



HOUSE SIGNATURE COCKTAILS

The Blacksmith

four roses | burnt orange syrup | black
walnut bitters | large cube

\$ 14

The Foundry Barrel Aged Old Fashioned

whistlepig piggy back 6-year rye |
demerara | angostura + orange bitters |
large cube

\$ 14 - t r a d i t i o n a l

\$ 15 - s m o k e d

Basil Spark

titos | fresh lemon juice | basil syrup |
sparkling

\$ 14

Brass & Bramble

tanqueray | blackberry rosemary syrup |
fresh lemon juice | montenegro |
peychaud's bitters | sparkling

\$ 13

Built by hand, poured with purpose.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.



HOUSE SIGNATURE COCKTAILS

Sawmill Sour *

amaro nonino | buffalo trace | fresh lemon
juice | cinnamon syrup | egg white |
angostura bitters

\$ 1 5

Redsmith

espolon reposado | strawberry shrub |
fresh lemon juice | angostura + black
walnut bitters

\$ 1 4

The Alloy (Non-Alcoholic)

ginger beer | blackberry rosemary syrup |
strawberry shrub | lime

\$ 8



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MODERN CLASSICS COCKTAILS

Martini

bombay sapphire or ketel one | dry
vermouth | olives

\$ 1 4

Negroni

aviation | nolly prat vermouth | campari

\$ 1 3

Manhattan

jefferson bourbon | averna amaro |
grand marnier mist | peychaud's bitters
| large cube

\$ 1 5

Paloma

espolon blanco | honey syrup | lime |
fever tree sparkling grapefruit

\$ 1 4

Franklin Mule

hangar 1 | domaine de canton | fever
tree ginger beer | lime juice

\$ 1 3



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MODERN CLASSICS
COCKTAILS

Jefferson Gimlet

aviaton | honey thyme syrup | lime juice

\$ 1 3

Espresso Martini

hanger 1 | mr. black coffee liqueur |
espresso | angostura orange bitters

\$ 1 5

Coffee Old Fashioned

old forester | vanilla demerara |
mr. black coffee liqueur | black walnut
bitters | large cube

\$ 1 4



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R E D
WINE

Meiomi Pinot Noir

\$ 1 4 | \$ 2 1 | \$ 4 8
6oz 9oz bottle

Columbia Crest H3 Merlot

\$ 1 2 | \$ 1 7 | \$ 3 9
6oz 9oz bottle

Tribute Cabernet Sauvignon

\$ 1 4 | \$ 2 1 | \$ 4 8
6oz 9oz bottle

Banshee Cabernet Sauvignon

\$ 6 4
bottle

The Prisoner Red Blend

\$ 1 0 0
bottle

Federalist Zinfandel

\$ 6 0
bottle





WHITE WINE

Chateau Ste Michelle Riesling

\$ 9		\$ 1 3		\$ 3 0
6oz		9oz		bottle

Benvolio Pinot Grigio

\$ 8		\$ 1 2		\$ 2 7
6oz		9oz		bottle

Kim Crawford Sauvignon Blanc

\$ 1 2		\$ 1 8		\$ 4 0
6oz		9oz		bottle

Freixenet Blanc de Blanc

\$ 8		\$ 1 0		\$ 2 3
6oz		9oz		bottle

Kendall-Jackson Vintner's Reserve

\$ 1 1		\$ 1 7		\$ 3 8
6oz		9oz		bottle





ROSE & SPARKLING WINE

Mionetto Avantgarde Prosecco Brut

\$ 1 0 | \$ 1 5 | \$ 3 4
6oz 9oz bottle

Whispering Angel Rosé

\$ 6 0
bottle

Moët & Chandon Brut Imperial

\$ 1 7 2
bottle





DRAFT
BEER

Rotating Tap

\$ 7 - 8

Sun King Cream Ale

Indianapolis, IN

\$ 7

Three Floyds Gumball Head

Munster, IN

\$ 8

Daredevil Lift Off IPA

Indianapolis, IN

\$ 8

Three Floyds Deluxe

Munster, IN

\$ 8

Quaff Six Foot Strawberry Blonde

Nashville, IN

\$ 7

Sierra Nevada Hazy Little Thing

Chico, CA

\$ 7

