



# COCKTAILS

WINTER EDITION 2020

## TRENDS ON TAP

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



**SINGLE BARREL OLD FASHIONED**  
*spirituous & smooth, \$14*  
Old Forester Single Barrel Select, brûléed vanilla syrup, citrus oleo saccharum, house bitter blend



**FROSTED FIZZ**  
*citrus, spice, & everything nice, \$12*  
citrus & cranberry vodkas, pomegranate liqueur, limoncello, Rijuice cranberry ambrosia, ginger, juniper, prosecco



**MOSCOW MULE**  
*zesty & quenching, \$12*  
vodka, lemongrass-ginger syrup, lime, club

## SOFT NEWS

*Light, easy, & approachable inspired by spontaneity.*



**BAKED ALASKA**  
*cocktail vs. dessert, \$14*  
Barr Hill Tom Cat gin, plum & quince gins, Yellow Chartreuse, pistachio & cherry biscotti syrup, pineapple, lemon, egg white, cherry bark vanilla bitters



**TURN OF THE CENTURY**  
*spiced, savory & approachable, \$14*  
Spice infused Navy Strength & Honey gin, house-made creme de cacao, Cocchi Americano, lemon, cacao juice, orgeat, rose water, xocolatl mole bitters



**MADRINA IN WINTER**  
*smoky, spiced, & soothing, \$14*  
Del Maguey Vida & Crema de mezcal, Alto's reposado tequila, Yellow Chartreuse, baked agave, gentian, tamarind, ginger, chili, saffron, pink peppercorn, lavender, citrus



**LOST IN TRANSLATION**  
*herbal & umami, \$14*  
Suntory Whisky Toki, Roku gin, Rijuice Nashi pepper, Japanese 7 spice, Nori infused Green Chartreuse, lemon, pineapple, sesame

## HARD NEWS

*Bold & adventurous sippers inspired by time & place*



**DANDY LION**  
*herbal, jammy, & smooth, \$14*  
Sacred Bond bottled-in-bond brandy, Dubonnet rouge, ginger liqueur, Palo Cortado sherry, Dente de Leone amaro, Peychaud's & pimento dram bitters



**THE SILENT PARTNER**  
*bold & bright, \$14*  
Glenmorangie sherry cask finished scotch, Lustau brandy vermouth, & sherry blend, Drambuie, fig & saffron bitters



**THE CRYSTAL, IT'S CLEAR!**  
*fresh, smoky, & smooth, \$14*  
Del Maguey Single Village mezcal, Saler's gentian liqueur, pear liqueur, Alta Verde amaro, lime shrub, cardamom, vanilla, salt



**PLAZA VIEJA**  
*earthy, bittersweet, & smooth, \$14*  
Siembre Valles reposado tequila, Paranubes Oaxacan rum, Cynar, Amaro di Angostura, Velvet Falernum, creme de cacao, beet shrub, lime & black lemon bitters

## EDITORIAL

*Staff favorites and individual takes on the classics*



**WINTER COSMO**  
*refreshing & fun, \$12*  
Tito's vodka, elderflower liqueur, Dolin dry vermouth, spiced cranberry syrup, lime



**AFTER SKI COLLINS**  
*frothy, aromatic, & fresh, \$12*  
Cacao & Vanilla infused gin, genepy, Creme de Menthe, lemon, egg white



**MONTE MULETIDE**  
*earthy & spicy \$14*  
Del Maguey Vida mezcal, amaro Montenegro, Madeira blend, spiced walnut liqueur, gingerbread syrup, lemon



**DISAPPEARING ACT**  
*bitter & inviting, \$14*  
Dad's Hat Straight Rye whiskey, Eight Oaks barrel aged Apple Jack, house cranberry bitter, Rainwater Madiera, walnut liqueur, trinity bitters



**SEASONS IN MANHATTAN**  
*seasonal spice & spirituous, \$15*  
Woodford Reserve rye whiskey, Carpano Antica formula vermouth, Lustau Pedro Ximenez sherry, pine & walnut liqueurs, lemon oil, barrel aged & chocolate mole bitters, Ximenez-spiced sour cherry

## GLOSSARY

**OLEO SACCHARUM:** *ingredient produced by placing citrus fruit rinds into sugar, which pulls the citrus oil from the rinds, giving the resulting sugar-oil mix a rich flavor*

**MADEIRA:** *a fortified white wine that is available in several different styles of dry/sweet variations*

*\* more terms to know coming soon*



# BEER & WINE

WINTER EDITION 2020

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 | \$38
- PINOT GRIS** Pike Road, Willamette Valley, \$11 | \$38
- SAUVIGNON BLANC** Ponga, Marlborough, New Zealand, \$10 | \$38
- RIESLING** Galen Glen, Pennsylvania, \$10 | \$38
- CHARDONNAY** Dom. des Rochers Macon Chaintres, France, \$14 | \$44
- CHARDONNAY** Aviary, Napa, California, \$12 | \$44

### reds

- ROUGE** Côte Mas Mediterranee, France, \$9
- CHIANTI** Monrosso, Italy, \$10 | \$38
- PINOT NOIR** Iris, Willamette Valley, Oregon, \$13 | \$44
- GRENADE** Chateau de Saint Cosme "Little James Basket Press," France, \$12 | \$40
- MALBEC** High Note, Mendoza, Argentina, \$10 | \$38
- CABERNET** Liberty School, Paso Robles, California, \$12 | \$44
- CABERNET** Treana, Paso Robles, California, \$15 | \$52
- TEMPRANILLO** Campo Viejo Reserva, Rioja, Spain, \$15 | \$52

## 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** 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** Easton, 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