



COCKTAILS

SUMMER EDITION 2019

CURRENT AFFAIRS

Original creations inspired by time, place, and staff spontaneity



EVERYTHING ROSE SPRITZ

floral & fizzy, \$12
strawberry, rose, & sloe gin, Lillet Rosé, chamomile & rose infused honey, sparkling rosé



MAKE IT RAINES

herbal & exotic, \$13
Jasmine infused Bluecoat gin, Velvet Falernum, green Chartreuse, Ginger Liqueur, Yuzu



SUMMER IN FISHTOWN

herbal, floral, & fresh, \$13
Bluecoat elderflower gin, fino sherry, Vigo amaro, apricot liqueur, burlesque bitters, Vieux Carre absinthe mist



KINGSTON SPRITZ

tiki meets aperitif, \$12
Jamaican rum blend, Aperol, Campari, Cynar, creme de banana, fresh pineapple & lime, prosecco, grated nutmeg



MADRINA'S MEDICINE

smoky & soothing, \$13
Del Maguey Vida & Crema de Mezcal, Alto's reposado tequila, Yellow Chartreuse, aloe, citrus, chamomile, chocolate mole, ginger, vanilla



CARIBBEAN CONNECTION

tropical & smooth \$13
Barbados & Jamaican Rums, dry curaçao, passion fruit, pineapple, strawberry-lime oleo saccharum, Jamaican & Angostura Bitters



THE SILENT PARTNER

bold & bright, \$14
sherry cask finished scotch whisky, fig & saffron infused Spanish brandy, Oloroso & Pedro Ximenez sherry, perfect Spanish vermouth blend



DAISIES UP

spirituous & floral \$13
Woodford blend, Cocchi vermouth di Torino, Cocchi americano, liqueur de fleur, grapefruit zest

TRENDS ON TAP

Our most crushable cocktails, house-kegged for easy drinking



SUMMER CRUSH

citrus forward & crushable, \$12
citrus vodka, Aperol, grapefruit, lime, almond syrup, prosecco



MOSCOW MULE

zesty & quenching, \$11
vodka, lemongrass-ginger syrup, lime, club



TRUTH WELL TOLD

spirituous & smooth, \$13
Old Forester "Truth Well Told" bourbon, dry vermouth, Angostura bitters, ginger-citrus oleo-saccharum

OLD NEWS

Classics, their counterparts, and humble attempts at re-writing liquid history



LAST LAPH

a smoky spin on the last word, \$13
Laphroaig 10 year scotch, Chartreuse blend, maraschino liqueur, beet shrub, lemon, peach & ginger bitters



HOUSE SAZERAC

our take on a favorite classic, \$12
Sazerac rye, St. George Nola coffee, maraschino liqueur, Herbsaint, Peychaud's & Angostura bitters



PINEBERRY NEGRONI

herbal & bittersweet, \$12
Hayman's London Dry Gin, Cappelletti, Campari, Lustau Pedro Ximénez sherry, roasted pineapple & strawberry infused Miro Vermut Rojo, pine liqueur



THE BOU(LIV)ARDIER

Liv's preferred riff on the classic, \$12
Bulleit rye, Cappelletti aperitivo, roasted pineapple & strawberry vermouth

EDITORIAL

Staff favorites and individual takes on the classics



BURGUNDY MANHATTAN

Tony's sweet & savory riff on the classic, \$12
Woodford Réserve bourbon, Joseph Cartron Marasquin Burgundy cherry liqueur, pinot noir, Dolin rouge vermouth, Angostura amaro, orange & walnut bitters



R.C.'S UMAMI GIBSON

Rob's preferred sipper, earthy & dry, \$13
Japanese & Navy Strength Gin, Manzanilla Sherry, seaweed infused Green Chartreuse, fire cider



BEER & WINE

SUMMER EDITION 2019

PLEASE VISIT
UNTAPPED,
OR STOP IN TO
CHECK OUT OUR
CURRENT DRAFT
SELECTIONS!

GLASS

whites

- BLANC** Côte Mas Mediterranee, France, \$9
ROSÉ Van Duzer, Willamette Valley, Oregon, \$12 | \$44
MOSCATO Piquitos, Valencia, Spain, \$11 | \$36
PINOT GRIGIO Stella, Terre Siciliane, Italy, \$10 | \$38
SAUVIGNON BLANC Ponga, Marlborough, New Zealand, \$10 | \$38
RIESLING Galen Glen, Pennsylvania, \$10 | \$38
CHARDONNAY Dom. des Rochers Macon Chaintres, France, \$12 | \$44
CHARDONNAY Black Cabra, Mendoza, Argentina, \$13 | \$44

reds

- ROUGE** Côte Mas Mediterranee, France, \$9
MONTEPULCIANO Frentano, Italy, \$10
PINOT NOIR Oregon Trails, Willamette Valley, Oregon, \$13 | \$44
BORDEAUX Chateau Planton, France, \$12 | \$40
MALBEC La Posta, Mendoza, Argentina, \$10 | \$38
CABERNET Liberty School, Paso Robles, California, \$12 | \$44

BOTTLE

whites

- FRASCATI** Principe, Pallavicini, Umbria, Italy, \$38
PINOT GRIGIO Lechthaler, Trentino, Italy, \$42
PINOT BLANC Trimbach, Alsace, France, \$44
SAUVIGNON BLANC Honig, Napa Valley, California, \$42
POUILLY FUME Domaine Belair, France, \$50
ROSÉ JCB No. 5, Cote de Provence, France, \$50
BURGUNDY Thevenet & Fils, Saint Veran, France, \$60
BURGUNDY Clos des Rocs, Macon-Loche, France, \$52
FALANGHINA Terre Dora Di Paolo, Campania, Italy, \$42
CHARDONNAY Mannequin-Orin Swift, Napa, California, \$64
CHARDONNAY Talbott "Sleepy Hallow," Santa Lucia, California, \$70
CHARDONNAY Kistler, Sonoma Coast, California, \$110

reds

- PINOT NOIR** Four Graces, Willamette Valley, Oregon, \$56
BOURGOGNE Domaine Billard, Hautes-Cotes de Beaune, France \$60
CARIGNAN Paul Mas, Chateau de Conas, Pezenas, France, \$38
BORDEAUX Chateau LaLande-Borie, Saint-Julien, France \$70
CÔTES DU RHÔNE Jean Luc Colombo, France, \$34
RHÔNE BLEND Terre Rouge-Tete a Tete, Sierra Foothills California, \$44
NEBBIOLO P. Ferdinando, Piedmont Italy, \$52
BAROLO P. Ferdinando, Piedmont, Italy, \$80
BRUNELLO DI MONTALCINO Fossacolle, Tuscany, Italy, \$120
BRUNELLO DI MONTALCINO Altesiano Montesiano, Tuscany, Italy, \$200
MALBEC Aguijon Abeja, Patagonia, Argentina, \$64
ZINFANDEL Faston, Amador, California, \$44
CABERNET Paul Hobbs El Felino, Mendoza, California, \$48
CABERNET Robert Keenan, Napa Valley, California, \$110
CABERNET Signorello, Napa Valley, California, \$180

BUBBLES

- PROSECCO** Zardetto, Italy, \$9
PROSECCO Terragaie, Italy, \$40
BRUT ROSÉ JCB no. 69, France, \$52
CAVA BRUT ROSÉ Campo Viejo, Spain, \$12 | \$40
SPARKLING BRUT Gruet, New Mexico, \$44
CHAMPAGNE Moët & Chandon 'white star,' France, \$60
CHAMPAGNE Veuve Clicquot Brut, France, \$85
CHAMPAGNE Perrier Jouet 'fleur' Brut, France, \$210