

COCKTAILS

\$16

SPICY MARGARITA

blanco tequila, lime, spicy agave, aleppo salt

GRAY HOUND

titos, grapefruit juice, rosemary

MAKE IT SNAP PEA

snap pea gin, mint syrup, yuzu

SALAZAR SOUR*

raicilla, cactus coriander syrup, lime, egg whites

GARDEN PARTY

tequila, cucumber, pasilla mixe, lime, mint

LONELY HEARTS CLUB

black pepper infused vodka, pamplemousse, lime

NEGRONI (barrel aged)

hardshore oaked gin, cappelletti, punt e mes, orange

STRAWBERRY SHRUB

buffalo trace, white balsamic, grape juice, strawberries

STARBOARD SOUR*

bourbon, lemon, pineapple syrup, mace, egg white

BLUEBERRY BLINTZES *

sazerac rye, blueberry honey syrup, madeira, lemon, toasted-milk

ELOTE FASHIONED

milpa corn whisky, mezcal, alma tepec, pandan, leek ash

BLACK MANHATTAN (TAP)

13th colony bourbon, calvados, averna, montenegro, bitters

ESPRESSO MARTINI

vodka, espresso, coffee liqueur, cane sugar

FREEZER MARTINI -\$18

olive oil washed ketel one, bleu cheese stuffed olives

WINES BY THE GLASS

SPARKLING

cava, raventos i blanc

15/60

champagne, pommery apanage brut NV

32/128

rose cremant de bourgogne, bailly lapierre NV

16/64

WHITE

riesling, project gotham, fingerlakes(NY)[on tap]

14/30 carafe

albarino, familia torres, pazo das bruxas 2022 (spain)

15/60

sauvignon blanc, pierre martin 2023 (sancerre)

21/84

sauvignon blanc, isabel estate 2022 (new zealand)

17/68

chardonnay, domaine barraud, mâcon-chaintré 2022

19/76

chardonnay, enfield wine co. 'citrine' 2022 (california)

20/80

cortese, ernesto piccolo, gavi di gavi 2023 (italy)

14/56

ROSE

aix coteaux d'aix en provence 2023 (france)

16/64

minuty prestige, provence 2022 (france)

19/76

RED

pinot noir, au bon climat 2022(santa barbara)

18/74

pinot noir, johanneshof estate 2022 (austria)

16/64

pinot noir, michel sarrazin, givry 'sous la roche' 2022 (burgundy)

23/92

sangiovese blend, scarpetta NV (italy) [on tap]

14/30 carafe

tempranillo, rioja alta, 'alberdi' reserva 2019

17/68

nebbiolo, bel colle, langhe nebbiolo 2022

17/68

super tuscan, querciabella, 'mongrana' 2021 (tuscan)

17/68

bordeaux, château sénéjac, haut-medoc 2018 (bordeaux)

20/80

cabernet sauvignon, daou, paso robles 2022 (california)

18/72

*consuming raw or undercooked food may increase the risk of foodborne illness. Please alert your server of any allergies or aversions as some ingredients are not listed.