



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 \$18

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



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





CLASSIC COCKTAILS

Amaretto Sour * \$14

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

Aviation \$14

Gin, Luxardo, Crème de Violette, Lemon
Juice

Jack Rose \$14

Applejack, Fresh Lemon Juice, Grenadine

Old Cuban \$14

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

Bees Knees \$14

Gin, Burnt Honey, Lemon

Bloody Mary \$14

Vodka and Filthy Bloody Mix

Corpse Reviver #2 \$14

Gin, Lillet Blanc, Dry Curacao, Lemon

Penicillin \$14

Blended Scotch, Burnt Honey, Ginger,
Lemon

Rosita \$14

Tequila, Campari, Sweet Vermouth

Jungle Bird \$14

Rum, Pineapple, Campari, Demerara
Syrup, Lime

Paloma \$14

Tequila, Agave, Lime Juice, Grapefruit
Soda

Sidecar \$14

Cognac, Orange Liqueur,
Fresh Lemon Juice

Vesper \$14

Gin, Vodka, Lillet Blanc

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



PREMIUM COCKTAILS

Black Manhattan \$17

Rye Whiskey, Amaro, Angostura Bitters,
Orange Bitters

Paper Plane \$17

Bourbon, Aperol, Amaro Nonino, Fresh
Lemon Juice

Rusty Nail \$17

Blended Scotch Whiskey, Drambuie

Vieux Carré \$17

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

Pornstar Martini \$17

Vodka, Passionfruit, Vanilla,
Lemon, Bubbles

Sazerac \$17

Rye Whiskey, Peychaud's Bitters,
Demerara Syrup, Absinthe Rinse

Singapore Sling \$17

Gin, Cherry Heering, Benedictine, Orange
Liqueur, Pineapple, Citrus Blend





BEERS

- Echigo Lager** \$8
Niigata, Japan 11.8oz 5% ABV
Light, Crisp, Refreshing
- Gaffel Kolsch** \$10
Cologne, Germany 16oz 4.8% ABV
Smooth, Well Balanced, Medium Light Bodied
- Delirium Tremens Ale** \$12
Belgium 16oz 8.5% ABV
Complex, Slightly Fruity, Rich
- Rotating Kyoto Beer** \$14
Kyoto, Japan 11.8oz
- Underberg Sidecar** \$3
A bitter little treat to have
with your beer

WINES

- Bubbles**
Castello del Poggio Prosecco DOC NV..... \$12
Veneto, Italy
- White**
Marques de Riscal Verdejo 2024 \$12
Rueda, Spain
Tapi Sauvignon Blanc \$14
Blanc Marlborough, New Zealand
- Red**
Beaujolais Leynes Clos \$14
Beaujolais, France
Textbook Cabernet \$18
Paso Robles, California





NON ALCOHOLIC

Colonial Cooler \$10

Raspberry Shrub and Lemon
Lime Soda

Prairie Sour* \$10

Salted Burnt Honey Syrup,
Lemon Juice, Egg White

Strawberry Fields \$10

Strawberry, Lemon, Coconut



LITTLE BITES

Marinated Olives \$8

Citrus and Chillies

**House Roasted
Seasonal Nuts** \$8

Housemade Roasted Cashews (Seasonal)

Roasted Corn Dip \$10

Roasted Corn, Peppers, Red Onion,
Cilantro, Lime and Cheese.

Served with Kettle Chips

Crème Brûlée \$12

French Vanilla Custard with a
raw cane sugar torched crust on top



SPIRITS LIST

Whiskey

Basil Hayden	\$18
Blanton's	\$40
Buffalo Trace	\$16
* EH Taylor Barrel Proof	\$50
EH Taylor Small Batch	\$30
Elijah Craig Small Batch	\$14
Evan Williams Bottle in Bond	\$10
* Evan Williams Single Barrel	\$16
Green Spot	\$28
Heaven Hill 7yr	\$20
* Knob Creek 18yr	\$45
Larceny	\$14
* Makers Mark The Stewards	\$32
* Old Fitzgerald 7yr Bottle in Bond ...	\$22
Redbreast 12yr	\$25
Reiger Bourbon	\$12
Teeling Small Batch	\$15
* Weller Antique 107	\$30
Weller Special Reserve	\$20
* Woodford Double Double Oak	\$65

Rye

* Heaven Hill Grain to Glass Rye	\$40
Old Overholt Rye	\$10
Pikesville Rye	\$20
Rieger Rye	\$12
Rittenhouse Rye	\$12
Sazerac Rye	\$15

Scotch

Laphroiaig 10	\$25
Macallan 12	\$38
Oban 14	\$35

Japanese

* Hakushu 12	\$70
Hibiki Harmony	\$40

Vodka

Grey Goose	\$14
Grey Goose La Poire	\$14
Haku	\$16
Rieger Vodka	\$14



SPIRITS LIST

Gin

Bombay Sapphire	\$12
Botanist	\$15
Builders	\$10
Empress Indigo	\$17
Far North Anna Garden Gin	\$12
Ki No Bi	\$28
Monkey 47	\$28
Nikka Gin	\$10
Oka Yuzu Gin	\$28
Rieger Gin	\$12
Roku	\$16

Tequila

★ Cascahuin Destino	\$45
Cascahuin Tahona Blanco	\$32
Cazcanes Blanco	\$25
★ Fortaleza Reposado	\$30
★ Fortaleza Still Strength	\$28
★ G4 Day of the Dead	\$59
La Gritona	\$20
Tapatio Añejo	\$24
★ Tapatio Extra Añejo	\$40
Tapatio Still Strength	\$23
Tequila Ocho Blanco	\$15
Tequila Ocho Extra Añejo	\$60
★ Tequila Ocho Puntas	\$32
Tequila Ocho Reposado	\$19
Una Vida Blanco	\$14
Zumbador Añejo	\$18
Zumbador Blanco	\$10
Zumbador Still Strength	\$22

Mezcal

La Luna	\$10
Vago Ensemble	\$35
Vago Espadin	\$21

Rum

Aguaviva Cachaça	\$12
Appleton	\$12
Diplomatico	\$20
Kaniche XO	\$14
Pampas Zorro	\$12
Paranubes Añejo	\$18
Planteray	\$10
Planteray Dark	\$12
Planteray OFTD	\$14
Probitas	\$12
Smith and Cross	\$18