

FOR SIPPING & COCKTAILING

VODKA

Judson & Moore Vodka	9
Ketel One	10
Grey Goose	10
Verita	11

GIN

Ford's	9
Bombay Sapphire	10
Hendricks	10
Botanist	10
No. 3	11
Sweet Gwendoline	11
Elena Penna	10
Poli Marconi "42"	11
Bordiga "Occitan"	12
Monkey 47	20
Matchbook "Land of Muses"	11
Barr Hill Old Tom	12
Koval Cranberry Gin	10

BRANDY &

FUN DISTILLATES

Sainte Louise Brandy	10
Torres 15 Year	11
Martell VS	12
Poli Sarpa Di Oro	12
Empirical Cilantro	9
Empirical Symphony 6	12
Damsoul Pine Soju	12

AGAVE & SOTOL

Mijenta Blanco	10
Mijenta Reposado	16
Mijenta Cristalino	20
Mijenta Añejo	40
Fortaleza Blanco	18
Fortaleza Reposado	21
Herradura Blanco	10
Arette Blanco	9
Arette Reposado	10
Fidencio Joven Mezcal	9
Yola Joven Mezcal	9
Del Maguey Chichicapa	24
Wheeler Sotol	12

R(H)UM & Co

Misguided White Rum	9
Misguided Aged Rum	9
Ten to One White Rum	10
Smith & Cross	9
Plantray "Fancy Stiggins"	10
Plantray "Cut & Dry"	11
Plantray "OFTD"	11
Santa Teresa Coffee Cask	14
Diplomatico Reserva	10
Clement Rhum Agricole	10



COCKTAILS \$10

ITALIAN FIZZ

raspberries, fresh herbs,
fermented whey, egg white | 0%

WEEKNIGHT GIUSEPPE

lucano n/a amaro, cherry,
lemon, angostura bitters | 0.8%

SOFFRITTO

carrot kombucha, celery, caramelized
onion, casals n/a, hickory smoke | 0.2%

POSCA

method vermouth, centebre,
apple-honey shrub, empirical
cilantro, soda | 8.5%

COLOMBA

mijenta blanco, suze,
mommenpop, double
fermented grapefruit | 12.2%

MISTAKEN FOR A LOVER

lambrusco, strawberries, campari,
wild rose tea blend, blanc vermouth | 13%

BIRDWATCHING IN MILAN

fernet branca, aged rum, pineapple,
banana, red koji makgeolli, campari | 14%

ESOO

old forester rye, balsamic,
olive oil, bay leaf | 16.5%

RULE OF THREE

monkey shoulder, fig leaf,
cocchi americano, diplomatico
reserva, peychaud's | 16.8%

OVERNIGHT FLIGHT

averna, cinpatrazzo, frangelico | 19.6%

CATHOLIC GUILT

ford's gin, pomegranate, campari,
myhhr, chinato | 23.3%

ANGUILLA

botanist gin, judson & moore vodka,
method dry vermouth, seaweed,
salted like the ocean | 29.1%

BOTTLE SERVICE - MP

COOL IN HIGH PLACES

miller high life for the table
+ choice of:
spaghett service or
round of handshakes

CLASSICS

\$12

BURN BOOK COSMO

ketel one, cranberry, rouge verjus,
"bubblegum" cordial

SCOOP OF BLUE MOON

mijenta cristalino, white rum,
top secret ingredient blend*,
milk clarified, blue
*contains nuts and stonefruit

CORRETTO MARTINI

santa teresa coffee cask rum,
cold brew, cynar, limoncello

INDECENT LOCALS

mezcal, arette reposado tequila,
heirloom watermelon, roasted peppers,
select apertivo

WESTSIDE

land of muses gin,
empirical symphony 6,
cucumber, pastis, mint

LAGUOILE OLD FASHIONED

elijah craig bourbon, bee's wax,
sainte louise brandy, chicory,
honey, bitters

BIRRA

MILLER HIGH LIFE

american lager | 4.6%

5

MENABREA "BIONDA"

pale lager | 4.8%

7

SOFT SIPPINGS

COCA COLA

8oz bottle

DIET COKE

8oz bottle

SPRITE

8oz bottle

GINGER BEER

8oz bottle

WINES

SPARKLING

Borgoluce "Lampo" 11 | 46
prosecco brut
fresh & crispy; veneto

Hild Sekt Brut #52 13 | 52
lebling, nv
croissant & pear; mosel

Pierre Sparr 14 | 56
cremant d'alsace brut rosé
grapefruit & red berries; alsace

Famiglia Carafoli L'Onesta 10 | 42
lambrusco di sorbara
brambly & savory; emilia romagna

WHITE

Cantina Puiatti 11 | 46
ribolla gialla, 2022
tropical & fresh; friuli

Tenuta Cocci Grifoni 13 | 52
pecorino, 2023
melon rinds & jasmine tea; marché

Roterfaden & Rosswag 12 | 48
Co-Op "Terraces"
riesling blend, 2023
lemon skittles & wet stone; swabia

Brick & Mortar 14 | 56
chardonnay, 2023
fresh coconut & lemon zest; sonoma

SKIN CONTACT

Cirelli 14 | 56
trebbiano, nv
stone fruit & perfume; abruzzo

Tablas Creek 13 | 52
rosé blend, 2024
tender & comforting; paso robles

RED

Illahé 14 | 56
pinot noir, 2023
light & familiar; willamette

Bodegas Ponce DePaula 10 | 42
monastrell, 2023
lively & textured; manchuela

Selvapiana Chianti Rufina 12 | 48
sangiovese blend, 2023
bright & pleasing; tuscany

Castello Monaci "Piluna" 10 | 42
primitivo, 2023
bright & pleasing; tuscany