

STIRRED & SPIRIT FORWARD

Old Fashioned

Old Granddad Bonded Bourbon, demerara gum syrup, aromatic bitters, orange bitters

Manhattan

Old Granddad Bonded Bourbon, Old Overhold Bonded Rye, house vermouth blend, aromatic bitters

Martini

Choice of gin or vodka, dry vermouth, lemon twist or olives

Sazerac

Rittenhouse Rye, Pierre Ferrand Ambre Cognac, demerara gum syrup, Peychaud's Bitters, aromatic bitters, absinthe

Vieux Carré

Rittenhouse Rye, Pierre Ferrand Ambre Cognac, house vermouth blend, Bénédictine, Peychaud's Bitters, aromatic bitters

Negroni

Citadelle Gin, house vermouth blend, Campari

Boulevardier

Old Granddad Bonded Bourbon, house sweet vermouth blend, Campari

Martinez

Bols Genever, house sweet vermouth blend, maraschino liqueur, aromatic bitters

Rusty Nail

Dewar's 12 Year Scotch, Drambuie, aromatic bitters

El Presidente

Plantation 3 Star Rum, Dolin Blanc, Combier Triple Sec, house grenadine

ALL SIGNATURE COCKTAILS
ONE PRICE
\$14

All cocktails are \$10 during Happy Hour

Available only in the lounge, Tues through Sat 4-6pm and 9:30pm-close.

STIRRED & SPIRIT FORWARD

Hanky Panky

Tanqueray, Carpano Antica Formula Vermouth, Pierre Ferrand Dry Curaçao, Fernet Branca

Remember The Maine

Rittenhouse Rye, house sweet vermouth blend, Cherry Heering, G.E. Massenez Kirsch Vieux Cherry Brandy, aromatic bitters, absinthe



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SHAKEN & REFRESHING

Silver Fizz

Bombay Sapphire, maraschino liqueur, simple syrup, lemon, egg white, orange blossom, CO₂

Paloma

Tequila Jarana, grapefruit sherbet, grapefruit juice, lime juice, CO₂

Margarita

Tequila Jarana, triple sec, agave, lemon sherbet, lime juice, salt

Sidecar

Pierre Ferrand Ambre Cognac, Pierre Ferrand Dry Curaçao, simple syrup, lemon

Greyhound

Loup River Vodka, grapefruit sherbet, grapefruit juice, rosewater, CO₂

Pink Lady

Bombay Sapphire, Laird's Bonded Apple Brandy, house grenadine, simple syrup, lemon, egg white



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SHAKEN & REFRESHING

Daiquiri

Plantation 3 Star Rum, simple syrup, lime

Gimlet

Bombay Sapphire East, house lime cordial, lime

Jack Rose

Laird's Bonded Apple Brandy, Boulard Calvados, house grenadine, lemon, lime

Whiskey Sour

George Dickel Rye, amaretto, cane sugar, lemon, egg white

Bee's Knees

Bombay Dry Gin, honey syrup, lemon, lavender bitters

Tom Collins

Old Tom gin, lemon sherbet, lemon, orange blossom, CO₂

French 75

Citadelle Gin, lemon sherbet, lemon, champagne, orange blossom

Sherry Cobbler

Fino sherry, Pedro Ximenez sherry, pineapple gomme, orange, lemon, mint

Pimm's Cup

Pimm's #1, Hendrick's, cucumber sherbet, cold-pressed ginger, lime, ginger beer

Cosmopolitan

Loup River Vodka, triple sec, simple syrup, cranberry, lime

Mojito

Bacardi Silver, clarified mint & lime cordial, CO₂

Moscow Mule

Tito's Vodka, cold-pressed ginger, lime, CO₂



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SHAKEN & REFRESHING

Aperol Spritz

Aperol, prosecco, CO₂

Jungle Bird

Rum blend, Campari, cold-pressed pineapple, demerara sugar, lime



SEASONAL SERVES

Sweet Pea Gimlet

Bombay Sapphire East, snap pea cordial, Cocchi Americano, honey, lemon

Pico De Gallo Negroni

Pico De Gallo Tequila, Luxardo Bitter Bianco, Avèze, corn chip

Red Pepper & Passionfruit Daiquiri

Rum blend, red bell pepper-honey, passionfruit syrup, lemon, aromatic bitters

Spicy Pineapple Margarita

Jalapeno-infused tequila, Peloton Mezcal, cold-pressed pineapple, vanilla syrup, cane sugar, salt

Pine & Ginger Whiskey Sour

Old Granddad Bonded Bourbon, Pedro Ximenez sherry, Braulio, cold-pressed ginger, lemon

Green Juice Swizzle

Green-chile infused vodka, pineapple, mint, cilantro, jalapeno, cinnamon, 'Elemakule Tiki Bitters



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MODERN CLASSICS

Paper Plane

Bourbon, Aperol, Amaro Nonino, lemon

Espresso Martini

Vodka, Kahlua, simple syrup, espresso

Penicillin

Blended scotch, cold-pressed ginger, honey, lemon, Islay Scotch

Oaxacan Old Fashioned

Reposado tequila, mezcal, agave, Aromatic Bitters

White Negroni

Gin, Avèze, Cocchi Americano

Tommy's Margarita

Blanco Tequila, lime juice, agave nectar



NO-PROOF COCKTAILS

Basil-Fennel Soda

Basil-fennel syrup, lemon, lime, CO₂

Devotion Tonic

Cold brew concentrate, grapefruit, vanilla, lemon, Indian tonic

Maple Leaf Flip

Jasmine pearl tea, grade A maple, whole egg, star anise

La Piña

Jalapeño-infused agave syrup, lime, cold-pressed pineapple, CO₂



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NO-PROOF COCKTAILS

Paradise City

Vanilla, passionfruit, grapefruit, heavy cream, orange blossom, CO₂

Peter Piper

Tellicherry peppercorn syrup, passionfruit, cold-pressed pineapple, lime, white balsamic vinegar, CO₂



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DESSERT COCKTAILS

Tiramisu Cocktail:

Kahlua, Marsala, dark crème de cacao, simple syrup, espresso, chocolate bitters, mascarpone cheese

Grasshopper:

Green crème de menthe, white crème de cacao, Branca Menta, heavy cream

Brandy Crusta:

Pierre Ferrand Ambre Cognac, Combier Triple Sec, maraschino liqueur, simple syrup, lemon, aromatic bitters

Coffee Cocktail:

Tawny port, Pierre Ferrand Ambre Cognac, demerara syrup, aromatic bitters, whole egg

Rotating Sgroppino:

Rotating potable bitter, rotating sorbet, prosecco

Boozy Affogato:

LBV port, aged rum, Licor 43, agave, cold brew concentrate, ice cream



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WINES BY THE GLASS

SPARKLING

Prosecco

MMMM, Just Enjoy, Veneto, Italy, NV 10/35

Brut Rose Sparkling

Mirabelle, North Coast, California NV 15/52

Champagne

Nicolaus Feuillatte, France, NV 19/67

WHITE & ROSÉ

Riesling

Dr. Loosen, Blue Slate, Mosel, Germany 2021 13/39

Hondarrabi Zuri

Ameztoi Txakolina, Getariako Txakolina, Spain 2021 12/42

Pinot Grigio

Alois Lageder, Tere Alpina Dolomiti, Alto Adige, Italy 2021 11/42

Sauvignon Blanc

Domaine Du Salvard Petit Salvard, Loire Valley, France 2021 11/42

Chardonnay

Olivier Savary Chablis, France 2020 14/49

Chardonnay

Jordan, Russian River, Sonoma, California 2020 19/67

Rosé

Trinquevedel-Tavel Rose, Tavel, France 2021 (grenache, syrah, cinsault) 14/46

WINES BY THE GLASS

RED

Pinot Noir

Four Graces, Willamette Valley, Oregon 2021

14/49

Grenache/Syrah/Merlot

Dom de Durban Vin de Pays, Pays d'OC, France 2021

12/42

Nebbiolo

Rizzi Langhe, Piedmont, Italy 2020

14/49

Merlot

Duckhorn, Napa Valley, California 2020

18/63

Cabernet Franc

Dom de la Chanteleuserie, Bourgueil, Loire Valley, France 2021

12/42

Cabernet Sauvignon

Marietta, Arme, North Coast, California 2019

15/52

Cabernet Sauvignon

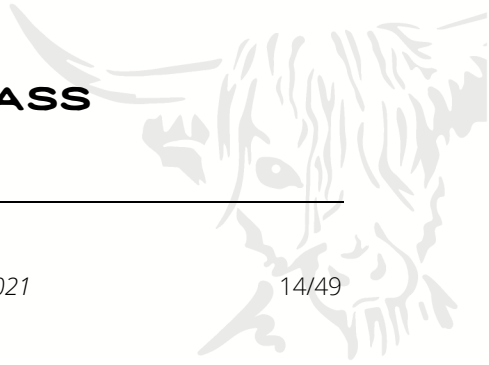
Clos de Napa, Rutherford, Napa Valley, California 2017

19/67

Malbec

Crocus de Cahors, Cahors, Southwest France 2020

15/53



BEERS

DRAFT BEERS (16oz.)

- Coors Light - Golden Colorado
- Blue Moon - Montreal, Quebec
- Peroni - Rome, Italy
- Lagunitas IPA - Lagunitas, California
- Lucky Bucket Lager - La Vista, Nebraska
- Full Fledge Kolsch - Council Bluffs, Iowa
- Thunderhead Cropduster IPA - Kearney, NE
- Rogue Dead Guy Ale - Newport, Oregon
- Miller Lite - Milwaukee, Wisconsin
- Michelob Ultra - Milwaukee, Wisconsin



CANS & BOTTLES

- Coors Original - Golden, Colorado
- Heineken - Amsterdam, Netherlands
- Miller High Life - Milwaukee, Wisconsin
- Dos Equis Clara - Monterrey, Mexico
- Tsing Tao - Quingdao, Northeastern China
- Bud Light - Houston, Texas
- Corona - Mexico City, Mexico
- Busch Light - St. Louis, Missouri

