

COCKTAIL MENU

FLOWER CHILD \$12

Bombay Sapphire Gin, Campari, Bassano Bianco Vermouth, Orange Juice, Orange Blossom Water

COOL HAND CUKE \$10

Titos, Blanc Vermouth, Lemon, Simple, Muddled Cucumber, Soda Water

SÁNCHEZ \$10

Red Wine, Oloroso Orange Syrup, Blanc Vermouth, Lime, Orange Blossom Water, Soda Water

NIKKO SHRUG \$12

Monkey Shoulder Scotch, Orgeat, Lemon, Muddled Cucumber, Boston Bitters

SANGARITA \$10

Tequila, Cappelletti, Blanc Vermouth, Agave, Lime, Rosé Float

PAIN KILLER \$10

Silver Rum, Oloroso Sherry, Coconut Cream, Orange & Pineapple Juice, Angostura Bitters, Nutmeg

DON'T CALL ME SHIRLEY \$12

Barbancourt Rum, Plantation Rum, Meletti, Fino Sherry, Tart Cherry Saffron Bitters, Walnut Bitters

EYE OF NEWT \$12

Ask Your Server Whats Brewing

SERGEANT PEPPER \$12

Old Overholt Rye, Pear Liquor, Black Pepper & Lavender Syrup, Mole Bitters

TBD... \$12

Evan Williams White Label, Ramazzotti, Sweet Vermouth, Galliano Ristretto, Crème de Violette, Orange Bitters

A BREAKFAST COCKTAIL \$10

Flor de Caña, Coffee, OJ, Amaretto, Stout Syrup, Orange Citrate

BRUNCH DRINKS

Mimosa \$5

pick your juice: orange juice, pineapple, cranberry

Bloody Mary \$5

homemade spicy bloody mix.... your choice of vodka, gin, tequila...

Canned Grapefruit Ramona Wine \$6

Booze it up for \$4 Add Tequila, Vodka, Gin, Aperol, Campari

BEER SELECTION

Flying Dog Pearl Necklace \$7 Ballast Point Gose \$7 St. Bernardus Watou Belgian Wit Ale \$7

"Loirette" Brasserie de la Pigeonnelle Ale \$8 Michelob Ultra \$3