



## 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

AAImave Blanco, Lyre's Italian Orange,  
Lime, Passionfruit, Cinnamon

### Cloud None

Ritual Whiskey Alternative, Lemon,  
Roasted Pineapple Agave, Aquafaba

### 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%  
\$9

Karate in the Garage  
New England Style IPA,  
6.3% ABV.  
\$8

Modelo Especial  
Mexican Pilsner Style Lager,  
4.4% ABV  
\$7

Fight Like Helles  
Munich Style Helles,  
4.9% ABV  
\$6

Stella Artois  
Belgian Style Pilsner,  
4.6% ABV  
\$8

Guinness  
Irish Stout, 4.2% ABV  
\$8

## BOTTLE

Michelob Ultra  
American Light Lager,  
4.2% ABV  
\$6

Miller Lite  
American Light Lager,  
4.2% ABV  
\$6

Corona  
Mexican Lager, 4.6% ABV  
\$7

Heineken  
Pale Lager, 5% ABV  
\$8

Intuition I-10  
American IPA, 6.7% ABV  
\$9

Congaree & Penn Cider  
Fruit Cider, 4% ABV  
\$9

Bud Light  
American Light Lager,  
4.2% ABV  
\$6

Coor's Light  
American Light Lager,  
4.2% ABV  
\$6

Peroni  
Italian Lager, 5.1% ABV  
\$7

Raging Blonde  
American Blonde Ale,  
5.2% ABV  
\$7

Bells Two Hearted  
American IPA, 7% ABV  
\$9

Athletic N/A  
Golden Ale, <0.5% ABV  
\$7





## *Think a Century Ahead*

Guided by visionary Cellar Master, Baptiste Loiseau,  
we make our mark today by handing down precious eaux-de-vie  
to future generations.

These treasures of our terroir recount,  
an enduring bond with Nature.

Through them, LOUIS XIII Cognac is forever reborn,  
a timeless spirit whose soul is unwavering.

Time is our raw material, and every drop of LOUIS XIII is  
our living legacy.

For the Curious	½ oz	\$150
For the Passionate	1 oz	\$300
For the Afficionados	2 oz	\$600