



This spring, we're celebrating the season's bounty with cocktails that highlight herbs & crisp greens. Each cocktail is a tribute to the revival of a chosen ingredient. Sip into something new and let the flavors of spring bloom in every glass.

Host



herb illustrations by our server, cirenia



Evening BAR TEAM



curious about the evening bar folk who are making your drinks? come wave to us on your way out!

Jake

Guilty Pleasure Cocktail: white russian

Must Haves For A Shift: wine key and coffee

Least Favorite Drink To Make: fruity martinis

Fav Garnish To Snack On: flowers

Beer Or Wine: wine

Which Celebrity Would You Want To Sit Down At Your Bar:

nicolas cage or amy adams or ozzy or jim carrey or arnold

Hangover Cure: a prairie oyster shot

Amanda

Guilty Pleasure Cocktail: espresso martini

Must Haves For A Shift: matcha

Least Favorite Drink To Make: espresso martini

Fav Garnish To Snack On: olives

Beer Or Wine: wine

Which Celebrity Would You Want To Sit Down At Your Bar:

seth rogan

Hangover Cure: ice pack

Collin

Guilty Pleasure Cocktail: frangelico & choco milk

Must Haves For A Shift: mis en place

Least Favorite Drink To Make: spanish coffee

Fav Garnish To Snack On: whole limes

Beer Or Wine: ¿por que no los dos?

Which Celebrity Would You Want To Sit Down At Your Bar:

david bowie would have been my answer

Hangover Cure: i have yet to experience a hangover

Vale

Guilty Pleasure Cocktail: very spicy margarita

Must Haves For A Shift: energy drink & sour candy

Least Favorite Drink To Make: bloody mary

Fav Garnish To Snack On: candied ginger

Beer Or Wine: wine

Which Celebrity Would You Want To Sit Down At Your Bar:

gene wilder R.I.P.

Hangover Cure: blackout curtains, nap, & motrin

Hunter

Guilty Pleasure Cocktail: hummer

Must Haves For A Shift: positive energy

Least Favorite Drink To Make: dirty martini

Fav Garnish To Snack On: cornichon pickles

Beer Or Wine: beer

Which Celebrity Would You Want To Sit Down At Your Bar:

shane gillis

Hangover Cure: american breakfast and coffee

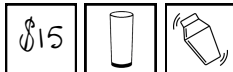




LAVENDER



bourbon
lavender
blanc vermouth
punt e mes
vermouth
strawberry



VIOLET



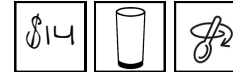
pisco
violet
amaretto
lemon
oat milk
yuzu umeshu
soda
egg white



DANDELION



rye whiskey
dandelion tea
ramazotti
root beer reduction
luxardo
cacao
fernet



WORMWOOD



gin
apple tonic
wormwood
soda



THYME



thyme infused gin
green bean
orange creole shrub
lemon
salted basil
egg white



ANISE



thai tea
banana
egg custard
absinthe
half & half



JASMINE



jasmine gin
bergamot
lemon
calpico
vanilla foam



ROSEMARY





tequila
mustard
rosemary
pineapple
rhubarb
passionfruit
lime
blood orange aperitif

\$13  

SAGE





white blended rum
sage infused blanc
vermouth
subtle touch of raspberry
dry curacao

\$13  

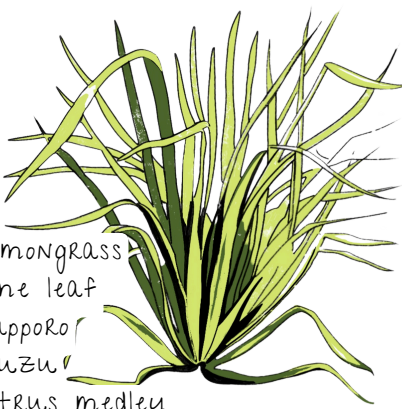
MINT



soursop
vodka
lemon
moroccan tincture
soda

\$12  

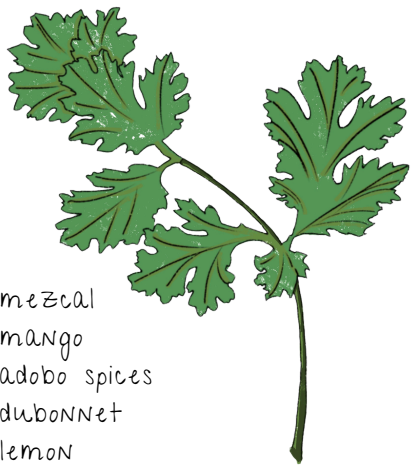
LEMONGRASS



lemongrass
lime leaf
sapporo
yuzu
citrus medley
paradise tincture

\$14  

CILANTRO



mezcal
mango
adobo spices
dubonnet
lemon
cilantro



Penelope Bourbon

\$24

Four
Gran

vanilla
sweet corn
cereal

Wheated

apple
caramel
pear

Rose
Cask

cream
strawberry
floral

Amaro Flight

\$22

Nonino

charred orange
clove
quinine

Montenegro

marmalade
vanilla
eucalyptus

Sfumato

smoke
root
earthy

Hamilton Rum

\$21

Demerara
River

roasted nuts
dark fruit
woody

White
Stache

coconut
sugar cane
tropical fruit

Pot
Still

over-ripe banana
stewed fruit
funky



FLIGHTS

each pour is ¾ oz. these will rotate, based on availability. substitutions not allowed.

Our Fav Tequilas at the Moment \$26

G4 Blanco		Tequila Ocho Reposado		Don Fulano Anejo
black pepper citrus flowers		butterscotch cinnamon vanilla		cardamom allspice leather

Bardstown Origin Series \$24

Bourbon		High Wheat		Rye
cinnamon vanilla apricot		oak pastry crème brûlée		cherry white flower dill

Glen Moray Scotch \$22

Cabernet Cask		Sherry Cask		Port Cask
honey black currant red apple		vanilla golden raisin baking spice		oak blackberry plum

CONT.



Rotating Single Barrel Old Fashioned
highlighting a special single barrel pick. ask about me
\$18

Italian by Association No. 4
2 ounce pour of a floral lemoncello
\$6

NON-ALCOHOLIC

San Junipero Spritz - \$7
gentle medley of juniper, cucumber, yuzu, & lions mane

Mango Unchained - \$7
mango, calpico, lemon, adobo spices

Acqua Panna - \$4
still water

Agua De Piedra - \$4
sparkling water



BEER

Bottle

\$5

- Coors Light
- N/A Super Kölsch
- Pacifico Cerveza
- Seasonal Feature

DRAFT

\$7

Sapporo
japanese lager

by Sapporo



Alaskan Amber
amber

by Alaskan Brewing Co.

Zombie Dust
pale ale

by 3 Floyds

Rotating Sour
sour

by Prairie Artisan Ales

Rotating Tap
seasonal brew

ask about me

WINE



White

Done 60's Dry" White . . . Kerner, slovenia 12/42

Pala Soprasole vermentino, italy 15/52

Stoller Estate . . . chardonnay, willamette, oregon 14/49

Tua Tua sauvignon blanc, new Zealand 13/45



Open Bottle Ask about me.
Special - \$11 glass. Fri & Sat only.



Red

La Folle Noire d'Ambat . . . red blend, france 15/52

Grand Francois . cabernet blend, bordeaux, france 18/63

Stoller Estate pinot noir, willamette, oregon 17/59

No. 3 Opera primitivo blend, italy 14/49 6