

R34

COCKTAILS

14

Autumn Mule

apple brandy, apple cider shrub,
lemon, ginger beer

Star-Crossed

jamaican rum, falernum, baking
spices, lime, orange, bitters

Wake Up Call

reposado tequila, cinnamon,
coffee, lemon, ancho chile, mole
bitters

Green Thumb

citadelle jardin d'ete gin, cucumber,
mint, lime

Pairing Up

pear brandy, orange cordial, lemon,
honey

Red Eye Old Fashioned

rye, averna, coffee, demerara,
bitters

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service for our front of house staff, which includes servers, runners, bussers and bartenders.

*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

