

**COCKTAIL AND WINE LIST**

**NETFLIX AND PILLOW TALK**

Burnettes gin, apple brandy, lemon juice, house made vanilla simple syrup, egg white, lavender bitters 12

**VIEUX CARRE**

Rittenhouse rye whiskey, cognac, Carpano Antica, Benedictine liqueur, Peychaud bitters, Angostura bitters 12

**BACON MAPLE OLD FASHIONED**

Dickel bourbon, Proof bacon infused maple syrup, bitters 12

**REBEL KNIGHT**

Amaro Nonino, Aperol, Chivas Regal, lemon juice, rhubarb bitters 12

**SURF AND TURF BLOODY MARY**

Our own take on a bloody mary, topped with bacon, an angus slider, and jumbo black tiger prawn(takes about 10 min for your juicy

cooked slider) 14

**MOJALISCO**

Luna Azul 100% agave tequila, velvet falernum, cynar, fresh lime juice, ginger beer 12

**WOODENVILLE RYE MANHATTAN**

Woodenville 100% Rye Whiskey, Carpano Antica, angostura bitters, brandied cherry 12

**YOU CAN’T HANDLE THE CHAR-TRUTH**

Green Chartreuse, fresh lime juice, pistachio simply syrup, egg whites, dash of absinthe, garnished with lime wheel and candied pistachios 12

**MANDARIN** **COSMOPOLITAN**

Absolut Mandarin Vodka, triple sec, fresh squeezed lime juice, cranberry 12

**KENTUCKY ROULETTE OLD FASHIONED**

Bulliet Bourbon, simply syrup, angostura bitters 12

**PEGU CLUB**

Hendricks gin , Cointreau, lime juice, angostura bitters 12

**WE CAN’T THINK OF A NAME YET**

Pisco, St Germain, house made lychee simple syrup, fresh squeezed orange juice, garnished with lychee fruit 12

**Wine List**

Wente Southern Hills Cabernet Sauvignon $11 gls $38 btl

Folinari Chianti $9 gls $32 btl

Concannon Merlot $9 gls $33 btl

Wente Riva Ranch Chardonnay $12 gls $41 btl

Concannon Sauvignon Blanc $9 gls $33 btl

Cape Mentelle Rose, Austrailia $10 gls $37 btl

J Roget Brut Sparkling $8 gls $26 btl