

SIGNATURE COCKTAILS



I AM NOT A ROBOT \$14

[Tequila, Bolivian Brandy, Hibiscus, St Germain, Orange Blossom, Aperol, Lemon, Soda]

Floral & Fruity. If you are not a robot, check here. An unexpected error has occurred. Please order again.



[Tequila, Shishito Infused Mezcal, Licor 43, Miso-Almond Orgeat, Yuzu Curacao, Acid Adjusted Orange, Ponzu]

Investment Fraud?? No no... Not here... We're only trying to lure you to try some soy sauce.

CHERRY NEGRONI \$12

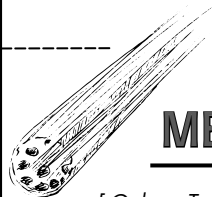
[Gin, Rosemary Infused Campari, Carpano Antica Vermouth, Sour Cherry]

A classic negroni, inspired by the first bloom of Spring along with the fruits and herbs that come with.

BARRY CAN'T SWIM \$13

[Bourbon, See The Elephant Amaro, Strawberry Infused Cocchi Rosa, Rhubarb Bitters, Coconut Tincture]

Stirred & spirited with hints of fruit & butterscotch.



METEOR SHOWER \$12

[Oolong Tea Infused Rum, Mandarin Sherbet, Orange, Coriander, Honey, Lemon, Egg White]

Combining eastern influence with a rum sour. Juicy & smooth. Oh, and make sure to Google "meteor shower".

ROTATING OLD FASHIONED \$13

[Detroit City Distillery Homegrown Rye, Demerara, Angostura Bitters]

PONZU SCHEME \$14

[Tequila, Shishito Infused Mezcal, Licor 43, Miso-Almond Orgeat, Yuzu Curacao, Acid Adjusted Orange, Ponzu]

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FROM A CERTAIN POINT OF VIEW \$12

[Aquavit, Zucchini, Lemon, Herbes des Provence, Lavender - Juniper - Coconut Foam]

For all you veggie lovers out there. And yes, we know it looks like a Starbucks drink.

VIEUX TO A KILL \$13

[Rye Whiskey, Cognac, Fortified Vin Blend, Raisin Liqueur, Cinnamon, Angostura]

Another vieux carré riff, baby. Boozy, warming spices, with a complimenting wine element.



NEW HORIZONS \$10

[Blended Scotch, Ginger, Honey, Lime Leaf, Soda]

This bright highball comes with a small hint of ginger and the citrusy, herbal taste of lime leaves. Fresh, bright, bubbly.

ROTATING THEME

An Evening In Paris

\$13

DON'T LET ME GET IN MY ZONE (By Collin)

[Calvados, Green Chartreuse, Champagne Sugar, Lemon]
French herbs, French apples, sugar from French wine.

THESE CATS. THEY NEVER FORGET (By Jake)

[Citadelle Gin, Dolin Blanc, Orange Bitters]
A very French martini.

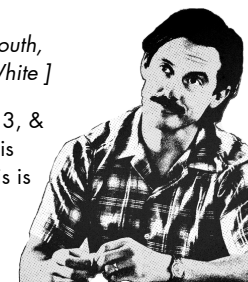
72 SCIENTISTS (By Amanda)

[Cognac, Blackberry, Suze, Champagne Acid, Lemon, Soda]
A little fruity, a little bitter, a little bubbly. Just like Amanda.

I'M NO JACK PEARSON \$13

[Gin, Mixed Berry, Dry Vermouth, Lemon, Orange-Sumac, Egg White]

Husband of Rebecca, father of the big 3, & role model to all. Much like Jack, this recipe aims to impress. This is tart, this is fluffy, this is easy. THIS IS US





BEER

BOTTLE

Coors Banquet
4

Coors Light
4

Stella Artois
6

Pacifico
Cerveza
6

Stroh's
Lager
4

Isastegi
Cider
7

Heineken 0.0
N/A
5

Kuhnen
Penetration
Porter
6.5

War Water
Mission
Milk Stout
6.5

DRAFT

Transient Ales
Blackberry Kicks
Sour
7.5

New Holland
Cabin Fever
Brown Ale
6.5

Griffin Claw
Mr Blue Sky Cherry
Wheat
6.5

Revolution Brewing
Deth's Tar
Imperial Stout
7.5

Arbor Brewing
Bella Bellini
Fruit Ale
6.5

Goose Island
Wild Herd
Kölsch
6.5

3 Floyds
Shadow Beast
American IPA
6.5

War Water
Thunder Kiss 65
American IPA
6.5

ZERO - PROOF

\$6

EARTH TONES

Oat Milk, Pandan, Cinnamon, Orange Blossom

SKYLAB DISTRICT

Red Bitter Soda, Lemon, Honey, Cardamom

BETTER IN THE 90's

Juniper Tea, Cucumber, Lemon Verbena, Tonic

SPAGHETTI EASTERN

Calpico, Passionfruit, Yuzu. (No Spaghetti)

CASAMARA CLUB LEISURE SODA - 6

ACQUA PANNA STILL WATER - 4
500ml

SAN PELLEGRINO SPARKLING - 4
500ml

ROTATING FLIGHTS

3/4 oz pours of a rotating flight option. Currently:

SCOTCH

Talisker Storm - Isle of Sky
Craigellachie - Speyside
Lagavulin 8yr - Islay

\$30

BOURBON

Basil Hayden - High Rye
Larceny Barrel - Wheated
Penelope Barrel - 4 Grain

\$20

ABSINTHE SERVICE

Absinthe drip from the fountain for up to 4 people at a time. No, you will not hallucinate.
\$9 per person.

WINE

WHITE / BUBS

Domaine Rolet
Brut (spkl), Jura, FR
15 | 53

Kuentz-Bas
Blend, Alsace, FR
11 | 39

Chateau Gravelle-
Lacoste
Sauvignon Blanc Blend, FR
16 | 56

Angelo Negro
vermentino, Piedmont, IT
15 | 53

Lioco
Chardonnay, Sonoma, CA
16 | 56

RED

Nicolas Potel
Pinot Noir, Bourgogne, FR
16 | 56

Farina
Valpolicella Ripasso, IT
14 | 49

Centosere
Grenache, IT
14 | 49

Vietti Perbacco
Nebbiolo, Langhe, IT
15 | 53

In Sheep's Clothing
Cab Sauvignon, WA, USA
15 | 53

BOTTLE SELECTION

WHITE / BUBS

Charles Heidsieck, Bubs, Champagne, FR | 95

Abbazia di Novacella, Pinot Grigio, IT | 56

Goutte d Argent, Sauvignon Blanc, CL | 56

Château La Nerthe, Châteauneuf-du-Pape, FR | 150

RED

Nine Oaks, Saperavi, GE | 70

Loveblock, Pinot Noir, NZ | 75

Domaine du Grand Tinel, Chateauneuf-du-Pape, Monferrato, FR | 150



Host



BRUNCH

BEVERAGE MENU

COCKTAILS

\$11

OFF YOU POP

VODKA, LEMON, DILL, CORIANDER, SODA

MOONSHOT

TEQUILA, CUCUMBER, LIME, CURAÇAO, EGG WHITE, SALT

THE CRUX OF MY FOLLY

BOURBON, CINNAMON INFUSED APEROL, LEMON, ANGOSTURA

NINETEEN SEVENTY FIVE

GIN, APRICOT, ROSE, LEMON, PEYCHAUD'S BITTERS, BUBBLY ROSÉ

LOVE CHILD

TEQUILA, ANCHO REYES CHILI, PASSIONFRUIT, LIME, GRAPEFRUIT SODA

NIGHT COUNTRY

BOURBON, LEMON, RED WINE, ALLSPICE DRAM, HOT WATER

WAFFLE PARTY #3

BROWN BUTTER WASHED BOURBON, BANANA, VANILLA, AMONTILLADO SHERRY

ESPRESSO MARTINI FLIGHT

\$22

CHOOSE 3

- ORIGINAL
- FRENCH TOAST
- CHAI
- CHOCOLATE
- EARL GREY / LAV

USUAL SUSPECTS

ESPRESSO MARTINI - 14

APEROL SPRITZ - 12

MIMOSA - 11

BLOODY MARY - 12

PEACH BELLINI - 12



ZERO - PROOF

\$6

HOST SAGE HOT COCOA

TOASTED COCOA MIX, OAT MILK, SAGE WHIPPED CREAM

DAD'S AT KYOTO AGAIN

ROTATING FRUIT, CALPICO, FLOWER CORDIAL, LEMON

MEGALOMANIAC

SPICY GINGER, HONEY, LEMON, "CHAMPAGNE" ACID

KEEP YOUR EYE ON THE TIGER

HIBISCUS, LIME, ORANGE JUICE, COCA-COLA



@host_utica



Host



BRUNCH

COFFEE MENU

COFFEE CLASSICS

- CUP OF HOUSE 3.25
- ESPRESSO 3
- CAPPUCCINO 4.5
- LATTE 4.5
- AMERICANO 3.25
- CORTADO 4.5
- MACCHIATO 3.5
- CAFÉ MIEL 5.25
- CHAI TEA LATTE 5.5
- MATCHA LATTE 6.5
- MOCHA LATTE 5.5
- POUR OVER 5

TEA

\$4

- GINGER TURMERIC
- ENGLISH BREAKFAST
- EARL GREY
- CHAMOMILE
- PEPPERMINT
- MATCHA SUPERGREEN

JUICE & SODA

- APPLE JUICE 4
- ORANGE JUICE 4
- SOFT DRINKS 2.5
- MILK 3

SEASONAL

LUCKY CHARMS LATTE

TOASTED MARSHMALLOW, ESPRESSO, MILK, LEPERCHAUN TREATS

6.5

TOP OF THE MORNING

VANILLA, SHAKEN ESPRESSO, IRISH CREAM COLD FOAM, MILK

7

GREEN GOLD

MATCHA, MILK, PANDAN

7



MILK & SYRUP

MILK

- WHOLE
- OAT (\$1)
- ALMOND (\$1)

SYRUP

- SIMPLE
- CARAMEL
- VANILLA
- EARL GREY / LAV
- CINNAMON VANILLA

COLD FOAM

- ICED DRINKS ONLY (\$1)



@host_utica



Tiki Bar



FIRE WALK WITH ME

Rye Whiskey, Smoked Strawberry,
Falernum, Lime, Ginger Beer
\$14

LIVIN' LIKE LARRY

Tequila, Cachaca, Raspberry, Gardenia
Mix, Lemon, Absinthe
\$14

BY THE POWER OF GRAYSKULL

Coffee Rum, Pineapple Rum, Sour
Cherry, Gardenia Mix, Lemon, Scotch
\$14



MY WIFE TIES MY TIE

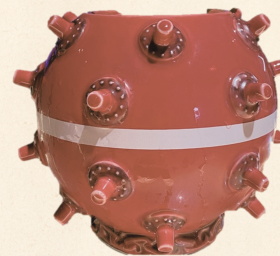
Rhum Agricole, Creole Shrub,
Almond Orgeat, Lime, Barrel-Aged
Peychauds
\$14

CURSE OF CRYSTAL LAKE

Jamaican Rum, Anejo Tequila, Maraschino,
Passionfruit, Campari, Lemon, Pineapple
\$14

ONE WAY TO ROCK BOTTOM (FOR 2)

Rum Blend, Orange Curacao,
Velvet Falernum, Coconut,
Gardenia Mix, Lime
\$14



almost all drinks contain nuts, ask your server



FOG CUTTER

Rhum Agricole, Cognac, Gin,
Dry Curacao, Almond
Orgeat, Lemon, Sherry Float
\$14

TREASURE TROVE COVE

Plantation 3 Star Rum, Green
Chartreuse, Vanilla,
Grapefruit, Lime
\$13



THE FLYING DUTCHMAN

Cachaca, Jalapeno, Passionfruit, Pandan,
Coconut, Calpico, Lime
\$14

CLASSY ZOMBIE

A Stirred & Sophisticated Beverage
Containing All The Ingredients Of A
Zombie
\$13

SATURN

Gin, Passionfruit, Velvet
Falernum, Almond Orgeat,
Lemon
\$12

Thievery of tiki
mugs is NOT
cool!

And punishable by
1 million years of
bad luck.

And you'd look
bad doing it..

