

American Alchemy

A modern rebirth of American cocktail culture, American Alchemy celebrates centuries of craft, flavor, and inventive spirit. It honors the timeless classics that shaped our cocktail heritage, while transforming them through today's lens of precision, technique, and refined presentation. Each era - and the cocktails that define it - invites guests on a journey through past and present, blending history and innovation into every sip.

Communal & Social

Batched and bottled cocktails began as a way to preserve the elegance of a perfectly balanced drink at its peak. Crafted in advance, they ensured every pour carried the same quiet sophistication as the first. Over time, the bottle became a symbol of refinement - an invitation to gather, pour generously or savor personally over time, or share a beautifully made cocktail with the people who matter.

INDIE SPIRIT MILK PUNCH 36

bottled cocktail for two

sazerac rye, amaro montenegro, real mango, chamomile tea, lemon, milk-clarified

Pre-Prohibition

CONGRESSIONAL MARTINI 16

aspen vodka, vya dry vermouth, house olive brine, house accoutrements

BLUE RIDGE FLIP* 19

farmer's gin, harveys bristol cream sherry, st. elizabeth allspice dram, vermont maple syrup, fee brothers whiskey barrel-aged bitters, whole egg

LADY LIBERTY DAIQUIRI 18

mount gay silver eclipse rum, lemongrass tincture, hand-squeezed lime, sirop de canne

Prohibition

BOOTLEGGER'S BOULEVARDIER 20

woodford reserve bourbon, leopold bros. aperitivo, vya sweet vermouth, giffard banane du brésil

250TH COBBLER 18

lustau amontillado sherry, lo-fi gentian amaro, real strawberry, lemon, mint

BEE'S KNEES 21

gray whale gin, grapefruit, lemon, honey, fee brothers fee foam

Mid-Century

CONTINENTAL MARGARITA 22

lalo blanco tequila, dos hombres mezcal, combier l'original, real guava, lime

ROUTE 66 COLLINS 19

st. george citrus vodka, cointreau, filthy black cherry, lime, q mixers tropical ginger beer

Modern

GREENHOUSE HIGHBALL 19

st. elder elderflower liqueur, salted cucumber shrub, mint tea

MILLENNIUM GIMLET 19

aviation gin, luxardo del santo, yellow pepper & cilantro shrub, lime, aromatic cloud

EL CAMINO REAL n 20

don julio reposado tequila, combier fruits rouges, liber & co blackberry, bittercube orange bitters, el guapo chicory pecan bitters

New American Alchemy

American Alchemy, continuing to evolve, presenting a curated collection of high-quality spirit-free wines, beers and cocktails - artfully crafted for those who seek depth, character, and the full flavor and feel of experience, all without compromise.

Spirit-Free Cocktails

EASY BREEZY 16

aplós arise, grapefruit, lime, monin lavender, q mixers club soda

SALT OF THE EARTH 17

aplós ease, salted cucumber shrub, chamomile tea, lemon

REPEAL THE SOUR 18

lyre's dark cane spirit, cinnamon brown sugar, lemon, apple cider vinegar, fee brothers fee foam

NEW FRONTIER REFRESHER 18

lyre's dry london spirit, evolution fresh tropical passion, lemon, q mixers tropical ginger beer

DRY STATE PALOMA 17

almave blanco blue agave spirit, giffard grapefruit n/a, lime, filthy spicy agave nectar, q mixers club soda

CONSTITUTIONAL COOLER 16

aplós arise, blueberry & thyme shrub, q mixers club soda

Parties of 8 or more will have an automatic 18% service charge applied to the final bill.

Bar Cardinale Cocktails

Vodka

MIDNIGHT TRAIN TO SEVERIN 16

ketel one, cantera negra coffee liqueur, demerara syrup

FISHER AND ALLISON 15

tito's handmade, chamomile, boissiere dry vermouth, fennel bitters

Gin & Rum

STILL ENCHANTED 17

empress 1908 gin, italicus bergamotto, lillet blanc

MANIFEST 16

rum, apple cider, maple syrup, orange, allspice, cinnamon

Whiskey & Bourbon

AS PER USUAL 18

maker's mark bourbon, orange, demerara, angostura bitters

1913 18

johnnie walker black label scotch, sweet vermouth, angostura bitters, demerara syrup

RUBY JEWELS 17

mr. & mrs. rye, lemon, pinot noir, house simple syrup

Other

OH, THE PLACES YOU'LL GO 16

campari, carpano antica formula, prosecco, rosemary

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Bar Car

CHIPS & DIP 9

skin-on potato chips, black garlic & french onion spread

CARDINALE SNACK 8

pretzels, mochi, sesame sticks, seeds, puffed corn, buttered, spiced

HUMMUS + CRUDITÉS *vg* 12

harissa hummus, olive oil, chilled crudités, pickled vegetables, spiced flatbread

MARINATED OLIVES *gf vg* 10

castelvetrano, citrus, calabrian chili

POPPED CORN *gf* 7

buttered, spiced, sweet

CHEESE + CHARCUTERIE 19

smoking goose meat locker selection, daily cheese, accompaniments

TUNA TARTARE* 18

barrel-aged shoyu, garlic crisps, kewpie mayo, capers, citrus, onion, pickled chilis

CHARRED SAUSAGE 18

pickles, apple butter, beer mustard, warm pretzel

STICKY BBQ PORK BELLY 12

Indiana duroc pork, apple butter, hard truth maple rye glaze

SHRIMP COCKTAIL 18

spiced cocktail sauce, lemon, horseradish, saltines

CAESAR 12

baby mixed lettuce, radish, fennel, caesar dressing, parmesan, crumbled croutons

AFFETTATI FLATBREAD 15

mild chorizo, soppressata, guanciale, dijonnaise, red onion, manchego, honey, fig balsamic

Gluten-friendly bread available upon request.

gf - gluten-friendly **vg** - vegan **df** - dairy-free **n** - contains nuts/peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy. Pre-sliced for sharing.

Parties of 8 or more will have an automatic 18% service charge applied to the final bill.

Please be advised that our menu items may contain or come into contact with major food allergens, including peanuts, tree nuts, wheat, soy milk, egg, fish or shellfish.

Bar Car

BEEF SLIDERS* 19

prime beef, applewood-smoked bacon jam, heritage ridge cheddar, pickle, special sauce

FRIED PORK TOMAHAWK* 28

indiana duroc pork ribeye, dressed petite greens, radish, fennel, lemon, apple butter

BLISTERED SHISHITO PEPPERS *gf vg* 9

sea salt, sesame chili

FRIES *gf* 9

skin-on frites, curry salt, special sauce

DELMONICO* *gf* 45

prime ribeye steak, charred onion confit, peppercorn brandy cream, yuzu kosho, roasted wild mushrooms

HAM & CHEESE 18

smoked provolone, fiscalini cheddar, apple jam, city ham

Sweets

FROZEN SWEET CREAM *gf* 8

vanilla bean ice cream, sea salt, olive oil

SUGAR CREAM PIE 8

bourbon caramel

POT DE CRÈME 9

butterscotch and chocolate custard, chantilly cream, honeycomb toffee

AMERICA'S APPLE PIE JAR 9

tillamook caramel swirl, bourbon caramel, oat streusel

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Wine

Sparkling & Champagne	6oz	9oz	Btl
Lunetta Prosecco Brut, Veneto, Italy, 187mL			12
Campo Viejo Cava, Spain	8	11	45
Le Chemin du Roi Brut Champagne, France, 375mL	25	32	125
Le Chemin du Roi Brut Champagne, France, 750mL			250
Ruffino Moscato d'Asti, Piedmont, Italy	12	18	48
Veuve Clicquot Brut Champagne, France, 750mL			145
White	6oz	9oz	Btl
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	11	15	42
Conundrum White Blend, California	11	16	43
Zenato Pinot Grigio, delle Venezie, Italy	11	16	43
Hayes Ranch Pinot Grigio, California	10	14	42
Barone Fini Pinot Grigio, Italy	15	21	56
Santa Margherita Pinot Grigio, Valdadige, Veneto, Italy	15	19	65
Dashwood Sauvignon Blanc, Marlborough, New Zealand	16	23	62
Merryvale Sauvignon Blanc, Napa Valley, California	20	27	75
Mohua Sauvignon Blanc, Marlborough, New Zealand	12	18	48
DAOU Sauvignon Blanc, Paso Robles, California	12	16	48
Wente Vineyards Estate Grown Chardonnay, Central Coast, California	12	16	45
Kendall-Jackson Vintner's Reserve Chardonnay, California	12	18	48
Austin Paso Robles Chardonnay, California	15	21	58
Non-Alcoholic	6oz	9oz	Btl
Töst Sparkling, Vermont	12	16	45
Fre Sauvignon Blanc, California	11	16	53

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Wine

Rosé	6oz	9oz	Btl
Château d'Esclans Whispering Angel Rosé, Côtes de Provence, France	17	24	65
Tablas Creek Patelin de Tablas Rosé, California	18	22	70
Rose Gold, Rosé, Côtes De Provence, France	13	18	50
Red	6oz	9oz	Btl
Meiomi Pinot Noir, California	14	20	55
Elouan Pinot Noir, Oregon	15	21	58
Greenwing Pinot Noir, Oregon	16	23	67
Decoy by Duckhorn Pinot Noir, California	16	22	62
Banfi Chianti Classico, Tuscany, Italy	15	20	60
Benziger Merlot, Sonoma County, California	13	18	50
Hayes Ranch Merlot, California	10	15	48
Decoy by Duckhorn Merlot, California	13	18	65
Catena Vista Flores Malbec, Mendoza, Argentina	12	18	48
Tribute Cabernet Sauvignon, California	12	16	45
Liberty School Cabernet Sauvignon, Paso Robles, California	12	16	45
Joel Gott Red Blend, Columbia Valley, Washington	13	18	49
J. Lohr Pure Paso Red Blend, Paso Robles, California	13	18	49
Tablas Creek Patelin de Tablas Red Blend, California	14	21	60
Alexander Valley Vineyards Red Blend, California	19	27	74
DAOU Cabernet Sauvignon, Paso Robles, California	19	27	73
J. Lohr Seven Oaks Cabernet Sauvignon, California	12	18	50
Beringer Knights Cabernet Sauvignon, California	18	26	71
Unshackled by The Prisoner Cabernet Sauvignon, California	20	27	75
Boom Boom Syrah, Washington	11	15	45
Old Soul Zinfandel, California	14	22	60
Non-Alcoholic	6oz	9oz	Btl
J. Lohr Ariel Cabernet Sauvignon, California	8	14	43

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Spirits

Vodka

Absolut
Absolut Elyx
Absolut Vanilia
Aspen Vodka
Belvedere
Grey Goose

Ketel One
Ketel One Botanical Cucumber & Mint
Ketel One Botanical Grapefruit & Rose
Svedka
Tito's Handmade

Rum

Bacardí Reserva Ocho
Bacardí Superior
Captain Morgan
Castillo Silver
Cruzan

Cruzan Black Strap
Malibu Coconut
Mount Gay
Sailor Jerry

Gin

Aviation
Beefeater
Bombay Sapphire
Bombay Dry
The Botanist
Empress 1908

Farmer's
Gray Whale
Hendrick's
Plymouth
Seagram's
Tanqueray

Scotch

Aberlour 12
The Balvenie 12 DoubleWood
Chivas Regal 12
Cragganmore 12
Dewar's White Label
Glenfiddich 18
The Glenlivet 12
The Glenlivet 15
The Glenlivet 18
The Glenlivet Founder's Reserve
Glenmorangie 10
J&B

Johnnie Walker Red Label
Johnnie Walker Black Label
Johnnie Walker Gold Label
Johnnie Walker Blue Label
Johnnie Walker High Rye
Lagavulin 16
Laphroaig 10
The Macallan 12
The Macallan 15
The Macallan 18
Monkey Shoulder
Oban

Spirits

Bourbon & Whiskey

Angel's Envy
Angel's Envy Rye
Angel's Envy Triple Oak
Basil Hayden
Basil Hayden Toast
Booker's
Buffalo Trace
Bulleit
Bulleit Rye
Calumet 10yr
Crown Royal Apple
Crown Royal
Crown Royal Peach
Crown Royal Rye
Elijah Craig
Evan Williams
Fireball
Four Roses Single Barrel
Gentleman Jack
High West American Prairie
High West Double Rye
High West Campfire
Jack Daniel's Black Label
Jack Daniel's Honey
Jameson
Jameson Orange
Jim Beam
Knob Creek
Knob Creek Rye
Maker's Mark
Maker's Mark 46
Mr. & Mrs. Cask Strength Bourbon
Mr. & Mrs. Rye
Old Elk Bourbon Seagram's 7
Sazerac Rye
Suntory Toki
WhistlePig Rye
WhistlePig Snout-To-Tail Bourbon
Wild Turkey Honey
Woodford Reserve
Woodford Reserve Rye

Brandy & Cognac

Branson Phantom
Branson VSOP
Branson XO
Courvoisier VS
Courvoisier VSOP 80
Hennessy Privilege VSOP
Hennessy VS
Rémy Martin 1738

Tequila

Casamigos Blanco
Casamigos Añejo
Casamigos Reposado
Don Julio 1942
Don Julio Blanco
Don Julio Añejo
Don Julio Reposado
Herradura Silver
Herradura Reposado
Milagro Silver
Lalo Blanco
Patrón Silver
Patrón Añejo
Patrón Reposado
Sauza Blanco

Beer

Domestic

Bud Light 5.0% 7

Michelob Ultra 4.2% 7

Miller Lite 4.2% 7

Coors Light 4.2% 7

Budweiser 5.0% 7

Busch Light 4.1% 7



Craft

Samuel Adams Boston Lager 5.0% 8

Blue Moon 5.4% 8

Stella Artois 5.0% 8

Voodoo Ranger Juicy IPA 5.4% 8

New Belgium Fat Tire Ale 5.2% 8

Two Hearted IPA 7.0% 8

Sun King Cream Ale 5.3% 8

Sun King Osiris Pale Ale 5.6% 8

Sun King Wee Mac
Scottish Ale 5.3% 8

3 Floyds Gumballhead Wheat 5.6% 8

3 Floyds Zombie Dust Pale Ale 6.5% 8

3 Floyds Alpha King Pale Ale 6.66% 8

Imported

Modelo Especial 4.4% 8

Corona Extra 4.6% 8

Guinness 4.2% 8

Dos Equis 4.2% 8

Heineken 5.0% 8

Draft

Metazoa Hoppopotamus 7.0% 9

Goose Island 312 Wheat Ale 4.2% 9

Kirkwood Cream Ale 4.9% 9

Michelob Ultra 4.2% 7

Stella Artois 5.0% 8

Seasonal Draft Selection 9

Hard Seltzer & Cider

Angry Orchard Hard Cider 5.0% 7

BJ's Berry Burst Cider 3.0% 7

White Claw Seltzer 5.0% 7

High Noon Hard Seltzer 4.5% 7

Truly Hard Seltzer 5.0% 7

Mom Water 4.5% 7

Topo Chico 4.7% 7

Non-Alcoholic

Heineken 0.0 7

Michelob Ultra Zero 0.0% 7

Athletic Brewing

Run Wild IPA 0.0% 7

Guinness 0 0.0% 7

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BAR
CARDINALE

