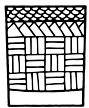


COCKTAILS



the original

HAND-PULLED OLD FASHIONED

Maker's Mark bourbon, housemade Old Fashioned bitters, sugar
\$12

HOUSE MANHATTAN



Rittenhouse Rye,
Averna, sweet vermouth, bitters
\$14



GIN & TONIC

Ann Arbor Distillery Gin,
housemade tonic, lime
\$12

CABIN ON SATURN

Hayman's Old Tom Gin, passionfruit,
sage shrub, soda
\$12



JUDGE HOLDEN

tequila, chili liqueur, guajillo,
pineapple, fresh lime
\$12



BRAMBLE ON

vodka, blackberry, elderflower liquor,
fresh lemon, mint
\$12

GINGER BEER made in-house \$10 each

KENTUCKY MULE
rye, TRC Ginger Beer, fresh lemon

DARK AND STORMY
Goslings Black Seal Rum, TRC Ginger Beer,
fresh lime

COLD WAR
seasonally-infused vodka, TRC Ginger Beer,
fresh juice

GIN BUCK

London Dry Gin, TRC Ginger Beer,
fresh lime, Angostura bitters

THE BARBICAN

Pimm's No 1, cucumber infused vodka,
TRC Ginger Beer, fresh lime

FERNET BUCK

Fernet Branca, TRC Ginger Beer, fresh lemon,
mint

THE BURRO

Mezcal, TRC Ginger Beer,
fresh grapefruit

MOSCOW MULE

vodka, TRC Ginger Beer, fresh lime

WINE

► *Whites*

glass / bottle

TOHU - SAUVIGNON BLANC 8 / 32
MARLBOROUGH, NEW ZEALAND

GOLDSCHMIDT - CHARDONNAY 9 / 36
SONOMA COUNTY, CA

TERRA ALPINA - PINOT GRIGIO 8 / 32
NAPA, CA

► *Rose*

CALIFURIA - ROSE 9 / 36
ITALY

► *Reds*

MAIPE RESERVE - MALBEC 9 / 36
ARGENTINA

CHATEAU STE MICHELLE - INDIAN WELLS
CABERNET SAUVIGNON 9 / 36
WASHINGTON

CLOS LACHANCE -
MERITAGE 10 / 40
SANTA CLARA, CA

WILLAMETTE VALLEY - PINOT NOIR 10 / 40
OREGON

► *Sparkling*

GRUET - BRUT 8 / 32
NEW MEXICO

WHISKEY FLIGHT

BLIND FAITH 21

We choose and provide the whiskeys scribbled and folded up
so you can check when you like

View the full spirit list!

OPEN YOUR SMART PHONE CAMERA
AND HOVER OVER IMAGE.



DRAFT & CANNED BEER

SEE DRAFT LIST FOR
ROTATING BEERS!

CANS

Hamms 3

PBR 3

Stroh's 3

Modelo 4

BEER & BUMP \$6

12oz can of American Beer
& Whiskey Shot

NON-ALCOHOLIC DRINKS

ATHLETIC N/A BEER 5

TRC GINGER BEER 5

ICED TEA 3

COKE DE MEXICO 3

FOUNTAIN COKE,
DIET COKE & SPRITE 2

HOUSEMADE SHRUB
(flavors vary seasonally) 4

ROOS ROAST

French Press pot 6

TEA HAUS TEAS
(English Breakfast,
Earl Grey, Oolong, Jasmine,
Chamomile) 4

MOCKINGBIRD
COBBLER 7
blackberry, lemon, honey, mint

TINY HOUSE
ON MARS 7
passion fruit, lemon &
sage shrub, soda

SEASONAL COCKTAILS



NO TIME TO EXPLAIN - 13

Rittenhouse Rye, cold brew coffee, Amaro Nonino, banana liqueur

MAN ON FIRE - 12

bourbon, maple, chipotle, orange, lemon

BEN THE HOOSE - 12

pine-infused scotch, gingerbread syrup, lemon, rosemary, bitters

COLOR IN YOUR CHEEKS - 14

Lairds Apple brandy, Green Chartreuse, Cocchi Americano, amaro blend

WATER OF THE WOODS - 12

St. George Terroir Gin, vodka, blackberry, verjus, sage

NIGHTSHADE - 13

dark rum, brandy, amaro, mulled wine shrub, ancho-chili tincture

EMBRACE THE SPACE - 12

mezcal, amaretto, orange, lemon, sage

BATTLE OF YORK - 14

bourbon, fernet, cola syrup, chicory-pecan bitters, coffee-candied pecans

MICHAEL NEEDS A HUG - 12

Spiced pear infused vodka, strega, lemon, cinnamon

GHOST MACHINE - 12

Hayman's Old Tom Gin, Luxardo, cream sherry, Elisir Novasalus

