



# COCKTAILS

AUTUMN EDITION 2019

## TRENDS ON TAP

*Our most crushable cocktails, house-kegged for easy drinking*



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



**FALL FIZZ**  
*citrus forward & crushable, \$12*  
orange & vanilla vodka, amaro spiked mulled apple cider, cranberry, orange, lemon, sparkling wine

## 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 punch, apple quinquina, spiced cranberry bitters



**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

## EDITORIAL

*Staff favorites and individual takes on the classics*



**DARK CRYSTAL COLLINS**  
*mystifying & refreshing, \$13*  
butterfly tea & quince infused gin, orgeat, Genepy, creme de cassis, lemon, egg white



**LOST IN TRANSLATION**  
*an explorative take on a last word, \$13*  
Suntory Whisky Toki, Roku gin, Rijuice Nashi pepper, Japanese 7 spice, Nori infused Green Chartreuse, lemon, pineapple, sesame



**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, walnut liqueur



**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



**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, fire cider, seaweed infused Green Chartreuse



# 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