

original cocktails (ten\$)

featured original- \$12

breakfast of champions
rittenhouse 100pf rye, banana liqueur,
nocino, maple syrup, coffee tincture

the pixie

vodka, st. germain, dolin blanc, lemon, mint

amazona

cachaça, coconut milk, ginger, lime, peychaud's
bitters, nutmeg

stockholm syndrome

north shore aquavit, leopold brothers sour apple
liqueur, amontillado sherry, angostura bitters

kentucky porch wash

rye, benedictine, cherry heering, bitters, absinthe

rio grande

siete leguas reposado, old grand dad bonded 100pf
bourbon, lemon, lime, chili-sugar-salt rim

the rising sun

yamazaki 12yr, amontillado sherry, patxaran,
maraschino liqueur, cacao nib tincture

zona rosa

blanco tequila, guava, lime, pink peppercorns,
peychaud's bitters, seltzer

track 42

42 below manuka honey vodka, basil, unfiltered apple
juice, lemon, egg white

lambo

old fitzgerald 12yr bourbon, carpano antica, campari,
orange, lemon

classics and twisted classics (nine\$)

featured classic - \$10

c.e.o. IV
junipero gin, dolin dry vermouth, orange
bitters, lemon twist

pimm's cup

choice: anything but scotch, pimm's, cucumber,
mint, lemon, ginger, bitters, seltzer

blue moon redux

bols genever, violette liqueur, lemon, orange
bitters, absinthe, orange twist

mojito

rum, mint, lime, seltzer, bitters

coppersmith

dickel no. 12, punt y mes, averna sambuca licorice
liqueur, lemon

strawberry FAIR cooler

FAIR vodka, strawberry puree, meyer lemon lavender
syrup, meyer lemon juice, rosewater, seltzer

black irish flip

jameson irish whiskey, picon club, whole egg, cacao
nib tincture, angostura bitters

sangria (glass \$9 or pitcher \$32)

vino tinto, spanish brandy, orange, lime, bitters

vieux carre

rye, cognac, sweet vermouth, benedictine, angostura
and peychaud's bitters

los altos sour

siete leguas reposade, aperol, apricot liqueur,
lemon, egg white

sparkling

brut, varichon and clerc, savoie, fr nv 8/36
brut rose, roederer estate, anderson valley nv 68

white

semillon/sauvignon blanc, chateau laurès,
bordeaux 2009 7/27
chardonnay, dmn de la collonge,
mâcon-fuisse 2008 8/30

rose

grenache/cinsault, chateau bas,
coteaux d'aix en provence 2008 8/30

red

cabernet sauvignon, l'orval, languedoc 2005 6/20
tempranillo, viña gormaz,
ribera del duero 2007 8/30

california kegs

trumer pilsner, berkeley 5
firestone union jack IPA, paso robles 5
21st amendment golden doom, sf 5
green flash hop head red, vista 5

bottles and cans

miller high life, 7oz 2
tecate, 12oz 3
bud light, 12oz 4
session lager, 11oz 4
anchor steam, 12oz 5
kirin ichiban, 12oz 5
negra modelo, 12oz 5
la fin du monde, unibroue, 12oz 8
hitachino white ale, 12oz 9



open everyday
booze hours 500-200
food hours 600-130
happy hours 500-730

happy hour haps
\$6 pimm's cup

\$1 off wells, wine, and draft beer
\$24 pitchers of sangria

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