



—HANDCRAFTED COCKTAILS \$13—

**OIL OF ANGELS**

SESAME INFUSED SCOTCH/ROUGE VERMOUTH  
ORANGE & EARL GREY BITTERS

**NITES LIKE THIS**

GIN/CAMPARI/ROUGE VERMOUTH/  
AMARO NONINO/ORANGE & ALPINO BITTERS

**IN BETWEEN DAYS**

ANEJO TEQUILA/ GOCHUJANG BROWN SUGAR  
SYRUP/AZTEC CHOCOLATE & OLD FASHION BITTERS

**VELOUR FOG**

SAKE/PISCO/GINGER LIQUEUR/ORGEAT/LIME  
PLUM & PEYCHAUD'S BITTERS/UBE

**PAGAN POETRY**

SAKURA PISCO/APEROL/ ORGEAT/ LIME  
PEYCHAUD'S BITTERS/ROSE PETALS

**HAIRPIN DROP**

BLANC VERMOUTH/SUZE/GRAPEFRUIT BITTERS/  
SPARKLING WINE

**BECKY WITH THE GOOD HAIR**

CHAI INFUSED RUM/LIME/COCONUT CREAM  
GINGER BEER/ANGOSTURA BITTERS/BECHEROVKA

**CRUEL SUMMER**

GRAPEFRUIT INFUSED TEQUILA/FINO SHERRY  
CREME DE BANANE/COCONUT CREAM  
LEMON/RHUBARB BITTERS

**MELTING OF THE SUN**

RYE & JAPANESE WHISKY/GINGER LIQUEUR  
YUZU LEMON/HONEY SYRUP  
JAPANESE CHILI LIME BITTERS

**WE WERE WEALTH**

TOMATO INFUSED GIN/MANZANILLA SHERRY  
DRY VERMOUTH/CELERY BITTERS  
SALT/SUNDRIED TOMATO OIL

—BEERS & CIDER & SELTZER—

MILLER LITE 4

ANDERSON VALLEY BRINEY MELON GOSE \$7

ALLAGASH WHITE BELGIAN WHEAT \$8

ROCHEFORT TRAPPISTES 8 BELGIAN ALE \$10

TRÖEGS PERPETUAL IPA \$7

BOULEVARD TANK 7 SAISON \$7

AUSTIN EASTCIDERS BRUT DRY CIDER \$7

QUIRK BOULEVARD HARD SELTZER \$6

**NON ALCOHOLIC  
GARDEN CITRUS SPRITZERS 6**

(made with fresh squeezed juice & herbs)

Lavender Rosemary

Chamomile Orange Thyme

Pomegranate Sage

—BEVERAGES—

San Pellegrino 4

Soft Drinks 3

Assorted Hot French Press Tea 6

French Press Coffee 9

Fresh Brewed Iced Tea or  
Sweet Lavender Iced Tea 3