries, Housemade Farmer's Cheese, Beef Gravy

***BBQ Duck Confit Egg Rolls | 8***
Housemade Kimchi, Spicy Chinese Mustard Sauce

***Hoisin -Glazed Lollipop Wings | 9***
Toasted Sesame & Scallion

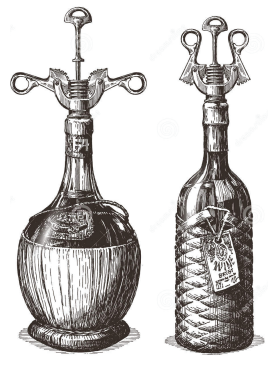
***House Made Pierogies | 9***
Collard Greens, Mashed Potato, Ham Hock Broth, Black-Eyed Pea Salad, Pickled Veggies

***Beef Sliders | 9***
White American Cheese, H&F Bun, Spicy Pickle, Arugula, Dijonnaise

## WINE

### White

*NV Trepat, Sparkling, Rosado, "Poema", Cava 8/ 32*
*NV Prosecco, Stellina di Notte, Veneto 9/ 36*
*2010 Chenin Blanc, Sparkling, Bouvet, Saumur 11/ 44*
*2015 Dry Riesling, Dr. Loosen, Mosel 8/32*
*2013 Chardonnay, Lincourt "Steel", Sta. Rita Hills 10/40*
*2014 Pinot Gris, Ponzi, Willamette Valley 10/ 48*
*2015 Albariño, Gotas de Mar, Rías Baixas 11/ 44*
*2013 Chardonnay, Cuvaison, Carneros 12/ 48*
*2014 Sauvignon Blanc, Brochard, Sancerre 12/ 46*



### Rose

*2016 Rosé of Merlot/Shiraz/Pinotage, Boschendal Vineyards, "Rose Garden", Cape of Good Hope 8/ 32*

### Red

*2012 Tempranillo/Garnacha, Bodegas Otañón, Crianza, Rioja 10/ 40*
*2014 Cabernet Sauvignon, Picket Fence, Napa Valley 10/ 40*
*2012 Pinot Noir, Mira, Napa 11/ 44*
*2012 Merlot/Cabernet Franc, Chateau Saint-Andre Corbin, Saint Georges-Saint Emilion 11/ 42*
*2014 Nebbiolo, Michele Chiarlo, "Il Principe", Langhe 12/ 48*
*2014 Pinot Noir, Maison Roche de Bellene, Bourgogne 12/ 48*