

HOST VTICA

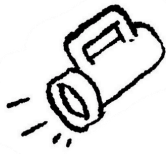
SUMMER 2025

This drink menu is a celebration of summer's natural rhythm and the timeless tradition of escaping outdoors. This season's offerings draw inspiration from herbs in bloom, orchard fruits at their peak, and a nod to campfire evenings, lakeside mornings, and long twilight hours—a reflection of the landscapes we wander and the stillness we seek in nature.

Host

Drinks made by our entire bar team
Menu designed by Jake
Art credits go to an old military homie—Jordan Babineaux,

THE TEAM



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

Take

If this bar had a secret menu, what would be on it?

Banana Bread Shots

Is there an ingredient you're secretly sick of?

Smoke

If your bartending style were a movie genre, what would it be?

Lately? A documentary

What drink do you make when you're trying to impress yourself?

Diamondback



Vale

If this bar had a secret menu, what would be on it? **Fortaleza**

Is there an ingredient you're secretly sick of? **Brandy**

If your bartending style were a movie genre, what would it be?

Thriller

What drink do you make when you're trying to impress yourself?

Some sort of negroni

Omher

If this bar had a secret menu, what would be on it?

A drink infused with a book

Is there an ingredient you're secretly sick of?

Citrus

If your bartending style were a movie genre, what would it be?

Indie Horror

What drink do you make when you're trying to impress yourself?

Paloma



Jonah

If this bar had a secret menu, what would be on it?

Vintage Chartreuse

Is there an ingredient you're secretly sick of?

Amaro

If your bartending style were a movie genre, what would it be?

Crime Fiction

What drink do you make when you're trying to impress yourself?

Last Word

12

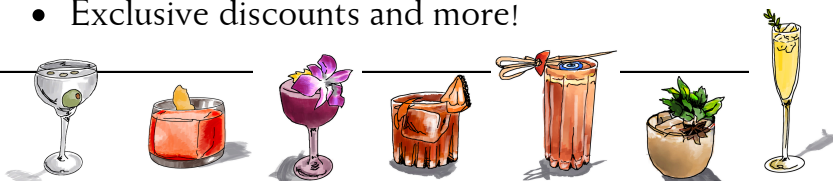


Join Our Cocktail Club

Perks Include:

- Monthly take home cocktail box
- \$35 welcome gift card
- \$10 house cocktails when dining in
- Exclusive discounts and more!

Ask your server
for more!



THE TEAM

continued



Hunter

If this bar had a secret menu, what would be on it?

NoHo Hank

Is there an ingredient you're secretly sick of?

Bourbon

If your bartending style were a movie genre, what would it be?

Action

What drink do you make when you're trying to impress yourself?

Rum Old Fashioned



If this bar had a secret menu, what would be on it?

The Sun Rises & Sets With Her

Is there an ingredient you're secretly sick of?

Espresso

If your bartending style were a movie genre, what would it be?

Rom-Com

What drink do you make when you're trying to impress yourself?

Sazerac

Collin

If this bar had a secret menu, what would be on it?

50/50s

Is there an ingredient you're secretly sick of?

Lemon juice

If your bartending style were a movie genre, what would it be?

Whodunit mystery

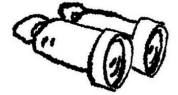
What drink do you make when you're trying to impress yourself?

Vermouth & soda



Amanda

COCKTAILS



H . O . S . T . \$14

(HOUSE OLD-FASHIONED WITH SPIRIT OF TROPICS)

HOST'S PRIVATE BARREL BULLEIT BOURBON,
DEMERARA, HOUSE TROPIC BITTERS

our gold standard approach to an old fashioned featuring
our exclusive "jackalope no.1" barrel pick

SMILE & WAVE \$13

MEZCAL, MELETTI AMARO, BLACK TEA,
PEACH, LEMON, BBQ BITTERS

watch out—dad's at it again, firing up the grill and
cooking up peaches like the backyard pro he thinks he is!

THE FALSE NINE \$15

SECRET RUM BLEND #9, PINEAPPLE, COCONUT
MILK, LAMBIC BEER REDUCTION, LIME

it might sound like a piña colada, it might drink like a piña
colada. OK..... it might just be our piña colada of the
summer



COCKTAILS

continued



JUNIMO

\$14

GREEN CHILI VODKA, GREEN CHARTREUSE,
HOUSE BRINE, DRY VERMOUTH, CELERY BITTERS

.....
a savory, herb-packed martini with a flash of salty brine
—something the forest spirits might sip after dusk

UNDER THE MYSTIC MOON

\$14

RYE WHISKEY, APPLE BRANDY, BENEDICTINE,
PX SHERRY, NOCINO, MYSTIC BITTERS

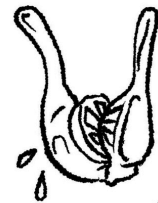
.....
velvety-rich sipper with notes of spiced walnut, dark
fruit, apple, oak, & honey—crafted for those quiet
moments when the mind wanders deep

DEAR JOHN

\$13

ELDERFLOWER INFUSED GIN, HONEY,
VERMOUTH BLANC, LEMON

.....
a bee's knees with floral influence & notes of white grape



COCKTAILS

continued



CHROMATIC SUNSET

\$11

STANDARD GOODS PALE ALE BEER, GIN,
GINGER, APRICOT, LEMON, MINT

.....
medium hoppy beer gets a snappy and playful summer
makeover

HANG TEN

\$16

MANGO-INFUSED TEQUILA, SAUTERNES
WINE, HONEY, SMOKED PINEAPPLE BRANDY

.....
golden island dreams of a summer martini
this one's for you, carlos rodriguez



BIBENDUM

\$13

SOJU, AMARO MONTENEGRO, ACID-ADJUSTED
PLUM, GRAPEFRUIT, LEMON VERBENA, WHITE
BALSAMIC, SODA

.....
bubbly, bright plum meets the complex interplay of
herbal/floral notes



COCKTAILS

continued



POOR HENRY \$12

CHERRY-INFUSED BLENDED SCOTCH, RYE WHISKEY,
AMARETTO, AMONTILLADO SHERRY, MOLASSES
BITTERS

.....
elegant and indulgent, this strong sipper weaves cherry-
laced scotch with toasted almond and a dark molasses finish

JOJA~COLA \$13

Life's better
with Joja

PAPAYA-INFUSED RUM, HOUSE COLA,
GIN, LIME, AMARO SFUMATO, VANILLA

.....
havana mornings hit hard: rich, relaxed, and
just a little wild—where the scents of rum,
cola, and cigar smoke mingle in the air

BURY THE LEAD \$14



LUNAZUL PRIMERO TEQUILA, FINO SHERRY, BASIL-
HONEYDEW CORDIAL, CELERY BITTERS, LIME,
SPICY BOI BITTERS

.....
a riff on a basil margarita

COCKTAILS

continued



OUTLAW CAMP \$12

GRAHAM CRACKER-INFUSED BOURBON, CREME
DE CACAO, LEMON, SMOKED SALT

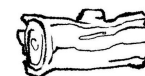
.....
outlaws dealin' cards around a campfire, chasing good
memories, drinking whiskey sours—ghosts of better days
in every sip



THE PAI MEI \$12

EXTRA PINEY GIN, BLACK CURRANT,
LEMON, DOUGLAS FIR, AMARO BRAULIO

.....
it's the wood that should fear your palate, not the
other way around



TORRES DEL PAINE \$14

BOLDO TEA-INFUSED PISCO, LEMON, LIME,
FALERNUM, BLACK MINT, EGG WHITE

.....
tart, silky, citrusy—a cool shadow of black mint meets
the bittersweet depth of boldo, all softened into a
velvety, frothy finish



FLIGHTS

each pour is $\frac{3}{4}$ oz. these will rotate, based on availability. substitutions not allowed.

\$24

CORRALEJO AGED TEQUILA

REPOSADO	AÑEJO	EXTRA AÑEJO
lemon-lime peppercorn honey	oak cacao vanilla	oak caramel smoke

\$24

TEMPLETON RYE WHISKEY

4 YEAR	6 YEAR	TEQUILA FINISH
caramel allspice butterscotch	dry spice toasted oak green apple	honey tropical fruit vanilla

\$22

GLEN MORAY SCOTCH

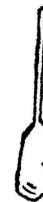
CABERNET	SHERRY	PORT
honey black currant red apple	vanilla golden raisin baking spice	oak blackberry plum

WINE



WHITE

GÖNC ANNA ROSÉ	rosé, slovenia	14/49
TROUPE	albariño, spain	15/52
OSTATU RIOJA BLANCO	blend, spain	12/42
KOHA	sauvignon blanc, new zealand	12/42
QUPE	chardonnay, santa barbara, california	17/59



OPEN BOTTLE SPECIAL - \$11 glass. Fri & Sat only. Ask about me.

RED

VECCHIA MODENA	lambrusco, italy	14/49
CLOUSTON AND CO.	pinot noir, new zealand	16/56
TENUTA LA PERGOLA	barbera blend, piedmonte, italy	12/42
DANCING CROW	cabernet sauvignon, california	16/56
RENEGADE	syrah blend, california	17/59

BEER



BOTTLE / CAN

\$5

- COORS LIGHT
- N/A SUPER KÖLSCH
- PACIFICO CERVEZA
- SEASONAL FEATURE
- STANDARD GOODS PALE ALE



DRAFT

\$7

SAPPORO
japanese lager

by Sapporo

ALASKAN AMBER
amber

by Alaskan Brewing Co.

ZOMBIE DUST
pale ale

by 3 Floyds

SEASONAL SOUR
sour

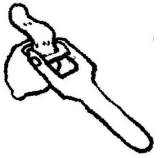
ask about me

ROTATING TAP
seasonal brew

ask about me



SHOTS



ITALIAN BY ASSOCIATION NO. 5

LEMONCELLO GENTLY INFUSED WITH BLACK TEA

\$6

AMARIS

FERNET BRANCA, STREGA, GRAN CLASSICO, DRY VERMOUTH

\$6



NON-ALCOHOLIC

OB-LA-DI \$7

VERJUS, HONEY, LEMON, ORANGE BLOSSOM

ILLUSIVE MAN \$7

CALPICO, BLACK TEA, LEMON, GINGER

ACQUA PANNA \$4

STILL WATER

AGUA DE PIEDRA \$4

SPARKLING WATER

