

ORIGINALS

HIGH (NORMAL) PROOF

CINS OF PASSION	\$14
CACHACA, PASSIONFRUIT, CINNAMON, COCONUT MILK	
HOLY MOUNTAIN	\$16
MEZCAL, YELLOW CHARTREUSE, CORN, THAI BASIL, BLACK PEPPER	
AFTER DARK	\$15
BOURBON, HOUSEMADE PEACH PIT LIQUEUR, LEMON, EGG WHITE	
THE PACKAGE DEAL	\$15
GIN, QUINQUINA, VERMOUTH, NASTURTIUM, LEMON SUGAR	

LOW PROOF

M&M	\$13
BLUEBERRY SHRUB, SPARKLING WINE, ORANGE	
STYLIN'	\$14
LUSTAU VERMOUTH ROSE, LOS ARCOS SHERRY, GRILLED WATERMELON, BITTERS	
CORONATION	\$14
DOLIN DRY VERMOUTH, LUSTAU FINO SHERRY, LUXARDO MARASCHINO	

NO PROOF (BOOZE FREE)

CosNOPOLITAN*	\$14
SEEDLIP 108, LYRE ITALIAN ORANGE, LIME, HIBISCUS	
AMARETTI SOUR	\$14
LYRE AMARETTI NA "SPIRIT", LEMON, SUGAR, EGG WHITE	
THE STANDARD*	\$12
BLUEBERRY SHRUB, SODA WATER, ORANGE	

PRE-BATCHED COCKTAIL

BOTTLED

GET LIT	\$12
VODKA, TEQUILA, RUM, WHISKEY, MELETTI AMARO, LEMON CORDIAL, BITTERS	

SLUSH

I JUST BLUE MYSELF	\$14
TEQUILA, CURACAO, ANCHO REYES, BUTTERFLY PEA FLOWER, YUZU	
TROPIC LIKE IT'S HOT	\$14
PINEAPPLE RUM, LEMONGRASS, ROASTED PINEAPPLE, LEMON	

CLASSICS

ESPRESSO MARTINI	\$15
VODKA, HOUSEMADE COFFEE LIQUOR & IRISH CREME, COLD BREW	
BEE'S KNEES*	\$15
BARR HILL GIN, HONEY, LEMON	
CLOVER CLUB	\$15
GIN, DRY VERMOUTH, RASPBERRY, LEMON, EGG WHITE	

BEERS

GENNESSE LAGER (16 OZ)	\$4
COMMON ROOTS, LAGER (16 OZ)	\$7
SUAREZ STATE PILS (16 OZ)	\$8
SUAREZ QUALIFY PILS (16 OZ)	\$8
EQUILIBRIUM, PHOTON PALE ALE (16 OZ)	\$7
COMMON ROOTS, GOOD FORTUNE IPA (16 OZ)	\$7
MILLER HIGH LIFE (7 OZ)	\$3
CORONITA (7 OZ)	\$3
HEINEKEN (7 OZ)	\$3
ATHLETIC BREWING IPA, NON ALCOHOLIC (12 OZ)	\$6

BEER SPECIAL

AN AFFAIR TO FORGET	\$10
MILLER HIGH LIFE PONY AND A SIPPER OF COGNAC	
MY LITTLE PONIES	\$12
BUCKET OF 6 PONY BEERS: YOUR CHOICE	
#LAKE LIFE	\$10
12 OZ CAN OF GENNESSEE AND A SIPPER OF WORTHY PARK RUM (PROCEEDS TO SUICIDE PREVENTION)	

WINES BY THE GLASS

RED

CHATEAU LESTIGNAC VA TE FAIRE BOIRE	\$14
COLLEPAZZO, CESANARE	\$13
EAZY, REFOSK	\$12

WHITE

BODEGAS GRATIAS, Y TÚ DE QUIÉN ERES...?, WHITE BLEND, SPAIN	\$13
OVUM BIG SALT	\$14
LE ROCHER DE VIOLETTES CHENIN BLANC	\$15

SKIN CONTACT

SHAVI KRAVI, CHINURI, GEORGIA	\$13
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ROSE

VAL DE TORO, ALTA TAURI FRANCE	\$13
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BUBBLY

I CLIVI, RIBOLLA GIALLA	\$17
DA MAR PROSECCO	\$10

RICE (SAKE)

MANEKI WANKO JUICE BOX	\$10
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SNACKS

MARINATED OLIVES	\$5
ROASTED GARLIC AND HERB SPICED NUTS	\$5
PICKLED VEGETABLES	\$6
POTATO CHIPS WITH BLUE CHEESE FONDUE TOPPED WITH CHIVE	\$9
BOTTARGA ONION DIP	\$16
CARMELIZED ONIONS, FISH SAUCE, CREME FRAICHE TOPPED W/CHIVE AND GREEN ONION	
WHIPPED RICOTTA, WILDFLOWER HONEY, FENNEL POLLEN	\$14
SERVED WITH SLICED BAGUETTE	
CHEESE AND CHARCUTERIE BOARD	\$16
CHASEHOLM FARM CHEESE, ROSETTA DE LYON, SOPPRESATA	
PICKLED VEGETABLES, GREEN ZEBRA TOMATO JAM	
TROUT RILLETTE	\$17
TOPPED W PICKLED RED ONION AND MICROGREENS SERVED WITH SLICED BAGUETTE	

CONSERVAS/TINNED SEAFOOD

ALL SERVED W BAGUETTE, CRACKER, PICKLED VEG AND ACCOUTREMENT

SCOUT LOBSTER WITH LEMON AND OLIVE OIL	\$21
GUEYA MAR PICKLED SARDINE TAILS	\$26
GUEYA MAR RAZOR CLAMS	\$32
GUEYA MAR SARDINE LOINS	\$26
PINHAI SARDINES IN OLIVE OIL	\$19
PINHIS MACKEREL IN OLIVE OIL	\$19
LUCAS PATE DE CAVALA EM AZEITTE (MACKEREL)	\$18