



COCKTAILS

DARK ARTS  \$15
LEMONGRASS VODKA, LIME, ALOE, ACTIVATED CHARCOAL

HONEY BUNNY  \$15
MEZCAL, LIME, HONEYDEW, HABANERO TINCTURE

ZIG ZAG LADY  \$14
HOUSE BLENDED RUM, BLACK CURRANT JUICE, LIME, GINGER, SZECHWAN PEPPER RIM, MANGO CANDY

MOKE N MIRRORS  \$13
GIN, SWEET VERMOUTH, CAMPARI, SMOKED HICKORY, ORANGE ZEST

DOVE TAIL  \$14
IRISH WHISKEY, SCOTCH, CASSIS, LEMON, EGG WHITE



COCKTAILS

BULLET CATC  \$14
COFFEE, DARK RUM, COCONUT CREAM, GREEN CHARTREUSE, CINNAMON

SIAMESE TWIN  \$14
TURMERIC INFUSED COGNAC, THAI ICED TEA, LAVENDER BITTERS, CONDENSED ALMOND MILK

THE FREDDY NAF  \$13
RYE WHISKY, TAMARIND, ANGOSTURA BITTERS, FLAMED ORANGE PEEL

DRUNKEN NOODLE  \$14
TEQUILA, APEROL, BLOOD ORANGE, PEYCHAUDS BITTERS, CHILI SALT, LUSTER



WINE AND BEER

PUNCH BOWLS

WINE LIST



PIEROPAN / SOAVE PIEROPAN - \$10

MORGAN / SAUVIGNON BLANC - \$10

MASLOTTI DELLE VENEZIE / PINOT GRIGIO - \$7

DOMAINE SEGUINOT-BORDET / CHABLIS - \$12

TALBOT / PINOT NOIR - \$11

CLEMENTINE / ROSE PROVENCE - \$10

HOUSTON BROS CASK WINE / PINOT NOIR - \$7

CLOS DU GAIMONT / CHENIN BLANC - \$13

BEX / GERMAN RIESLING - \$8

PRINZ VON HESSEN / GERMAN RIESLING - \$14

TATTINGER / CHAMPAGNE - \$14

LE GRAND COURTAGE / BRUT GRANDE CUVÉE ROSE - \$13

NEWTON / CHARDONNAY - \$11

TERREZAS RESERVA / CABERNET SAUVIGNON - \$11

TERMES / TEMPRANILLO - \$13

CANNONBALL / MERLOT - \$9

BEER LIST



SAINT ARCHER - \$7

MAGIC HAT - \$7

PERONI - \$6

SINGHA [BOTTLE] - \$6



THE ORANGE



VOODKA, LIME, BLOOD ORANGE, GINGER, MINT

DELL ODELL



TEQUILA, LIME, GRAPEFRUIT, CAPERTIF, HABANERO TINCTURE

LUCKY #13



RYE WHISKY, ISLAY SCOTCH, L'ORGEAT, LEMON, GINGER BEER

