



THE
GRID





Cocktails!

LAB TEST 001 / SUMMER 2017 / APPROVED FOR THE GRID





CIDERS

GOLDEN STATE CIDER, MIGHTY HOPS

California, 16oz Can, \$10

2016 SHACKSBURY

Dorset, Vermont, 12oz Can, \$13

2015 ART & SCIENCE, HARD QUINCE

Willamette Valley, Oregon, 750ml, \$15 gl, \$60 btl

2015 ART & SCIENCE, WILD PERRY

Willamette Valley, Oregon, 750ml, \$11 gl, \$44 btl

2015 SCAR OF THE SEA, HARD APPLE

Central Coast, California, 375ml, \$16 gl, \$32 btl

2015 JACK RABBIT HILL FARM, PALE CIDER

New Avalon, 500ml, \$23 btl

EDEN, NV SPARKLING CIDER / RED CURRANT BLEND,

IMPERIAL ROSE 11°

Vermont, 375ml, \$19 btl

2014 EDEN, ICE CIDER, HEIRLOOM BLEND

Vermont, 375ml, \$18 gl

MEDICAL TABLET DISCOVERY!

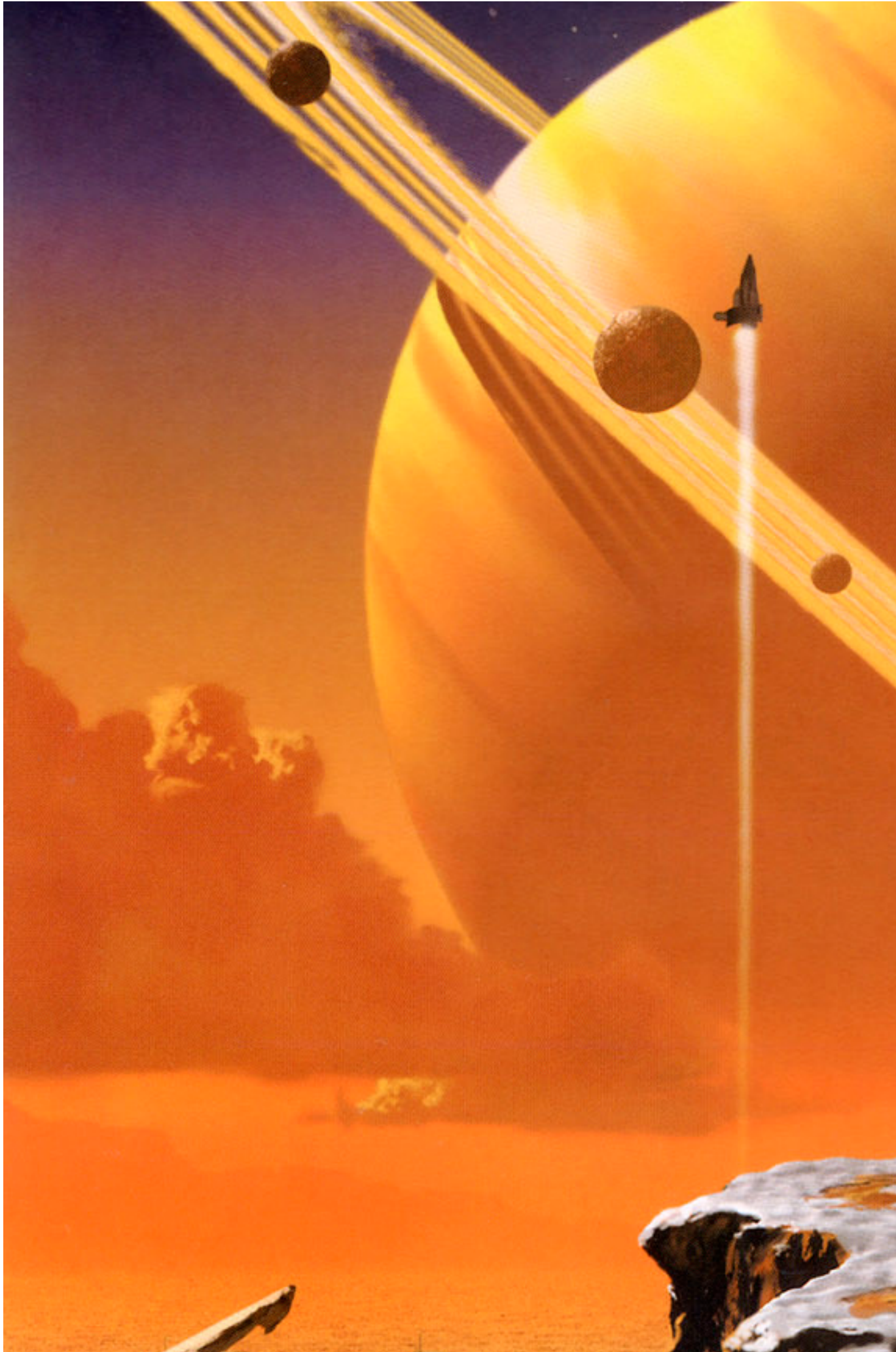
**SAFE, NEW,
EASY WAY!**



STOPS "BED WETTING"

Without Electrical Devices ...
Rubber Sheets ... Alarms ...

Ends Shame, Discom-
fort, Inconvenience
Almost Miraculously!



The Order of Cocktails Are Listed By Style From Light & Refreshing To Bitter & Boozy, All Cocktails Are Coded With Premium Spirits And Ingredients for your palate to reach optimal satisfaction.

GOD’S WATER – LIGHT & REFRESHING \$22, REFILL \$12

Imbue Bittersweet Vermouth, House Tonic w/ Lemongrass, Edible Flowers, Mint, Peppermint Chlorophyll, Mineral Water

**FORD’S GIN & HOUSE TONIC (SPANISH STYLE)
FLORAL & REFRESHING \$14**

Ford’s Gin, House Made Tonic w/ Lemongrass, Lavender, Local Premium Soda

AROUND THE WORLD – SOFT & SILKY \$16

Singani 63, Eiko Fuji Honjoso Sake, Watermelon Shrub, Lemon Juice, Nori Tincture, Ume Bitters, Lemon Oil, Cucumber, Watermelon Caviar

SING SLING – SWEET & CITRUS \$18

Junipero Gin, Anchor Old Tom Cat Gin, Giffard Crème De Banane, Benedictine, TF Crème De Noyaux, Pineapple Juice, Lime Juice, Angostura Bitters

5FLP – BOOZY PARTY STARTER \$14

Wray & Nephew Overproof Rum, Niesson Blanc Agricole Rum, House Punch Stock, Lime Juice

MAD CITY – SEMI-SWEET, BITTER & BOOZY \$17

Wild Turkey 101 Rye Whiskey, Rare Wine Co. “NY” Madeira, Demerara 2:1, Maple Syrup, Aromatic Bitters, Fee Brothers Rhubarb Bitters, Orange Oil

IN THE GRID – HERBACEOUS, & BOOZY \$18

Del Maguey Minero Mezcal, Noilly Prat Dry Vermouth, Green Chartreuse, Apple Pear Oleo-saccharum, Scrappy’s Cardamom Bitters, Lemon Oil

BEE ORIGINAL – FLORAL, BITTER & BOOZY \$15

Sipsmith London Dry Gin, Suze Gentian Liqueur, Bee Pollen Simple, Regan’s No. 6 Orange Bitters, Lemon Oil

DESSERT COCKTAIL

ROOT BEER FLOAT – SWEET AND CREAMY \$14

Homemade Vanilla Ice Cream, Sarsaparilla Elixir, Mellow Corn Bonded Whiskey, R&D Sarsaparilla Bitters, Seltzer Sisters Premium Soda