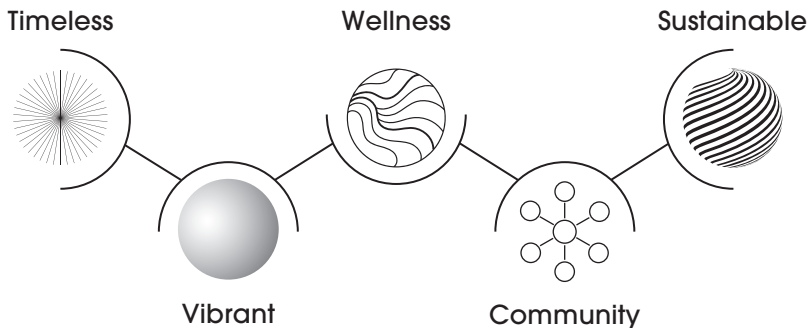


ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

The Elements of a Cocktail





BUILD YOUR OWN HIGHBALL 16

Choose your Spirit:

VODKA

Tito's Handmade
Belvedere Organic
Grey Goose

TEQUILA

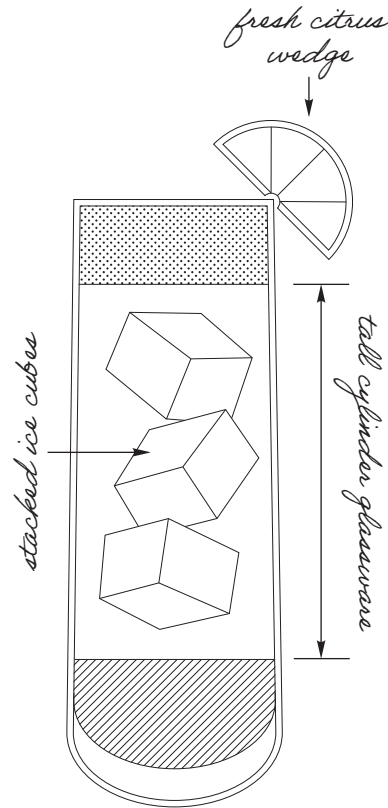
Herradura Silver
Casamigos Reposado
Milagro Añejo

BOURBON

Bulleit
Maker's Mark
Woodford Reserve

Choose your Mixer:

Q Club Soda
Owen's Rio Red Grapefruit
Owen's American Tonic
Q Ginger Ale
Owen's Ginger Beer



composed of an alcoholic base spirit and a larger proportion of a non-alcoholic mixer.



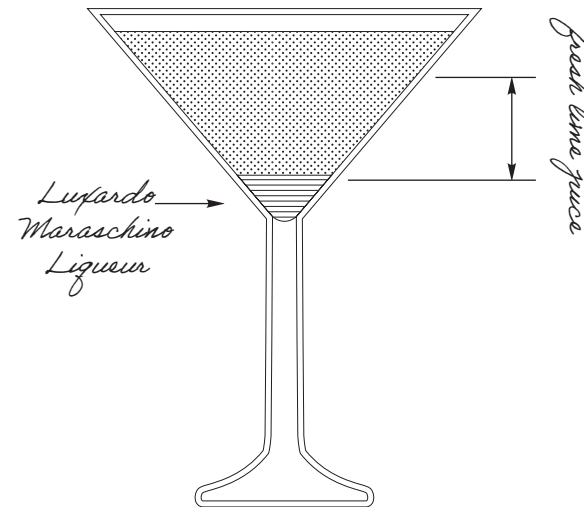
AMERICANO HIGHBALL 17

Campari, Antica Formula Sweet
Vermouth, Q Club Soda

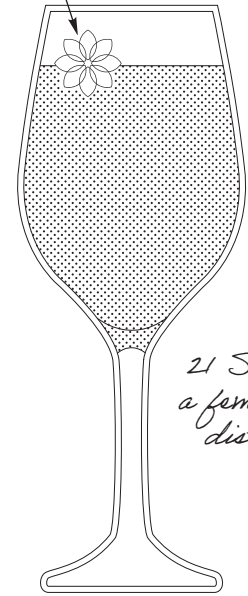


OF ALL THINGS 16

21 Seeds Grapefruit Hibiscus
Tequila, Aperol, Barmalade
Grapefruit-Elderflower,
fresh lime, rhubarb bitters,
Lunetta Prosecco



edible micro flowers



THE LAST WORD MARTINI 16

Hendrick's Gin, green chartreuse,
Luxardo Maraschino Liqueur,
fresh lime



Make it smoky with Dos Hombres Mezcal 18

ELEMENT KEY

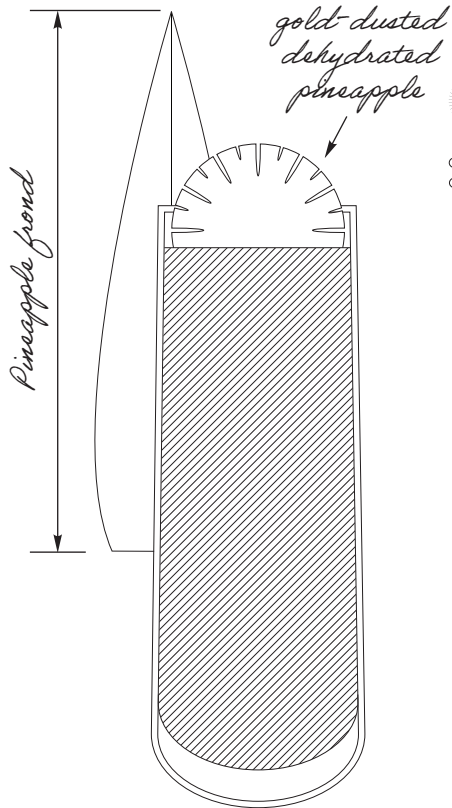
Timeless

Vibrant

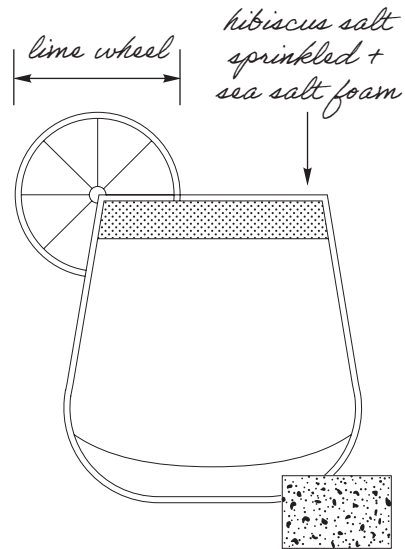
Wellness

Community

Sustainable



JUNGLE BIRD 16
 Appleton Estate Signature Blend Rum, Campari, Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice



*spiced/smoked version:
 tajin rim + chili threads*

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

MARGARITA 16
 Patrón Silver Tequila, Italicus Rosolio di Bergamotto, fresh lime, Monin Agave Nectar

Level up with Herradura Reposado 18

Make it spicy with Ancho Reyes

Chile Liqueur 18

Try it smoky with Dos Hombres Mezcal 18



CLASSIC MARTINI 18

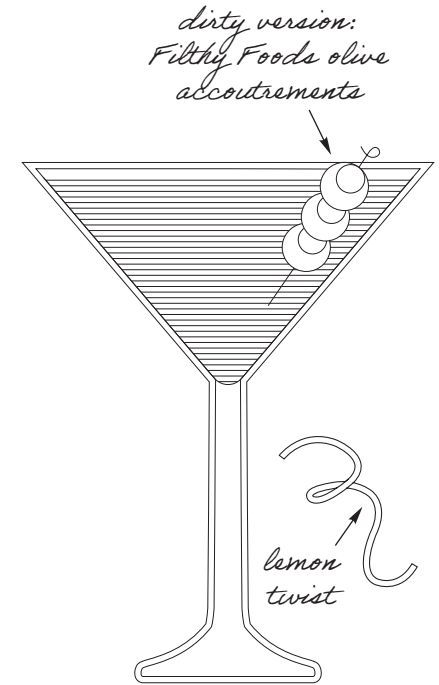
DRY / STIRRED

The Botanist Gin or Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist



DIRTY / SHAKEN

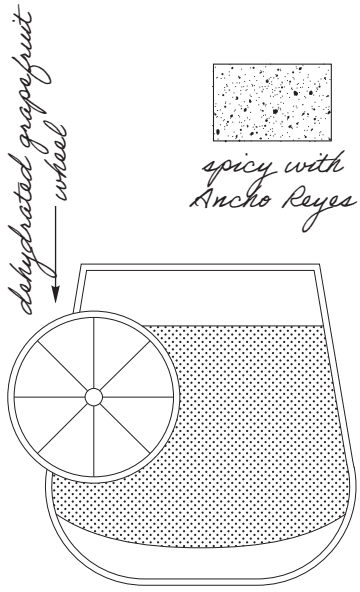
Tito's Handmade Vodka, Carpano Bianco Vermouth, house brine, Filthy Foods Olive Accoutrements



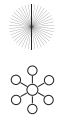
ESPRESSO MARTINI 18

Absolut Vodka, Kahlúa, fresh espresso

Twist it up with Casamigos Reposado Tequila 22



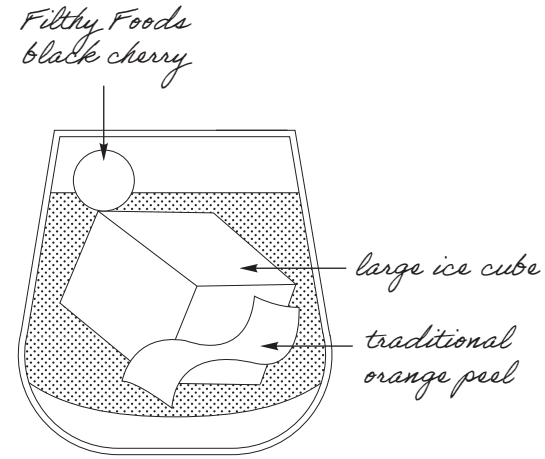
originally called the "De Rigueur" in cocktail books



BROWN DERBY 16

Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters

Spice it up with Ancho Reyes Chile Liqueur 18



OLD FASHIONED 16

High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters

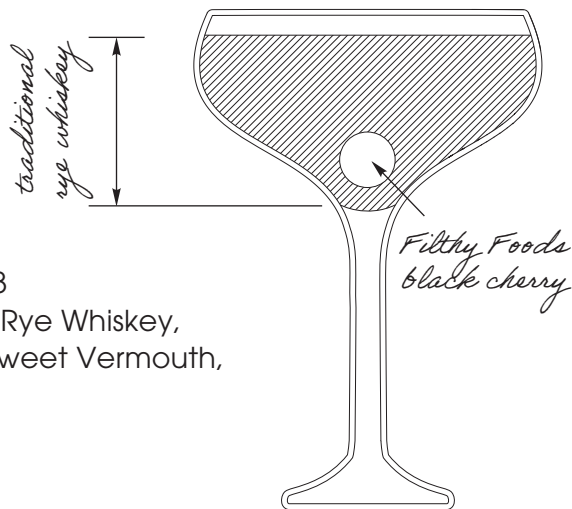
Level up with Garrison Brothers Small Batch Bourbon 24

Make it a twist featuring Cincoro Reposado Tequila 30



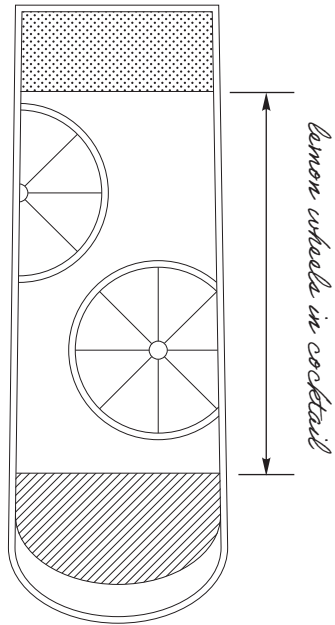
MANHATTAN 18

Knob Creek 7 Yr. Rye Whiskey, Antica Formula Sweet Vermouth, Angostura Bitters



ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

candied ginger slice



SEAMLESS 12

Monin Vanilla, Passion Fruit Reàl, fresh lemon, Q Club Soda



dehydrated blood orange wheel



fresh orange zest



SILHOUETTE 12

Seedlip Grove 42, Monin Lemongrass, apple cider vinegar, orange zest



ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

DOMESTIC 8

- MICHELOB ULTRA
- COORS LIGHT
- MILLER LITE
- BUD LIGHT
- BUDWEISER

IMPORTED 9

- CORONA EXTRA
- DOS EQUIS LAGER
- HEINEKEN
- PERONI
- STELLA ARTOIS
- GUINNESS
- MODELO ESPECIAL

NON-ALCOHOLIC 8

- HEINEKEN 0.0 NA LAGER
- ATHLETIC BREWING CO RUN
- WILD NA IPA

CRAFT 9

- SAMUEL ADAMS BOSTON LAGER
- SAMUEL ADAMS SEASONAL
- NEW BELGIUM FAT TIRE ALE
- NEW BELGIUM VOODOO
- RANGER JUICY HAZE IPA
- BLUE MOON BELGIAN WHITE
- CIGAR CITY JAI ALAI IPA
- CROOKED CAN HIGH STEPPER AMERICAN IPA
- YUENGLING LAGER

HARD SELTZERS & CIDERS 9

- ANGRY ORCHARD HARD CIDER
- CARIBÉ TROPICAL PINEAPPLE HARD CIDER
- WHITE CLAW MANGO HARD SELTZER
- WHITE CLAW BLACK CHERRY HARD SELTZER
- TRULY WILD BERRY HARD SELTZER
- HIGH NOON WATERMELON VODKA HARD SELTZER

<i>Intensity</i>							
Fruit	Tannin	Acidity		6oz	9oz	BTL	
●	○	●	LUNETTA • Prosecco Brut	Veneto, Italy (187ml)		14	
●	○	○	CHANDON • Sparkling Rosé	California (187ml)		18	
○	○	●	ZENATO • Pinot Grigio	Delle Venezie, Italy	13	18	50
○	○	●	SANTA MARGHERITA • Pinot Grigio	Valdadige, Veneto, Italy	18	25	70
○	○	●	CHATEAU D'ESCLANS WHISPERING ANGEL • Rosé	Côtes de Provence, France	16	22	62
○	○	○	MERRYVALE • Sauvignon Blanc	Napa Valley, California	18	25	70
●	○	●	MOHUA • Sauvignon Blanc	Marlborough, New Zealand	14	19	54
●	○	○	WENTE VINEYARDS ESTATE GROWN • Chardonnay	Central Coast, California	13	18	50
○	○	○	ORIN SWIFT MANNEQUIN • Chardonnay	California	24	33	94

○ MIN ○ MID ● MAX

Red Wines

Red Wines

Intensity

Fruit Tannin Acidity

				6oz	9oz	BTL	
●	○	●	ELOUAN • Pinot Noir	Oregon	15	21	58
●	●	○	BELLE GLOS BALADE • Pinot Noir	Santa Barbara County, California	20	28	78
●	●	○	BENZIGER • Merlot	Sonoma County, California	12	17	46
●	●	●	DUCKHORN • Merlot	Napa Valley, California	26	36	102
○	●	●	CATENA VISTA FLORES • Malbec	Mendoza, Argentina	15	21	58
●	○	○	J. LOHR PURE PASO • Red Blend	Paso Robles, California	18	25	70
●	●	●	FRANCISCAN ESTATE CORNERSTONE Cabernet Sauvignon	California	14	19	54
●	●	●	DAOU • Cabernet Sauvignon	Paso Robles, California	18	25	70

○ MIN ● MID ● MAX

BITES

**CHEESE &
CHARCUTERIE** 28

artisanal cheese,
cured meats,
grain mustard,
honey comb, sourdough

**BBQ CHICKEN
FLATBREAD** 16

smoked bacon,
smoked gouda,
mozzarella, scallions,
pickled onion, bbq sauce



**PIMENTO CHEESE
DIP** 13

lavash cracker, crudité,
smoked paprika



SMOKED HUMMUS 13

lavash cracker, crudité,
lemon oil



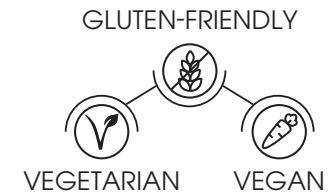
PRETZEL BITES 15

beer cheese,
grain mustard,
everything seasoning



**CHIPS &
PIGEON PEAS** 13

plantain chips,
Tajín pork chicharron,
escabeche dressing



Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

DESSERTS

**BAILEYS TRES LECHES
CAKE** 12

milk chocolate mousse,
hazelnut feuilletine,
fresh berries

PECAN TRIFLE JAR 12

Garrison Brothers whiskey
cake, praline,
freeze-dried raspberries,
cajeta sauce

HOT COFFEE & TEA

STANCE COFFEE 5

NUMI HOT TEA 5

FIZZ

RED BULL ENERGY DRINK 6

RED BULL SUGARFREE 6

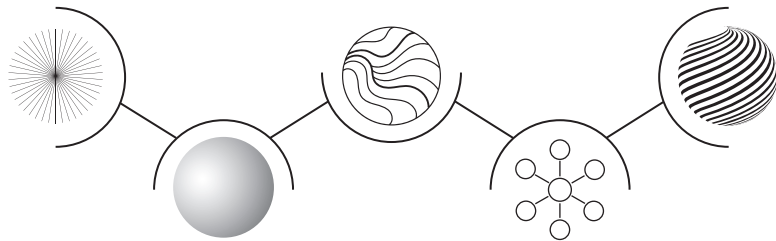
S.PELLEGRINO SPARKLING
MINERAL WATER 500ML 5

S.PELLEGRINO ESSENZA
ASSORTED 6

FLAT

ACQUA PANNA 500ML 5

With sincere gratitude we give thanks
to our partners who build community
and promote sustainability.



COMMUNITY

Owen's American Tonic: Helping to raise awareness to Fields of Honor in support of families of fallen or disabled military and first responders with more than 35,000 scholarships awarded since 2007.

21 Seeds Tequila: Female-founded infused tequila inspiring you to gather your tribe of friends new and old, cross borders, share ideas, and make connections.

Appleton Estate Rum: In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

Woodford Reserve Bourbon: Woodford Reserve works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.

High West Bourbon: Pledged \$1,000,000 over the next three years to organizations that are working to protect the West from wildfires – including Wildland Firefighter Foundation, Protect Our Winters (POW), and American Prairie Reserve.

Monin: Honored to partner with organizations making a positive impact including Grounds for Health, Children of Restaurant Employees (CORE), and Step Up for Students.

SUSTAINABILITY

Patrón Tequila: Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

Absolut Vodka: For the past four years, Absolut has been using so-called waste spirits to reduce use of liquefied propane gas (LPG) to generate energy at their Nöbbelöv distillery.

Seedlip: Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.