

LO-FI LIBATIONS

14ea

HIGH THAI'D

lo-fi vermouth, thai basil, lime, cucumber

NEGRONI SBAGLIATO

lo-fi vermouth, sirene apertivo, orange, prosecco

BIRD OF PARADISE

rosé vermouth, lemon, lavender, grapefruit

MISO THIRSTY

nigori, apple brandy, miso, ginger, lemon, sesame oil

NEW FASHION

sherry, apple apertivo, pasubio, turkish tobacco bitters, orange

SOJU MARTINI

soju, dry vermouth, olive brine, dill

ESPRESSO WINETINI

soju, espresso, amaro di vino

N/A COCKTAILS

13ea

ALANA'S SECRET GARDEN

lemon, rosemary, thyme, grapefruit, cranberry, orange

THE SOBER SAILOR

pineapple, lime, orgeat, orange, pear

CALL YOUR BLUSH

guava, beet, lavender, vanilla, lime, peychauds bitters

THE PATHWAY

pathfinder amaro, apple, thyme, grapefruit, ginger beer

BARTENDERS CHOICE

n/a cocktail- made with fresh juices and seasonal house made syrups

PHONY NEGRONI[®] *n/a negroni*

DOMESTIC/IMPORTED BEER

MILLER HIGH LIFE LAGER

5

LABATT BLUE LIGHT

6

MICHELOB ULTRA

6

GENESEE RUBY RED KOLSCH

6

MODELO ESPECIAL

7

PERONI ITALIAN LAGER

7

ALLAGASH WHITE BELGIAN WHEAT

7

3 HEADS THE KIND IPA

8

ROHRBACH OKTOBERFEST

9

ROHRBACH COSMIC KRUSH HAZY IPA

9

BLACK BIRD SEMI-DRY CIDER

7

N/A BEERS

ATHLETIC UPSIDE DAWN GOLDEN ALE

6

SIERRA NEVADA IPA

7

AFTER DINNER

CAPPELLETTI *slightly bitter, orange, citrus, hint of sweetness*

9

PASUBIO *blueberry, pine, smoke and bitter alpine herbs*

9

CARDAMARO *brown sugar, toasted nuts, orange peel*

9

ELISIR NOVASALUS *bold, bitter, herbaceous, similar to fernet*

9

MAZZURA *vibrant, citrus, floral, berry*

9

ROTATING PORT

10

FONSECA 20 YR TAWNY

18

LIVING ROOTS MCLAREN VALE VINTAGE FORTIFIED

58 btl