



COCKTAILS

AUTUMN EDITION 2019

TRENDS ON TAP

Our most crushable cocktails, house-kegged for easy drinking



COSMO FOR A CAUSE

fruity & floral, \$12
Stateside vodka, Rosè wine, limoncello, grapefruit, cacao & lime, cranberry & raspberry shrubs



MOSCOW MULE

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



AUTUMN CRUSH

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

EDITORIAL

Staff favorites and individual takes on the classics



LOST IN TRANSLATION

an explorative take on a last word, \$13
Suntory Whisky Toki, Roku gin, Rijuice Nashi pepper (Asian pear, red bell pepper, orange), Japanese 7 spice, Nori infused Green Chartreuse, lemon, pineapple, sesame, shiso



SEASONS IN MANHATTAN

a seasonal spin on the classic, \$14
Dad's Hat 4 year old straight rye whiskey, Carpano Antica formula vermouth, Lustau Pedro Ximénez sherry, Zirbenz Stone pine liqueur, whiskey barrel & xocolatl mole bitters



PLAZA VIEJA

Mexican riff on the classic vieux carré, \$14
Siembre Valles reposado tequila, Paranubes Oaxacan rum, Cynar, Amaro di Angostura, Velvet Falernum, creme de cacao, beet shrub, lime 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



HOUSE SAZERAC

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

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



HONEY BADGER

spicy & silky, \$13
Barr Hill gin, Dimmi Liquore di Milano, spiced honey cider shrub, pineapple, lemon, egg white



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



DAISIES UP

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



DOUBLE DUTCH

fall spice & herbs, bittersweet, \$13
genever, barrel-aged Madeira, Vigo amaro, Swedish punsch, cider-based quinquina, spiced cranberry bitters, absinth mist



THE CRYSTAL, IT'S CLEAR!

fresh, smoky, & smooth, \$13
Del Maguey Single Village Mezcal, Saler's gentian liqueur, pear liqueur, Alta Verde amaro, pear & lime shrub, creme de cacao, cardamom salt solution



THE SILENT PARTNER

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



\$1 of the proceeds from this cocktail will go to **HELP THE FIGHT**, a non-profit organization that provides supportive funding for those diagnosed with breast cancer. helpthefight.org



BEER & WINE

AUTUMN 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 Iris, 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