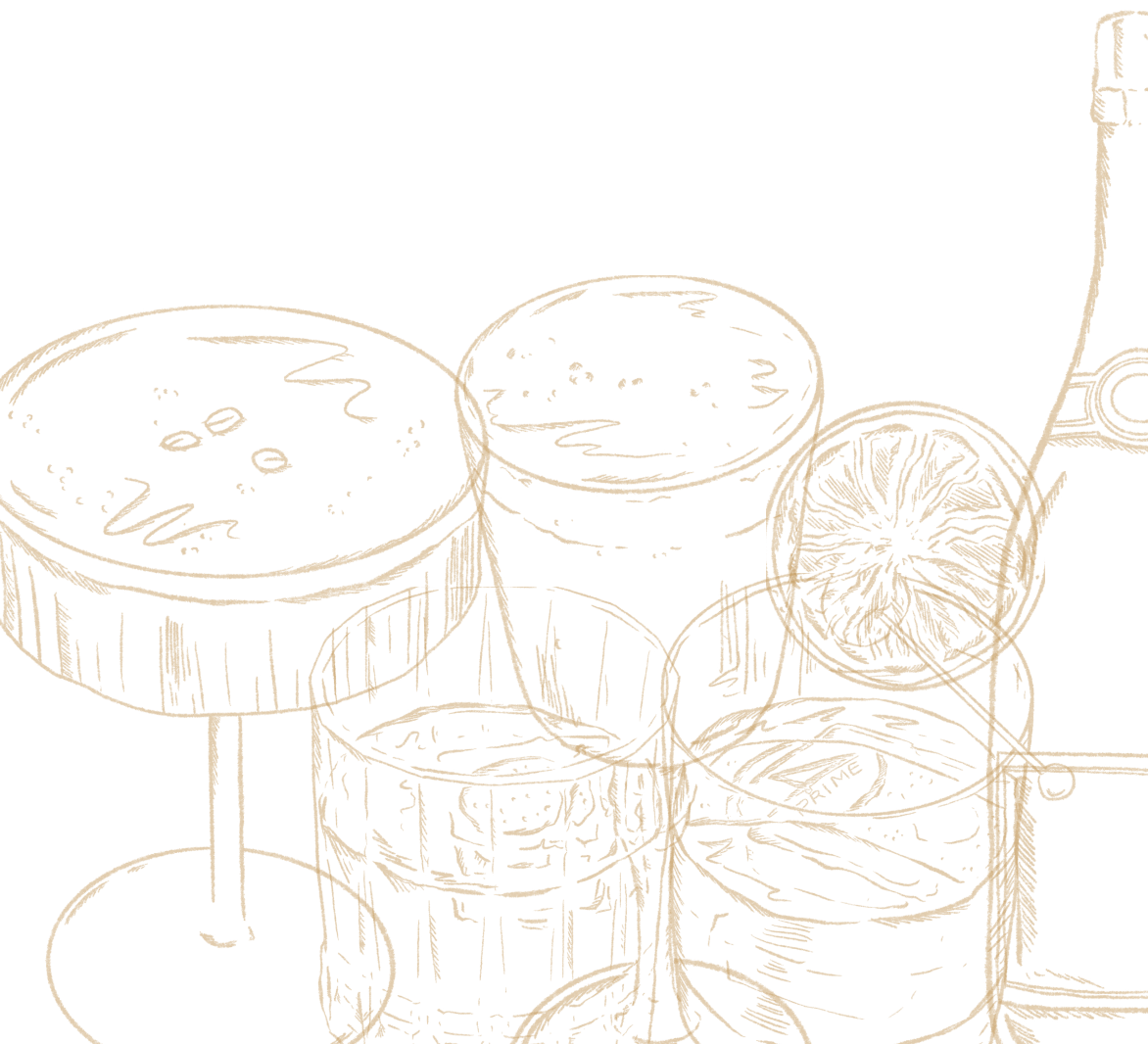




DRINK MENU



HOUSE COCKTAILS

Big Buck Hunter

Knob Creek, Averna, Angostura
Amaro, Crème De Cacao, Salt
Paired With a Morsel of Venison
Sausage

First Class Traveler

Roku Gin, Toki Whiskey, Lillet Blanc,
Amaro Nonino, Chartreuse,
Citrus Honey
Paired With a Tidbit of Chili
Pistachios

Old New Friend

Milagro Anejo Tequila, Aperol,
Carpano Sweet Vermouth,
Strawberry, Toasted Coconut
Paired with a Smidgen of Salted
Dark Chocolate

Continental Punch

Pierre Ferrand Cognac, Stiggins
Fancy Pineapple Rum, Lime, Luau
Lads Falernum, Passion Fruit,
Cinnamon — Clarified
Paired With Nosh Of Brioche And
Cinnamon Butter

Cloud Nine

Rittenhouse Rye 100, Foro Amaro,
Roasted Pineapple Agave, Lemon,
Mulled Wine Air
Paired With a Sliver of Manchego

Three Dots and a Dash

Appleton Rum, Lime, Orange, Honey,
Bitter Truth Allspice Dram, Luau
Lads Falernum
Paired with a Halfpenny
of Voodoo Chips

Eleventh Hour Spritz

Tito's, Lemon, Sugar, Orange
Blossom Water, Prosecco,
Huckleberry Caviar
Paired With A Taste Of Cucumber
And Himalayan Sea Salt

South of the Border

Astral Reposado Tequila, Licor 43,
Espresso, Salted Honey Cold Foam
Paired with a Nibble of an Adorable
Shortbread Cookie

Old Fashioned

Michter's Rye, Sugar In The Raw,
Angostura Bitters, Orange Bitters
Paired with a Snack of
Kettlecorn

Seasonal Gin and Tonic

A Generous 2.5 oz Pour of The
Botanist, Seasonal Fruit, Olive
Lemonade, Tonic
Paired with a Delicacy of
Pickles

14 Prime Gin Martini

Sipsmith Lemon Drizzle, Sipsmith
VJOP, Mulassano Bianco,
Salt, Lemon Oil
Paired with a Mouthful of Olives
and Caperberries

14 Prime Vodka Martini

Castelvetrano Infused Belvedere
Vodka, Carpano Antica Dry
Vermouth, Lustau Manzanilla
Sherry, Salt
Paired with a Treat of Meredith
Dairy Cheese Stuffed Olives

TREAT YOURSELF

Champagne and a Bump

Henriot, Brut, Souverain
Champagne, Reims, France and
Platinum Oстера Caviar

1942 Espresso Martini

Don Julio 1942 Tequila,
Piloncillo, Cinnamon, Espresso,
Mr. Black, Orange
Garnished with a Hopeful
Treasure
and Housemade Chocolate
Coffee Beans

Michter's 10 Old Fashioned

Michter's 10-Year Rye,
200 Anniversary Angostura Bitters,
Barrel Aged Orange Bitters,
Brandied Cherry
Garnished with a Stroke of Luck
and a Chocolate Obolus

ZERO-PROOF COCKTAILS

Go To Midrange

The Pathfinder, Lyre's American Malt,
Seedlip Spice, Giffard Aperitif

Liar, Lyre

Lyre's Coffee Originale, Giffard
Aperitif, Seedlip Spice, Fee Brother's
Orange Bitters

Amalfi Amore

Lyre's Italian Orange, Lemon, Vanilla
Roasted Strawberry, Mionetto
Sparkling Wine, Soda Water

Tropic Like It's Hot

Almave Ambar, Almave Blanco, Lyre's
Italian Orange, Lime, Passionfruit,
Cinnamon

Cloud None

Ritual Whiskey Alternative, Lemon,
Roasted Pineapple Agave, Egg White

Noir in Order

Seedlip Spice, Lyre's Coffee Originale,
Espresso, Vanilla Bean, Sugar in the Raw



BEER

DRAFT

Weihenstephaner

Hefeweissbier

German Style Wheat, 5.4%

\$8

Fight Like Helles

Munich Style Helles,
4.9% ABV

\$6

Karate in the Garage

New England Style IPA,
6.3% ABV.

\$7

Stella Artois

Belgian Style Pilsner,
4.6% ABV

\$7

Modelo Especial

Mexican Pilsner Style Lager,
4.4% ABV

\$6

Guinness

Irish Stout, 4.2% ABV

\$7

BOTTLE

Michelob Ultra

American Light Lager,
4.2% ABV

\$4

Bud Light

American Light Lager,
4.2% ABV

\$4

Miller Lite

American Light Lager,
4.2% ABV

\$4

Coor's Light

American Light Lager,
4.2% ABV

\$4

Corona

Mexican Lager, 4.6% ABV

\$5

Peroni

Italian Lager, 5.1% ABV

\$5

Heineken

Pale Lager, 5% ABV

\$6

Raging Blonde

American Blonde Ale,
5.2% ABV

\$5

Intuition I-10

American IPA, 6.7% ABV

\$7

Bells Two Hearted

American IPA, 7% ABV

\$7

Congaree & Penn Cider

Fruit Cider, 4% ABV

\$7

Athletic N/A

Golden Ale, <0.5% ABV

\$5