

## House Cocktails

<b>Gold Rush</b> .....	13 <sup>95</sup>
<i>evan williams bourbon, honey, lemon</i>	
<b>Bella Punch</b> .....	15 <sup>95</sup>
<i>nuit blanche vodka, cocchi rosa, st germain</i>	
<b>Airmail</b> .....	13 <sup>95</sup>
<i>ron matusalem rum, prosecco, honey</i>	
<b>Bitter Old Pal</b> .....	13 <sup>95</sup>
<i>wild turkey rye, dry vermouth, campari</i>	
<b>100 Year Old Cigar</b> .....	18 <sup>00</sup>
<i>ron zacapa 23 yr rum, cynar, benedictine</i>	
<b>Hemingway Daiquiri</b> .....	13 <sup>95</sup>
<i>flor de caña 4 yr rum, grapefruit, lime</i>	
<b>Bees Knees</b> .....	15 <sup>95</sup>
<i>prairie gin, honey, lemon</i>	

*A little  
"Hare"  
of the dog,  
perhaps?*



### Manhattans

<b>Rye - 14<sup>00</sup></b>
<i>high west double rye, carpano antica, bitters</i>
<b>Black - 14<sup>95</sup></b>
<i>high west double rye, carpano antica, amaro abano</i>
<b>Harvard - 14<sup>00</sup></b>
<i>vsop cognac, carpano antica, bitters</i>

### Tavern Gimlets

<b>Vodka - 13<sup>95</sup></b>
<i>nuit blanche vodka, powdered sugar, lime</i>
<b>Club - 18<sup>00</sup></b>
<i>casamigos reposado, powdered sugar, lime</i>
<b>Gin - 13<sup>95</sup></b>
<i>prairie gin, powdered sugar, lime</i>

### Martinis

<b>Dirty</b> .....	15 <sup>95</sup>
<i>nuit blanche vodka, olive brine, classic or blue cheese olives</i>	
<b>Golden</b> .....	18 <sup>00</sup>
<i>hendrick's neptunia, apologue saffron liqueur, dry vermouth</i>	
<b>Espresso Martini</b> .....	15 <sup>95</sup>
<i>mr. black espresso liqueur, cold brew, vodka, coffee &amp; cocoa bitters</i>	

### Highballs

<b>Suntory &amp; Soda</b> .....	12 <sup>95</sup>
<i>toki whisky, q soda, lemon</i>	
<b>Roku &amp; Tonic</b> .....	12 <sup>95</sup>
<i>roku gin, q tonic, lime</i>	
<b>Corazón &amp; Soda</b> .....	12 <sup>95</sup>
<i>corazón blanco tequila, q soda, lime</i>	

### Old Fashioneds

<b>Rum - 13<sup>95</sup></b>
<i>ron matusalem, smith &amp; cross, bitters</i>
<b>Rye - 14<sup>95</sup></b>
<i>wild turkey, demerara, bitters</i>
<b>Bourbon - 15<sup>95</sup></b>
<i>elijah craig, demerara, bitters</i>
<b>Oaxacan - 14<sup>95</sup></b>
<i>corazón blanco, del maguey vida, agave, bitters</i>

### Spirit Free

<b>Cucumber Collins - 13<sup>50</sup></b>
<i>seedlip garden, cucumber, elderflower tonic</i>
<b>Garden Gimlet - 13<sup>50</sup></b>
<i>amass riverine, seedlip grove 42, powdered sugar, lime</i>
<b>Lion's Share - 13<sup>50</sup></b>
<i>kentucky 74 "bourbon", ghia, demerara, lime</i>
<b>Cos"no" - 13<sup>50</sup></b>
<i>seedlip grove 42, amass riverine, cranberry</i>
<b>St. Agrestis Phony Negroni - 14<sup>95</sup></b>

*As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices. You may request to have this taken off your check, should you choose.*