



## COCKTAILS

### Old Fashioned ■ \$12

Bourbon, Sugar, & Angostura Bitters

Insofar as the experts can bring themselves to agree upon anything, it's generally accepted that the earliest written record of a cocktail recipe was printed in the Hudson, New York newspaper Balance and Columbian Repository in 1806. It defined the drink as "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters."

### Down with the Ship ■ \$18

Vanilla Rum, Pimms Liqueur, Lime, Honey, & Coconut Cream

"Down with the Ship! Captain Asa bellowed as his scallywag, night crew boarded the London-bound HMS Pimms. "Plunder the vanilla, abscond with the rum! Leave no spice, herb, or fruit untouched! We'll be drinking like kings tonight lads!" Not too sweet, not too sour, this cocktail will satisfy your deepest desire to wear an eye patch, own a parrot, and pursue booty!

### Basil Bourbon Smash ■ \$16

Bourbon, Lemon, Strawberry, Basil, & Simple

Fresh basil in cocktails delivers an aromatic punch few other herbs can rival. It's an ingredient that brings complexity, brightness, and an unmistakable herbal note to bourbon. While the Fleming's Steakhouse recipe is famed, the technique and flavor pairing can be adapted by understanding the fundamentals of basil selection and drink structure."

### From Risa with Love\* 🍷 \$18

Mezcal, Lavender, Lime, Agave, Egg White, & Bitters

Inspired by the whispered legend of a mysterious paradise—where the warm breeze flirts with smokey florals and sunsets linger just a little longer. It is here that the night sky's cool, lavender kiss brings wonder and intrigue. "Welcome to Risa, all that is ours, is yours." Elegantly crafted by Lenny Martin III at Pretty Neat.

### Les Fleurs\* ■ \$18

Vodka, Aperol, Strawberry, Lemon, Simple, & Egg White

Crafted by Taryn at Pretty Neat, Les Fleurs is a light and airy citrus sip that blooms softly with a silky strawberry surprise. Les Fleurs translates to "The Flowers," for the first hint of spring, fresh, delicate, and gone too soon.

### Hole in a Cup 🍷 \$16

Tequila, Pineapple, Lime, Cucumber, Simple, & Absinthe Rinse

This cocktail was created by Lauren McLaughlin, the Head Bartender at NYC's Fresh Kills. "I really love the combination of pineapple and absinthe," says McLaughlin. "I was attempting to create a variation on Sasha Petraske's cocktail Gordon's Cup, with the addition of these elements."

### Penicillin ■ \$13

Blended Scotch, Honey, Ginger, Lemon, & Laphroaig Spritz

A modern classic, originated in New York at Milk & Honey in 2005. The unique combination of sweet, spicy ginger and aromatic bitters is loved by bartenders in this refreshing drink.

### Bee's Knees 🍷 \$13

Gin, Lemon & Honey

The Bee's Knees cocktail is a gin, lemon and honey classic that dates back to prohibition. The phrase "bee's knees" was prohibition-era slang for "the best." In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin.

### A Pretty Neat Mojito ■ \$16

Rum, Lime, Mint, Cucumber & Simple

A mojito is a classic highball drink that originated in Cuba. Not surprisingly, this cocktail uses ingredients indigenous to Cuba, including rum, lime, mint, and sugar. The mixture is topped off with a little club soda to create a thirst-quenching libation. It requires a bit more labor than many mixed drinks, as it involves first muddling fresh mint, lime, and sugar together to release the flavors. But it's well worth it for a refreshing, fizzy, and mildly sweet rum cocktail that remains one of the most popular to this day.

### Fey Walker\* 🍷 \$18

Gin, Orange Tequila, Elderflower Liqueur, Lime, Agave, Egg White & Angostura Bitters

Created by Asa Brunson for his regulars Sean and Verene. Born from the unlikely combination of gin and orange infused tequila, this Dungeons and Dragons inspired cocktail was the "Cocktail of the Month" in May and quickly became a best selling, crowd favorite.

### Eastside 🍷 \$13

Gin, Lime, Simple, Mint, & Cucumber

The Eastside was created at Libations in New York City by bartender George Delgado in 2004. The recipe gained a lot of attention after it was taken to Milk & Honey (also in New York), where it was altered slightly and developed into the straight-up version that this recipe represents.

### Espresso Martini 🍷 \$16

Vodka, Coffee Liqueur, Simple & Cold Brew

While many pretenders claim that they invented the Espresso Martini themselves, the real honor goes to a British bartending legend in Dick Bradsell. He invented the drink at a club in the 1980s when a patron came up to him asking for a drink that would both wake him up and get him drunk.

### Springtime Mule ■ \$14

Vodka, Strawberry, Lime, Ginger, Simple, & Angostura Bitters

The Moscow Mule was born in Los Angeles during the 1940s and took root as part of a marketing campaign by a fledgling vodka company. Yet despite these modest beginnings, the drink has survived, even flourished—with even the most trendsetting bartenders embracing the dead simple formula.

### Strawberry Margarita ■ \$14

Blanco Tequila, Strawberry, Lime, & Agave

Some say the cocktail was invented in 1948 in Acapulco, Mexico, when a Dallas socialite combined blanco tequila with Cointreau and lime juice for her guests. Others say that the Margarita, which translates to daisy flower in Spanish, was an inevitable twist on the earlier Daisy cocktail.

\*Contains raw egg white.  
Consuming raw or uncooked eggs may increase your risk of foodborne illness.

Please note: A 20% gratuity will be automatically added to all tabs left open overnight.



## FRESH JUICE MOCKTAILS

### Strawberry Beret \$10

Strawberry, Lemon,  
Simple & Soda

In Medieval Europe, wild berries were considered both medicinal and utilitarian. Their juices were used in paintings and illuminated manuscripts. During this period, only the rich partook of their tasty bounty.

### Gingerly Ginger \$10

Ginger, Lemon, Honey & Soda

The first written record of ginger comes from the Analects, written by the Disciples of Confucius in China during the Warring States period (475–221 BCE.) In it, Confucius was said to eat ginger with every meal.

### Spa Time \$10

Cucumber, Mint, Lime,  
Simple & Soda

Cucumber is believed to have originated in the northern plains of India, where wild varieties can still be found today. As early as 2000 BCE, cucumbers were being grown in the fertile lands of the ancient civilizations of Mesopotamia.

\* Taking a break from alcohol?  
Ask about a mocktail. \*

## SMALL BITES

### Charcuterie Board

(Serves 2) \$12

Assortment of cheese (5) and meat (2) with water crackers.

### Charcuterie Platter

(Serves 4-6) \$30

Assortment of cheese (5) and meat (2) with water crackers, pita, hummus & olive medley.

### Pita Bread & Hummus

(Serves 2) \$10

## BEERS

### Assorted Cans \$6-\$10

Go look in the Locals Only Fridge!  
We will put it on your tab.

*"He led us out of the wilderness to a place where soft-spoken bartenders solicit your favorite spirits in an effort to craft a perfect drink."*

-Dale DeGross

-forward to "Regarding Cocktails"

We love our neighbors.

You are always welcome to bring your to-go meals in.



Thai Monkey Club



La Loteria Taqueria



Taki Sushi

**For event booking and  
all other information  
please contact:**

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**Cheers!**



Highball



Rocks



Copper  
Mug



Coupe



Large  
Coupe



Tulip  
Mug



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