

COCKTAILS

15

Sherry It's Cold Outside

amontillado, rum, cranberry, allspice

Garden Party

vodka, fennel, elderflower, lemon, soda

Buzzin' Around

barr hill gin, chai, miso honey,
applewood smoked banana, lemon

What's Your Sign?*

rum, passion fruit, peanut butter,
averna, lemon, mole

Falling For Sage*

vodka, sage vermouth, falernum,
crème de violette

West on 20

chipotle tequila, benedictine, aperol,
allspice, pineapple, lime

Noble Negroni

gin, hopped campari, sweet vermouth,
acidified grapefruit

Evan, Are You Chili?*

guajillo & sesame bourbon, ancho reyes,
cocchi rosa, averna

ZERO PROOF

8

Aegean Fizz

seedlip spice, fig, grapefruit, lemon,

Smell the Roses

rosemary, clove, lime, ginger beer

*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.

We apply a 3% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.



SPIRITS

APERITIF / DIGESTIF

Aperol	11
Averna	11
Bully Boy Amaro	11
Campari	11
Cynar	11
Fernet Branca	11
Montenegro	13
Nonino	14
Sfumato	12
Suze Gentian	12

CORDIALS

St. George Citrus Vodka	13
St. George Green Chile Vodka	13
Barr Hill Gin	13
Evan Williams Honey Bourbon	11
Katz's Rock & Rye	12
Tanteo Jalapeño Tequila	13
Tanteo Chipotle Tequila	13
Grand Ten New Medford Rum Cordial	14
Dos Maderas 5 + 5 Rum	16
Benedictine	13
Grand Marnier	14
Green Chartreuse	16
Yellow Chartreuse	16
The Irishman Irish Cream	11
Italicus Rosolio di Bergamotto	12
Licor 43	12
Luxardo Amaretto	12
Pimm's #1	11
St. Elder Elderflower	11
St. George NOLA Coffee	13

FORTIFIED

Dolin Dry	9
Lillet Blanc	10
Martini & Rossie Fiero	9
Cocchi di Torino	10
Punt e Mes	10