

# COCKTAILS

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**Garden Party** 15  
vodka, fennel, elderflower, lemon, soda

**Summer of Soppresata** 15  
italicus, campari, grapefruit, sparkling wine

**Your Peaches Made Me Blush** 15  
jalapeño tequila, peach, blood orange, lime

**Up & Up** 15  
vodka, dolin blanc, green chartreuse, lavender

**House Call** 15  
gin, pomegranate, falernum, suze, mint,  
cucumber, kefir, lime; clarified milk punch

**What's Your Sign?** 15  
rum, passion fruit, peanut butter,  
averna, lemon, mole

**Loaded Question** 15  
rye, cardamaro, amontillado, apricot,  
black lemon

## ZERO PROOF

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**Coconut Piña Cooler** 8  
coconut cordial, lime,  
pineapple & basil soda

**Smell The Roses** 8  
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

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## APERITIF / DIGESTIF

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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

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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

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## FORTIFIED

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