

# · COCKTAILS ·

16



## · STRAWBERRY | FIELDS | FOREVER ·

Cabeza Tequila, La Favorite Rhum,  
Strawberry Hibiscus, Lemon,  
Tiki Adams Orgeat, Cardamom bitters



## · GAMMA | RAY ·

Ayelsbury Duck Vodka, Brenniven Aquavit,  
Clear Creek Cranberry Liqueur, Ginger,  
Granny Smith Apple, Lemon



## · CONCRETE | JUNGLE ·

Kappa Pisco, Aperol, Raspberry,  
Lime, Grapefruit beer, Salt



## · INTREPID ·

Rittenhouse Rye Whiskey, Del Maguey  
Vida Mezcal, Carpano Bianco  
Vermouth, Cynar, Celery bitters



## · NATIVE | SON ·

Hennessy VS, Fords Gin,  
Peach, Tiki Adams Orgeat, Lemon



## · GIRL | SCOUT ·

Fords Gin, Branca Menta,  
Creme de Cacao, Lime, Mint, Cookie

# · SPIRITS ·

## · GIN ·

- 12 BEEFEATER
- 13 BOLS GENEVER
- 12 BOMBAY DRY
- 13 DOROTHY PARKER
- 12 FORDS
- 13 HAYMANS OLD TOM
- 14 HENDRICKS
- 13 PLYMOUTH
- 13 SPRING 44 OLD TOM
- 13 TANQUEREY
- 14 TANQUEREY 10

## · TEQUILA ·

- 12 CABEZA
- 14 CHINACO REPOSADO
- 30 DON JULIO 1942
- 14 DON JULIO BLANCO
- 16 DON JULIO REPOSADO
- 14 EL TESORO BLANCO
- 16 EL TESORO ANEJO
- 15 FORTALEZA BLANCO
- 14 OCHO PLATA
- 15 OCHO REPOSADO
- 15 SIEMBRA AZUL ANEJO
- 13 SIETE LEGUAS BLANCO
- 15 SIETE LEGUAS ANEJO

## · CANE | SPIRITS ·

- 13 APPLETON RESERVE
- 13 AVUA CACHACA
- 13 BANKS
- 13 BARBANCOURT WHITE
- 12 CANA BRAVA
- 14 CANA BRAVA 7YR
- 15 EL DORADO 12YR
- 12 GOSLING
- 15 HAMILTON 151
- 13 HAMILTON JAMAICA
- 14 LA FAVORITE RUM
- 12 PLANTATION 3 STAR
- 13 PLANTATION PINEAPPLE
- 12 RHUM JM
- 15 RON ZACAPA 23
- 14 SANTA THERESA 1796
- 13 SMITH & CROSS

# · SPIRITS ·

## · AMERICAN | WHISKEY ·

- 17 BLANTONS
- 13 BUFFALO TRACE
- 13 BULLEIT BOURBON
- 13 BULLEIT RYE
- 13 EAGLE RARE
- 12 ELIJAH CRAIG
- 15 FOUR ROSES SINGLE BARREL
- 12 GEORGE DICKEL 8YR
- 14 JOHN J BOWMAN
- 13 MAKERS MARK
- 14 MAKERS 46
- 14 MICHTERS BOURBON
- 14 PIKESVILLE RYE
- 15 RAGTIME RYE
- 13 RIEGER
- 12 RITTENHOUSE
- 13 RUSSELLS BOURBON 10YR
- 13 RUSSELLS RESERVE RYE
- 14 WOODFORD RESERVE

## · WORLD | WHISKEY ·

- 16 ABERLOUR
- 16 BALVENIE 12YR
- 13 COMPASS BOX GREAT KING ST
- 15 COMPASS BOX OAKCROSS
- 22 GLENFARCAS 17YR
- 16 GLENLIVET 12YR
- 15 GREEN SPOT
- 15 HIBIKI 12YR
- 15 HIGHLAND PARK 12YR
- 30 HIGHLAND PARK 18YR
- 13 JAMESON
- 13 JAMESON BLACK BARRELL
- 15 JW BLACK
- 17 LAPHROIG
- 22 LAGAVULIN 16YR
- 17 MACALLAN 12YR
- 75 MACALLAN 18YR
- 16 RED BREAST 12YR
- 22 SPRINGBANK 10YR
- 25 YAMAZAKI 12YR

## · VODKA ·

- 12 AYELSBURY DUCK
- 14 BELVEDERE
- 14 BELVEDERE UNFILTERED
- 14 KETEL ONE
- 13 REYKA
- 13 SPRING 44
- 17 STOLI ELIT

# · COCKTAILS ·

16

## · THE | LIVELY | UP ·

Tariquet VS Armagnac, Appleton Reserve Rum,  
Giffard Banana Liqueur, Lime, Tiki  
Adams Orgeat, Dale s Pimento Bitters



## · SUB | ROYAL ·

Belvedere Unfiltered, St. George Pear  
Eau de Vie, St. Germain,  
Sparkling Rose, Pernod Absinthe, Lemon



## · HIGHLINE | PARK | SOUR ·

Elijah Craig Bourbon,  
Lustau Amontillado Sherry,  
Lemon, Grand Marnier, Ginger, Campari



## · BLACK | TIE | OPTIONAL ·

Beefeater Gin, Lustau Manzanilla  
Sherry, Giffard Creme de Peche,  
Maraschino, Pernod Absinthe



## · CHELSEA | EFFECT ·

Ron Zacapa 23 Rum, Smith & Cross  
Jamaican Rum, Lustau Oloroso Sherry,  
Ancho Reyes Chili Liqueur, Mole bitters



## · HARD | DAYS | WORK ·

Del Maguey Vida Mezcal, Campari,  
Chipotle-Cinnamon, Pineapple, Lime





• **BAR | SNACKS** •

5	ASSORTED OLIVES chiles, citrus
9	SOFT PRETZEL cheddar, apple mustard
11	JALAPENO POPPERS (2 pc) scallion cream cheese, bacon bits
16	CRAB ROLL peekytoe crab, celery, onion, mayo
12	SMOKED CHICKEN WINGS (6pc) bleu cheese, spicy garlic oil, celery
14	ONION RINGS queso fresco, cilantro, chipotle mayo

• **BOARDS** •

14	CRUDITE BOARD (market) red pepper aioli, herb pesto, tahini yogurt
16	CHEESE BOARD (chef's selection) dates, walnut, pickled grapes
16	CHARCUTERIE BOARD (chef's selection) celery relish, mustard, pickles

• **DESSERT** •

8	CHURRO BITES chocolate, hazelnut
---	-------------------------------------

• **TO | SHARE** •

15	BLACK BASS CRUDO basil, chiles, lemon
16	GRILLED SQUID andouille sausage, white bean, bay leaf
15	GRILLED SHRIMP SKEWERS (2 skewers) green curry, coconut
18	GRILLED SALMON SKEWERS (2 skewers) soy, miso, lime
16	GRILLED PORK SKEWERS (2 skewers) pineapple, chiles
9	RICOTTA TOAST (2 pc) mushroom, marjoram, olive oil
9	ARTICHOKE TOAST (2pc) parmesan, chiles, citrus
12	P · I · Z · Z · A mozzarella, garlic toast, marinara dipping sauce
14	GEM LETTUCE SALAD pistachio vinaigrette, radish, herbs
14	CUCUMBER SALAD black sesame, gochujang
16	TOMATO SALAD herb pesto, goat cheese

• **LARGE | PLATES** •

17	· S   D · BURGER american cheese, lettuce, tomatoes, onions, pickles, fries
20	PERUVIAN CHICKEN fried yucca, green sauce, white sauce
18	BUCATINI mushrooms, parmesan, white wine
95	AGED CIDER HOUSE RIBEYE (serves two) succotash, roasted potatoes, gravy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergy concerns, please speak with your server and the kitchen will happily do its best to accommodate your needs.

Menu by Executive Chef · JON | BIGNELLI ·