



COCKTAILS

Classic

Tom Collins

Beefeater, lemon juice, agave, soda

Dark and Stormy

Gosling's black seal rum, ginger beer

Old Fashion

Rittenhouse rye, sugar cube, angostura bitters/orange bitters

Vesper

Russian Standard, plymouth gin, lillet

Pisco Sour

Pisco, lemon juice, agave, egg white, angostura bitters

Alchemist

She Loves Mei, She Loves Mei Not

Barsol Pisco, Szechwan peppercorn infusion, Damascus rose petal, lemon juice, egg white

Bob's Your Uncle

Plymouth Gin, lemon basil infused agave, lemon grass, grapefruit bitters, soda

The Diamond Club and The Darkness

Flor de cana 7 year Diplomatico reserva rum, ghost chili ginger infusion, lemon juice, soda

My One and Only

Old raj gin, apricot cordial, chardonnay St. Germain, house made saffron orange tincture

The Juice

Mitchers straight rye, house blended bitters, demerera sugar, walnut saffron essence

The Apology

Old van winkle 107, la fee absinthe, Charbay black walnut cordial, lemon juice, egg white, whisky barrel bitters

The Gov'ner's Coming to Town

Yamazaki 12 year whisky, toasted cardamom infused agave, Japanese yuzu, fresh orange juice

Ground to Glass

El Tesoro platinum tequila, red pepper, cucumber, jalapeno, basil infused agave, fresh lime, orange bitters

Charmane's Star

Russian Standard platinum, cucumber, shiso leaf, fresh lime, rhubarb, Vietnamese cinnamon bitters



SNACKS

Cheese

Cowgirl Creamery Red Hawk Pt Reyes California

Washed rind, organic raw cow's milk
Creamy, moist, pungent & rich
Served with pickled raisins

Cabot Clothbound Cheddar Greensboro Vermont

Dry, slightly crunchy texture
Highlights of toasted nuts and toffee
Served with pear mostarda

Ossau Iraty

Pyrenees France

Sheep's milk, semi firm robust nutty flavor
Served with sour cherry compote

Vegetable

Assorted

Marinated Olives

Marinated Artichokes

Marinated in herbs & olive oil

Peppadew Peppers

Sweet, tangy, slightly spicy pickled peppers

Roasted Tomatoes

Marinated in olive oil, oregano & garlic

Meat

Salumeria Biellese Pepperoni New York

Perfect blend of Spice and pork
Served with tomato jam

Vermont Smoked and Cured Ham Vermont

Maple syrup cured and smoked using
maple wood and corn cobs
Served with whole grain maple mustard

Niman Ranch Pastrami California

FIRST CUT has extra marbling! Cured for
several days and rubbed twice with
spices, it gets a final rub of black pepper,
coriander and garlic. Then slow cooked.
Served with horseradish