

# COCKTAILS

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**The Canopy\*** 15  
gin, melon, lemon, basil, egg white

**On Cue** 15  
vodka, rhubarb, cucumber shrub,  
lemon, soda

**Off-Season** 15  
italicus, fino, tarragon,  
white peach & jasmine soda

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

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

**What's Snappin'** 15  
gin, snap pea, chamomile, dolin blanc,  
grapefruit, lime, milk clarified

**Pandan Express\*** 15  
coconut washed rum, pandan, amaretto,  
lime foam

## 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
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
Grand Ten New Medford Rum Cordial	14
Dos Maderas 5 + 5 Rum	16
Amarula Cream Liqueur	11
Benedictine	13
Grand Marnier	14
Green Chartreuse	16
Yellow Chartreuse	16
Luxardo Amaretto	11
Pimm's #1	11
St. Germain	11

## FORTIFIED

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