COCKTAILS \$12

Tried and True

Martini du Nord

Ford's gin, oyster shell-infused Noilly Prat dry vermouth, pickled onion. Served up.

Golden Era

George Dickel rye, maple sugar, fig leaf bitters. On a big ass ice cube.

Bittersweet Jane

Evan Williams Bonded bourbon, Alysian bittersweet vermouth, Lo-Fi Gentian amaro, crème de cacao. Served up.

Something Hot

Canela Cashmere

Ilegal mezcal, Araku, Amaro Sfumato, Pierre Ferrand dry curacao, Mexican Hot Chocolate bitters. Hot.

Blended Classics



Blended A.M.F.

Mellow Corn whiskey, Smith & Cross rum, Ilegal mezcal, Pierre Ferrand dry curacao, lime, lemon, Blue.

Blended Negroni

Spring 44 Mountain gin, Campari, Cinzano sweet vermouth.

Blended Pisco Punch

Kappa pisco, pineapple, lemon, possibly cocaine.

News to Me

Rosemary's Maybe

Absolut vodka, Suze, meyer lemon, rosemary, sparkling wine. Served long.

Tokit to the Limit

Suntory Toki whisky, Suze, peach, tonic. Served long.

The Kissing Booth

Pussers Navy rum, Cocchi Americano, Amaro Montenegro, passionfruit. Served up.

Captain Beefheart

Beefeater 24 gin, Batavia Arrack, pear, lime. Served long.

Triple Lindy

Arkansas Black applejack, Old Overholt rye, St. Germain elderflower, honey, tarragon. On crushed ice.

Hoffman's Bicycle

Plantation Pineapple rum, Jelinek Amaro, Clement coconut, lime. Served up.

Nick's Knacks

Callé 23 reposado tequila, Glasshouse shiso brandy, Dolin Blanc, lime, grapefruit, absinthe. Served up.

Bigger is Better

Bird's the Word - \$44

Elyx vodka, Swedish (American) Punsch, Grand Marnier, cassis, aquavit, earl grey, lemon. In a giant copper flamingo. Serves 3-4, or 1 if you're thirsty.