

DRINKS MENU

COCKTAILS

POM ROYALE ketel grapefruit rose vodka, pama, dried curacao, pomegranate, lime, simple	17	ELEPHANT IN THE ROOM sazerac rye, demerara syrup, angostura and orange bitters, smoked ice sphere	16	SPICED SANGRIA pisco, dried curacao, pajarote, red wine, agua de jamaica, lemon, orange	14
PEARFECT HARMONY grey goose vodka, domaine de canton, honey ginger syrup, pear puree, lemon	17	HAZELNUT ESPRESSO MARTINI ketel one, frangelico, mr. black coffee liqueur	16	HIBISCUS HIGHBALL grey goose vodka, pama, hibiscus, lemon, simple, soda	15
SPIRIT MARGARITA corazon blanco tequila, lemon, lime, orange, agave	16			SEASONAL COCKTAIL inquire about our seasonal cocktail special	

ZERO PROOF

HIBISCUS FIZZ agua de jamaica, ginger beer	11	SPICED PEAR SOUR pear puree, spiced syrup, apple cider, lemon	13	GRÜVI 0% alc wine (still or sparkling)	11
LEMON GINGER BOOST lemon, simple, lime, ginger beer	12	SPIRITLESS MARGARITA N/A almave tequila, orange, lemon, lime, agave	12	KOMBUCHA seasonal flavors	12
AGUA DE JAMAICA hibiscus water	7	POM CRAN SPRITZ pomegranate, cranberry, simple, soda	13	ATHLETIC UPSIDE DAWN n/a golden ale	7
				LAGUNITAS HOPPY REFRESHER	7

FLIGHTS

INTRO TO TEQUILA Casamigos Reposado, Astral Blanco, El Mayor Añejo	36	RED Earthquake Cabernet Sauvignon Lodi, California Hall Cabernet Sauvignon Napa Valley, California Kathyrn Hall Cabernet Sauvignon Napa Valley, California The Four Graces Pinot Noir Willamette Valley, Oregon Eruption Red Blend High Valley, California Catena Vista Flores Malbec Mendoza, Argentina	<i>Glass/Quartino/Bottle</i> 13/17/39 125 250 16/21/55 14/18/42 13/17/39
MEZCAL Koch El Mezcal, Ojo De Tigre, Nosotros	39	WHITE J Hofstätter Pinot Grigio Trentino–Alto Adige, Italy Foral De Melgaço Alvarinho Melgaço, Portugal Barone Fini Pinot Grigio Vald’Adige, Italy Ponga Sauvignon Blanc Marlborough, New Zealand Frenzy Sauvignon Blanc Marlborough, New Zealand Belleruche Rosé Côtes du Rhône, France Ancient Peaks Chardonnay Paso Robles, California Steve Millet Sancerre Millet Bué, France	14/18/43 14/18/43 13/17/42 14/18/43 16/21/45 13/17/39 14/18/42 90
LUXURY TEQUILA Casa Dragones Reposado, Clase Azul Reposado, El Mayor Añejo	45		
BOTANICAL GIN Monkey 47, Botanist, Citadelle	40		
SCOTCH EXPERIENCE Macallan 12 Year, Macallan 15 Year Double Cask, Glenlivet French Oak	48		
PREMIUM BOURBON EH Taylor, Blanton’s, Featured Weller	50		
AMERICAN WHISKEY Whistle Pig, Old Forrester Statesman, Jefferson Ocean	39		

COFFEE & CRAFT TEA

Cold Brew	5	BEER	
Brown Sugar Shaken Coffee	10	DRAFT BEER	
Regular Coffee	5	Revolution Anti Hero — india pale ale (IPA)	9
Decaf Coffee	5	Three Floyd’s Gumball Head — american wheat pale ale (APA)	9
Iced Tea	4	Dovetail Helles — german–style helles lager	9
Agua de Jamaica Iced Tea	7	Sketchbook Amistosa — mexican lager	9
		Half Acre Daisy Cutter — west coast pale ale	9
		Art History Brewing Bauhaus — german pilsner	9
		Seasonal Tap	9
		BOTTLES	
		Miller Lite — american–style pilsner	5
		Blue Moon — wheat beer	6
		Heineken — pale pilsner	6
		Ace Mango Cider — semi–dry cider	7
		Athletic (NA) Upside Dawn Golden Lager	7
		Lagunitas Hoppy Refresher (NA) — sparkling hop water	7

BRUNCH & LUNCH COCKTAILS

BLOODY MARY spirit elephant vodka, lemon, lime, worcestershire sauce	12		
LIQUID SORBET pama, limoncello, aquafaba, simple syrup, lemon	12		
MIMOSA prosecco and your choice of orange, cranberry or raspberry	9		
MIMOSA FLIGHT bottle of prosecco, orange, cranberry, seasonal fruit	27		