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**COCKTAILS**

<b>Velvet Rush</b> Bourbon, Honey Syrup, Lemon, Egg White	13
<b>Basil Me Down</b> Bourbon, Muddled Basil, Lemon, Basil Syrup, Ginger Beer	13
<b>Sunday Morning</b> Dark Rum, Blackberry Syrup, Lemon, Lime, Orgeat, Egg White	14
<b>Chupacabra</b> Jalapeno-Infused Tequila, Grapefruit Juice, Lime, Cointreau, Agave	14
<b>Gin &amp; Jam</b> Gin, House-Made Jam, Lemon, Soda Water	14
<b>Mezpresso</b> Mezcal, Cold Brew Coffee, Varnelli Caffè Moka, Baileys, Agave	15
<b>Fostered Fashion</b> Graham Cracker Fat-Washed Bourbon, Banana Syrup, Hazelnut, Vanilla	15

**ZERO PROOF**

<b>Pistacio Lemonade</b> Lemon, Orgeat, Honey Syrup, Soda Water	10
<b>Blood Orange Creamsicle</b> Blood Orange, Lemon, Yogurt, Vanilla	10
<b>Apple Ginger Fizz</b> Apple Cider, Lemon, Ginger, Apple Cider Vinegar, Cinnamon, Ginger Beer	10
<b>Nocturnal Cherry</b> Maple Syrup, Lemon, Lime, Tart Cherry, Ginger	10

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**VODKA**

TLC
Reign Cane
Titos
Kettle One
Grey Goose

**GIN**

Beefeater
Bombay Sapphire
Drumshambo Gun Powder
The Botanist

**RUM**

Uruapan Charanda
Sailor Jerry's
Bacardi Silver
Diplomatico

**MEZCAL**

Mal Bien
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**TEQUILA**

Mi Campo Silver, Reposado
Espalon Silver, Reposado
La Gran Senora Blanco, Reposado

**SCOTCH**

Famous Grouse
Glenfiddich 12 year
Macallan 12 year
Oban 14 year
Laguvalin 16 year

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**WHISKEY/BOURBON**

Knob Creek
Maker's Mark
Buffalo Trace
Woody Creek
Woodford Reserve
Four Rose's
Jameson
Crown Royal

**RYE WHISKEY**

Michter's
Woody Creek Rye

**COGNAC**

Merlet Cognac VSOP
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**CORDIALS & APERTIFS**

Amaro Averno
Aperol
Baileys
Bordiga Sweet & Dry Vermouth
Calvados
Campari
Centum Chartreuse
Cointreau
Cynar
Frangelico
Gran-Marnier
Kubler Absinthe
Lustau Sherry
Madeira
St. Germaine
Fernet Vallet
Varnelli Caffè Moka

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## SPARKLING AND SPARKLING ROSE

Jean Louis, <i>Blanc de Blanc Brut</i> , Loire Valley, FRA	10/40
Huber, <i>Sparkling Rose</i> , Traisental, AUT	12/50
Torrentes, <i>Extra Brut</i> , Mendoza, ARG	55
Gamet, <i>Caracteres Extra Brut</i> , Champagne, FRA	276

## ROSE

Pink Salt, Willamette Valley, OR	14/56
I Love You Bunches, Central Coast, CA	55

## WHITE

Prost, <i>Dry Riesling</i> , Mosel, DEU	11/40
Lovely Creatures, <i>Chardonnay</i> , Western Cape, ZAF	14/55
Protos, <i>Verdejo</i> , Rueda, ESP	14/55
Field Recordings, <i>Chenin Blanc</i> , Central Coast, CA	13/55
Big Salt, <i>White Blend</i> , Willamette Valley, OR	55
Hum Hofer, <i>Gruener Veltliner</i> , Weinviertel, AUT	65
Dipoli Voglar, <i>Sauvignon Blanc</i> , Trentino-Alto Adige, ITA	70

## RED

Danaus, <i>Red Blend</i> , Costers del Segre, ESP	10/35
Finca Lalande, <i>Malbec</i> , Mendoza, ARG	10/40
Kermit Lynch, <i>Côtes du Rhône</i> , Côtes du Rhône, FRA	13/55
Ken Wright, <i>Pinot Noir</i> , Willamette Valley, OR	20/80
Castellani, <i>Sangiovese</i> , Tuscany, ITA	45
Ramsay, <i>Merlot</i> , North Coast, CA	55
Trizanne, <i>Syrah</i> , Swartland, ZAF	55
Field Recordings, <i>Cabernet Sauvignon</i> , Paso Robles, CA	75

## DRAUGHT

<b>Boland's IRA</b> Crisis Brewing, Irish Red Ale, 5.20%	7.50
<b>Orthodox White</b> Orthodox Farmhouse Brewery, Belgian Style Wheat, 4.80%	7.50
<b>Birch Ave Blonde</b> Fossil Cove Brewing, American Blonde Ale, 4.70%	7.50
<b>Seasonal Cider</b> Black Apple Hard Cider, Fruit Infused Cider, 6.90%	7.50

## BOTTLES AND CANS

<b>Miller Lite</b> Miller Brewing Co., American Style Pilsner, 4.2%	4
<b>Michelob Ultra</b> Anheuser-Busch, Light Lager, 4.2%	4
<b>Montucky Cold Snack</b> City Brewing Co., American Lager, 4.1%	4
<b>Bitburger Pilsner</b> Bitburger Brewing, German Pilsner, 4.8%	6
<b>Ozark Cream Stout</b> Ozark Beer Co., English Stout, 5.3%	6
<b>Bike Rack Sendoro Mexican Lager</b> Bike Rack Brewing, Mexican Lager, 5.0%	6
<b>New Province Spacesuit Ale</b> New Province Brewing, American Pale Ale, 4.5%	6
<b>New Provinve Tangerine IPA</b> New Province Brewing, Seasonal IPA, 5.2%	6
<b>Fossil Cove Session IPA</b> Fossil Cove Brewing, India Pale Ale, 4.9%	6
<b>Aval French Cider</b> AVAL Gold Cider, 6.00%	7
<b>High Noon Seltzer</b> High Noon Spirits, Seasonal Seltzer, 4.5 %	7
<b>Gaffel Kolsch</b> Gaffel Becker & Co., German Kolsch, 4.8%	7

## BAR SNACKS

<b>Curied Candy Nuts</b> Salt, spicy, sweet	9.50
<b>Smoked Wings</b> Smoked in-house, creamy bleu cheese <i>Choice of house buffalo sauce or thai hot sauce</i>	14
<b>Sheep's Milk Pimento</b> Whipped sheep's milk pimento, onion preserve, grilled sourdough	14.25
<b>Yardbird Tartine</b> Five spice, sichuan, sheep's milk pimento, kimchi cucumber and carrot, ginger focaccia	16.75
<b>Local Lettuces</b> Anchovy vinaigrette, lemon, grana padano, breadcrumbs	17.50
<b>Cheese Plate</b> Chef's selection of cheese, house preserve, grilled bread	19.75
<b>StoneBurger</b> House grind, house pickle, house american cheese, aioli, potato roll, potato wedges	19.75

## SPECIALTY COFFEE

<b>Drip Coffee</b>	5
<b>Hot Tea</b>	6
<b>Espresso</b>	7
<b>Macchiato</b>	7
<b>Cortado</b>	7
<b>Cappuccino</b>	7
<b>Latte</b>	7
<b>Americano</b>	7

## NON ALCOHOLIC

<b>Fountain Soda</b>	4
<b>Iced Tea</b>	4
<b>Juice</b>	5
<b>Bottled Still/Sparkling Water</b>	5