



SILENT POURS



Inside our doors
a world of hushed tones and
forbidden libations await



Slip past the ordinary and step back
in time to the Prohibition era, where
secrets stir and spirits speak.



SPECIALTY COCKTAILS

.38 SPECIAL \$20

Pecan-washed Rittenhouse Rye with coffee liqueur, dry curaçao, and bitters. Notes of chocolate, rye, and orange with a smooth easy finish.

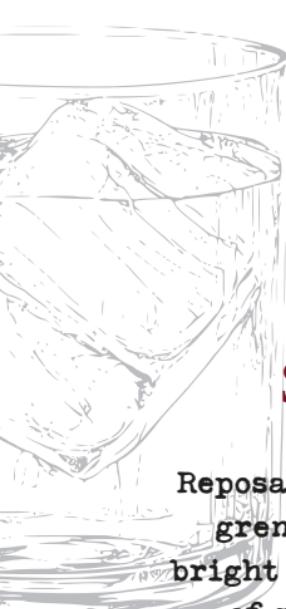


PUSHING DAISIES \$20

House-made Limoncello and Italicus create a citrus and floral base with pamplemousse, lemon and topped with prosecco.



SLICK TALK \$16



Reposado tequila with house-made ginger grenadine, amaro, and lime creates a bright citrus and agave flavor, with a hint of ginger for a juicy, balanced sip.



	savory		vegetal		dry		fruity
	bitter		tart		sweet		crisp



SPECIALTY COCKTAILS

SCHOF'S BOUQUET * \$18

Gin, raspberry-honey shrub, lemon, Amaretto, and egg white combine for a velvety, tart and quietly nutty libation.



GREEN MILL \$18

Bell pepper and dill-infused vodka with bergamot, elderflower, and basil eau de vie. Finished with herb oil for a refreshing, vegetal cocktail with a clean, peppery finish.



MAE CAPONE \$18

Dark rum blended with banana, passionfruit, coconut cream, and fresh lime juice. A rich, tropical escape with a bright, citrusy edge.



* Contains raw egg whites. Consuming these items may increase your risk of foodborne illness, especially with certain medical conditions.



CLASSIC COCKTAILS

Amaretto Sour* \$15

Amaretto Liqueur, Fresh Lemon
Juice, Simple Syrup, Egg White

Aviation \$15

Gin, Luxardo, Creme de Violette,
Lemon Juice

Black Manhattan \$15

Rye Whiskey, Amaro, Angostura
Bitters, Orange Bitters

Boulevardier \$15

Bourbon, Sweet Vermouth, Campari

French 75 \$15

Gin, Fresh Lemon Juice,
Simple Syrup, Champagne

Hemingway Daiquiri \$15

White Rum, Fresh Lime Juice,
Maraschino Liqueur,
Grapefruit Juice

Jack Rose \$15

Applejack, Fresh Lemon Juice,
Grenadine

Naked and Famous \$15

Mezcal, Aperol, Yellow Chartreuse,
Fresh Lime Juice

New York Sour \$15

Rye Or Bourbon, Fresh Lemon Juice,
Simple Syrup, Red Wine

Old Cuban \$15

Aged Rum, Fresh Lime Juice,
Simple Syrup, Angostura Bitters,
Mint, Bubbles

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CLASSIC COCKTAILS

Paloma \$15

Tequila, Agave, Lime Juice,
Grapefruit Soda

Paper Plane \$15

Bourbon, Aperol, Amaro Nonino,
Fresh Lemon Juice

Rusty Nail \$15

Blended Scotch Whiskey, Drambuie

Sidecar \$15

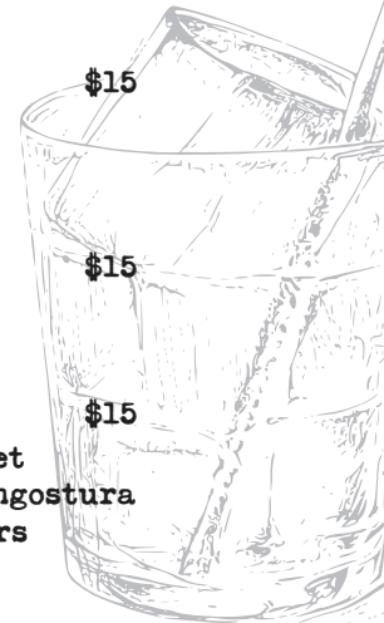
Cognac, Orange Liqueur,
Fresh Lemon Juice

Vesper \$15

Gin, Vodka, Lillet Blanc

Vieux Carré \$15

Rye Whiskey, Cognac, Sweet
Vermouth, Bénédictine, Angostura
Bitters, Peychaud's Bitters



NON ALCOHOLIC

Colonial Cooler \$12

Raspberry Shrub and Lemon Lime Soda

Prairie Sour \$12

Salted Burnt Honey Syrup,
Lemon Juice, Aquafaba



THE FOUNDING POUR



PHILADELPHIA FISH HOUSE PUNCH \$60

(Serves 2 - 4)

Jamaican Rum, Cognac, Peach Liqueur,
Apple Brandy, Oleo Saccharum,
Lemon Juice

A colonial classic with a speakeasy twist – this potent punch was once the secret weapon of rebellious gatherings and whispered toasts. Bold Jamaican rum and refined cognac blend with orchard fruits and citrus, reviving a recipe that flowed freely behind closed doors.





WINE SELECTION

Bubbles

Castello del Poggio Prosecco DOC NV \$14
Veneto, Italy

White

Marques de Riscal Verdejo 2024 \$14
Rueda, Spain

Vignerons de Buxy, Bourgogne
Chardonnay 2023 \$16
Burgundy, France

Red

Beaujolais Leynes Clos \$16
Beaujolais, France

Daou Reserve Special Select Cabernet
Sauvignon 2021 \$20
Paso Robles, California

LITTLE BITES

Marinated Olives \$8
Citrus and Chilies

Secret Stash Nuts \$8
The Farm and The Oddfellows
Roasted Cashews (Seasonal)



Thank you for sharing
in our secret. Your
presence is what made
tonight worth
whispering about.

