

Until Tomorrow

COCKTAIL BAR

Cocktail

I Just Crush A lot — \$13

Tromba Plata, Ford's Gin, Lime and Grapefruit, Cucumber oleo-saccharum, Yellow Chartreuse

Robo-Trippin — \$13

Fernet, Lime, Barrow's Intense Ginger Liqueur, Cocchi Torino Vermouth, Allspice Dram, Jalapeño Tincture

Señor Hemingway — \$12

Tromba Plata, Illegal Joven, Pressed Grapefruit and Lime, Demerara Syrup, Maraschino

Boogie Nights — \$13

Fernet Branca, Amaro di Angostura, Lime, House Ginger Syrup, Crème de Cacao, Cherry Heering

Donkey Kong — \$12

Currant Roll Infused Rum Blend, Tahitian Vanilla Bean, Lemon and Orange, Walnut infused Brulee Banana

Rob Zombie — \$12

Black Bottle Scotch, Rum Blend, Velvet Falernum, Bechervoka, Don's Mix #3, Lime, Absinthe Spritz

It's the Catalina Wine Mixer — \$12

Tromba Plata, Ford's Gin, Ancho Reyes, Nola Pepper Jelly, Kina d'or, Lemon and Grapefruit, Nux Walnut Liqueur

You Say He's Just a Friend — \$12

Blackwell's Jamaican Rum, Mint White Peppercorn, Salers Gentian, Yellow Chartreuse, Lime, Peche de Vigne

When Cats Used to Harmonize — \$13

Black Bottle Scotch, Illegal Joven, Blackstrap Rum, Curaçao, Spiced Winter Syrup, Sfumato, Smith and Cross Rum, Tiki Bitters

Say it Wasn't You — \$13

Rittenhouse Rye, Coruba Dark, Lime, Caramelized Pineapple, Cocchi Americano, Benedictine, Meletti Amaro, Branca Menta

Worst Job Since Keymaster — \$13

Rittenhouse Rye, House Vermouth Rouge, Plantation Pineapple, Hazelnut Rosemary, Eugenia Oloroso, Smith and Cross Rum, Allspice Dram, Laphroaig 10yr

Aim for the Bushes — \$12

Zubrowska Bison Vodka, Ford's Gin, Lemon, Amaro di Angostura, Emilio PX, Ginger, Don's Mix #3, Lemongrass Tepache, Walnut Bitters

The Icepick — \$12

Corralejo Reposado, Four Roses Yellow, Carrot Cumin Cream, Blackstrap Rum, Papirosa Sherry, Brown Sugar, Grapefruit and Lemon, Egg White

If You're too School for Cool — \$13

Encanto Pisco, Illegal Joven, Pear Garam Masala, Roasted Poblano Agave, Apricot Eau de Vie, St. George Spiced Pear, Lemon, Amaro Ciociaro

Wine

ERA Organic — \$9

Pinot Grigio (2015)

Il Disperato — \$10

Bugliani, Bianco delle Venezie IGT (Italy)

Citto — \$9

Castello di Volpaia, Tuscany IGT (2014)

Terre de Loups — \$9

'Les Terrasses Royales' Languedoc Roussillon/St Chinian (2013)

Beer

First Press — \$6

Cider boys (bottle)

Grapefruit Sculpin — \$7

Ballast point (bottle)

Stone delicious IPA — \$7

Stone Brewery (bottle)

Nooner® Pilsner — \$6

Sierra Nevada (bottle)

Tecate pounders — \$6

Tecate (can)

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Kitchen

Curried Chicken Fajitas — \$20
with accompaniments

Cheesesteak — \$15

Sloppy Joe — \$14

Hot Italian Sausage Corn Dog — \$12

Patatas Bravas* — \$9

Escarole Caesar Salad — \$10

Snacks

Oyster Crackers & Horseradish — \$5

Honey Mustard Pretzels — \$5

Chips & Dip / Salsa ? — \$6

*Includes raw egg

No substitutions. 20% gratuity for parties of 6 or more.

Please inform your server of any allergies or dietary restrictions.
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.