



Craft Cocktails 15



Clearly Curry 🍷

Planteray Cut n Dry & OFTD
Charred Pineapple, Ube Orgeat
Lime, Green Curry Foam

Swizzle Me Timbers 🍷

Germana Cachaça
Yuzu Curaçao, Laphroaig 10
Lemon, Lime, Mint, Wine Float

For The People 🍷

G4 Blanco Tequila, Cilantro Syrup
Acidified Cucumber Juice, Soda

Rabbit Punch 🍷

Teeling Irish Whiskey, Meletti
Fernet, Miller High Life Syrup
Angostura, CBV Bitters, Fernet Air

Gyro G&T 🍷

Lamb Shank Infused Bayab Gin
Mediterranean Tonic
Cucumber, Mint, Feta
Add Lamb Shank: \$4

Electric Slide 🍷

Vodka, Midori, Orgeat, Lime
Cinpatrazzo Sink

Unspoken Word 🍷

Träkál, Elderflower, Luxardo Bitter
Lime Acid Solution, Chartreuse Air

Cold Smoke 🍷

Mal Bien Mezcal, Yellow Chartreuse
Orange & Mole Bitters, Smoke

Toki-Roll 🍷

Toki Japanese Whisky
Select Aperitivo, Lemon, Lime
Watermelon Oleo, Egg White

Phô-Ward Thinking 🍷

Sông Cái Gin, Shōchū
Panang Curry Honey, Lemon
Thai Chili Oil

Ango Unchained 🍷

Mal Bien Mezcal, Charanda Anêjo
Angostura, Passionfruit, Lime
Pineapple, Mole Bitters

African Jacana 🍷

Bayab Gin, Cocchi Extra Dry
Heirloom Pineapple, Lime Acid
Campari-Watermelon Ice Cube

Classic Cocktails 14

Mosaic Daiquiri 🍷

Blueberry Vanilla Goat Cheese
Infused Planteray 3 Star, Lime

White Sangria 🍷

White Wine, Pineapple
Vodka, Elderflower, Soda

Paloma 🍷

G4 Blanco Tequila
Grapefruit, Lime, Soda

Old Fashioned 🍷

Old Grandad BIB
Angostura

Spanish G&T 🍷

Bayab Gin, Peppercorns
Grapefruit, Mediterranean Tonic

Mai Tai 🍷

Smith & Cross, Planteray Dark
Orgeat, Dry Curaçao, Lime

Naked & Famous 🍷

Yellow Chartreuse, Mal Bien Mezcal
Aperol, Lime

Alaska 🍷

Bayab Gin, Yellow Chartreuse
Orange Bitters

Pisco Sour 🍷

Pisco Logía, Lemon, Lime, Egg White
Angostura, Peychauds

Gold Rush 🍷

Old Overholt Rye,
Honey, Lemon

Hurricane 🍷

Smith & Cross, Planteray Three Star
Passionfruit, OJ, Lime, Angostura

Negroni 🍷

Bayab Gin, Campari, Cocchi Torino

Beer

Blind Corner Taper Lager 6
Art History Major NE IPA 8
Sturdy Shelter Cali WC IPA 8
Untitled Arts Seltzer 8
Rotating Flavors
Mosaic Handshake 8
Lager & Shot of Fernet

Round for the Staff 12

Highballs 10

Japanese Whisky Highball

Suntory Toki, Highball Water,
Lemon Oil

Zacate Limón Highball

Mal Bien Zacate Limón Mezcal,
Highball Water, Lime Oil

Tequila Highball

G4 Tequila Blanco, Highball Water,
Lime Oil

Bayab Rose Highball

Bayab African Rose Gin,
Highball Water, Rosewater

Creamsicle Highball

Licor 43, Ferrand Dry Curaçao,
Highball Water, Orange Oil

Cinpatrazzo Highball

Cinpatrazzo, Highball Water

Glass 15
Bottle 45

Wine

Sparkling

2023 Albet Noya, Penedès, Macabeu
2023 Ruffino, Prosecco Rosé, Pinot Noir/Glera

White

2024 Le Petit Salvard, Sauvignon Blanc
NV Contexto Vinho Verde, Alvarinho/ Loureiro
2023 La Patience Blanc, Chardonnay
2025 La Patience Rosé, Grenache/Cinsault

Red

2019 Etna Rossa, Sicily, Nerello
2024 Cantina Tramin, Alto Adige, Pinot Noir
2022 Rico Nuevo, Cebreros, Spain, Garnatxa
2021 Brassfield Estate, California, Cab Sauv

Spirit Free 13

Lucano Highball 🍷

NA Amaro Lucano, Highball Water,
Orange Oil

Tea-Totalers 🍷

Rooibos Red Tea, Champagne
Vinegar, Lemon, Lime, Egg White,
Black Lava Salt

All Buzz No Booze 🍷

NA Amaro Lucano, Tonic
Corocco Espresso, Orange, Vanilla

Lapos Dirty Soda 🍷

Lapos NA Red Bitter, Sprite
Lemon, Coconut Milk, Lemon Zest

French 0.0 🍷

Lapos NA Red Bitter, Lemon,
NA Sparkling Rose

The Red Line 🍷

Lapos NA Red Bitter, Divino NA Rosso
Vermouth, Orange

NA Domaine EdeM 'N.O' Sparkling Rose 15/45

NA Go Brewing Pilsner 6

NA Untitled Arts Juicy IPA 6

NA Untitled Arts Mango Dragon Sour 6

Weekly Events

Mon: Industry Day
Tues: All Day Happy Hour
Wed: Wine Wednesday
Thurs: Tiki History Night
Fri: Happy Hour 3p-6p
Sat & Sun: Brunch 10a-2p

Happy Hour
Mon-Fri 3p-6p