



HOUSE SPECIALTY COCKTAILS 18.

PSL-TINI

grey goose vodka, espresso, pumpkin spice

SOUP OF THE DAY

extra dirty vodka martini with bleu cheese stuffed olives

THYME COLLINS

thyme infused bombay dry gin, lemon, honey

THE LADY VANISHES

pink peppercorn infused cazadores tequila, lime, grapefruit, luxardo

SMOKE SHOW

chipotle infused ilegal mezcal, cynar, aperol

FAST & LOOSE

angel's envy bourbon, averna, aperol, espresso

ROOFTOP SMASH

strawberry infused bourbon, lemon, mint

Honorable Mention

add bleu cheese olives to any martini 3.



WINE BY THE GLASS

BUBBLES

Pol Roger NV Brut, Champagne 25
Lamberti, Prosecco, Italy 14
L'Heureu de Nit, Cava Brut Rose 17

WHITES

Cuma, Torrentes 22, Argentina 13
Barone Fini, Pinot Grigio 20, Italy 12
Kunde Sauvignon Blanc 21, Sonoma, California 14
Joel Gott, Chardonnay, 21, California 13
Davis Bynum, Chardonnay 17, Russian River, CA 16

ROSE

H&B, Cote de Provence, Rose 22, France 12

REDS

Foris, Pinot Noir 21, Rogue Valley, Oregon 14
Masi Campofiorin, Baby Amarone 19, Italy 13
Hanging Vine, Merlot 18, St. Helena, CA 12
Melini Borghi D'elsa, Chianti 21, Italy 12
El Esteco, Malbec 21, Argentina 14
Twenty Rows, Cabernet Sauvignon 20, Napa, CA 15

BEER BOTTLES & CANS

Industrial Arts Wrench IPA 12.
Lagunitas IPA 8.
Downeast Original Cider 9.
Downeast Peach Mango Cider 9.
Rekorderlig Strawberry Lime 9.
High Noon Peach 9.
High Noon Pineapple 9.
Schneider Weisse 14.
Coors Banquet 8.
Heineken Light 8.
Sol 8.

DRAFT BEER 9.

Bitburger Pilsner
Daisy Cutter Pale Ale
Guinness
Singlecut Lager

Happy Hour
4-7pm
in the bar.

\$4 off House Specialty Cocktails
\$7 Valpolicella & Sauvignon Blanc
\$6 draft beers
\$1.50 Raw Oyster
\$2.50 Baked Oyster
\$2 Yellowfin Tuna Nacho