

Cocktails

Sweet

Emerald Gimlet 17

Absolut 'Elyx' Vodka, basil, lemon nectar, fresh lime

The Daffy 17

Mount Gay XO Rum, Mount Gay 'Eclipse' Rum, crème of coconut, cold pressed lime, Thai bird chili nectar, chili lime dust

Pink Panther 17

The Botanist Gin, St. Germain Liqueur, pink peppercorn syrup, lemon

Beauty Elixir 17

Sipsmith Gin, cucumber, strawberry, rosé sparkling wine

O.D.B. "Old Dirty Bramble" 17

Maestro Dobel 'Diamante' Tequila, smoked blackberries, boney, ginger, lemon

Earl The Pearl 17

Hangar One Vodka, Earl Grey Tea, lemon, mint syrup

Green With Envy 17

EFFEN Cucumber Vodka, St. Germaine Liqueur, jalapeño cilantro nectar, cold pressed lime, celery salt

Bubbles & Berries 19

Taittinger Champagne, EFFEN Vodka, St. Germain Liqueur, muddled strawberries

Savory

The Woodsman 17

Maker's Mark Bourbon, allspice dram, maple syrup, lemon, muddled pears

Notorious B&E 17

Manifest, Domaine de Canton ginger liqueur, cold pressed lime, house lemon nectar, matcha, egg white

Velvet Orange 17

Tito's Handmade Vodka, Angostura Amaro, cold pressed lime, orange & pineapple, with a perfect serve of Red Bull Orange Edition

The Delorean 17

Fig-infused Remy Martin 1738, Cointreau, cold pressed lemon, house lemon thyme nectar

Barrel Aged

Madison Avenue 17

Maker's Mark Bourbon, Cinzano '1757' sweet vermouth, maple syrup, orange bitters

The White Whale 17

Illegal Mezcal, Dolin Blanc vermouth, Cocchi Americano, apple bitters, house dehydrated apple

Pawn Lounge Menu

K-town Bao Burgers 8 each
gochujang aioli, shishito-daikon slaw, bao bun

Caesar Toast 14
creamy garlic, crispy chicken skin

Avocado, Lemon & Espelette Toast 14

“Chile Relleno” Empanadas 14
poblano, manchengo, jalapeño-lime crema

* Asian Chile Spiced Salmon Tartare 15
pickled cucumber, scallion, chile aioli, crispy rice cakes

Little French Dips 16
*prime sirloin, Gruyère cheese,
horseradish, garlic aioli, house-made au jus*

Grilled Cheese, Smoked Bacon 18
& Tomato Soup Dumplings

Korean Fried Chicken 18
cucumber kimchi, gochujang glaze, sesame seeds

Tempura Calamari 18
house-made sweet chile glaze, citrus aioli

Tuna Poke Wonton Tacos 19
chiffonade cilantro, radish, wasabi kewpie

Shrimp Cocktail 21
pickled peppers, shallots, citrus aioli

Thai Style Deep-Fried Shrimp 24
green papaya slaw