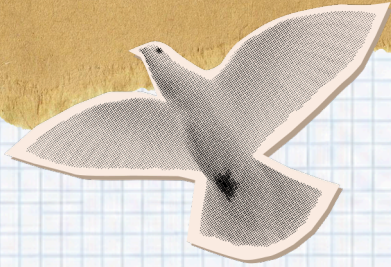


# HOST

utIca



## SUMMER '26

BARTENDER TAKEOVER



## SUMMER HAPPY HOUR

~ AT THE BAR ONLY ~

4PM - 6PM

TUE - FRI

\$10 wine // \$6 draft beer // \$3 bottle beer

### **GIN & TONIC**

london dry gin, mediterranean tonic  
8

### **DAIQUIRI**

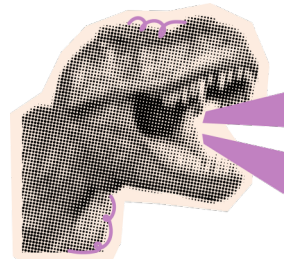
white rum, sugar, lime  
8

### **WHITE RUSSIAN**

vodka, kahlua, cream  
8

### **OLD FASHIONED**

with old forester 86  
8



This summer, we handed the menu keys to the bartenders.

No committee. No compromise.

Just one person's obsessions, ideas, and flavors on the page.

This edition is collin.

He made a whole menu.

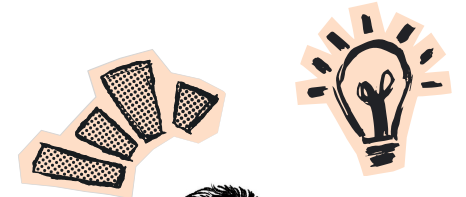
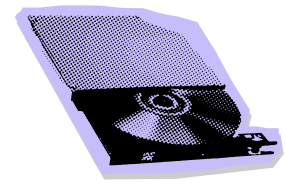
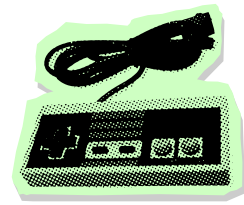
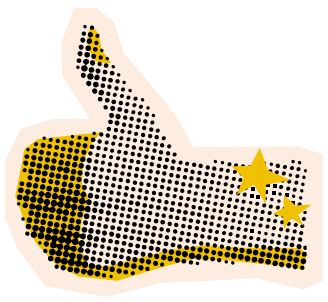
We tasted it.

Nobody stopped him.

Here it is. Enjoy.

**Summer Lineup**

- Collin – June 23 → July 11
- Jake – July 14 → Aug 1
- Summer (yes, that's her real name) – Aug 4 → 22
- Vale – Aug 25 → Sept 12

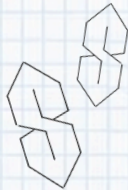


*Collin*

# COLLINS MENU

CURIOUS WHO'S CRAFTING YOUR COCKTAILS TONIGHT? COME WAVE  
BYE ON YOUR WAY OUT!

COLLIN LOVES THE WHY BEHIND A DRINK JUST AS MUCH AS THE  
DRINK ITSELF. HE'S CONSTANTLY TINKERING, TESTING, AND  
CHASING SMALL DETAILS MOST PEOPLE NEVER NOTICE. THIS  
MENU IS WHAT HAPPENS WHEN THAT CURIOSITY MEETS A  
HEALTHY DISREGARD FOR TAKING THINGS TOO SERIOUSLY AND  
SERVES AS A REMINDER THAT NERDING OUT AND HAVING FUN  
AREN'T MUTUALLY EXCLUSIVE.



# COLLINS COCKTAILS

## Dream of Electric Silk - 13



taro and baijiu layered with lemon and fino sherry, finished with a silken tofu foam for a smooth, airy treat

BOILED AND BLEND  
WITH SUGAR

DOUBLE CHARGED ISI

## Latent State - 13

oolong infused rum with amaro, chai, and cold brew, all set into an agar gel, and finished with a thick turmeric whip and crunchy caramel sugar

SEE THE ELAPHA

25% MILK LEFT

## Neon Rice - 14

edamame and gin combined with soju, toasted rice orgeat, and green chartreuse, served long over crushed ice with a crisp finish

CITRIC ACID ADJUST

SWIZZLE

## Backchannel Static - 12

rye whiskey and house sarsaparilla served from the tap, paired with black garlic and cherry custard in a deconstructed float with sweet savory depth

2.5 OZ CHERRY SYRUP

ANISE VANILLA



## Side A - 13

floral, fruity brandy meets coconut, tahini, and cream, finished with a touch of balsamic for rich, velvety drink

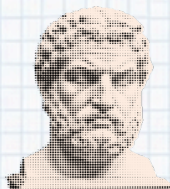
REMY V??

MORE TAHINI!!!

SEMI + BALSAMIC



# COLLINS COCKTAILS



## Afterimage - 13

grapefruit, suze, tequila, maraschino, milk-washed for a silky, clarified finish. nothing more needs to be said

TEA VERMOUTH MARASCHINO

25% MILK LEFT OVERNIGHT

## Crystal Days - 12

vodka and blanc vermouth, diluted with distilled lemongrass and green tea, served freezer cold with a dried eucalyptus meringue and apricot-citrus mist

MARTINI BUILD

BAKED FOR 3

WATER DISTILL

## If a Dirt, a Dirt - 13

campari barrel aged rum blend with pineapple, genepy, and curry spice for a bitter tropical melody

APPLET

JUNGLE

WASH?



## Reverse Nightcap - 17

a bitters forward riff on the old fashioned, featuring coconut-softened psychaud's, gentle whiskey warmth, and a silky finish

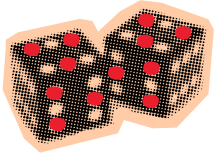
SHAKERADO??

1.5 OZ BITTERS

1/2 GARNISH

10 ML





# WINE

## WHITE

### BY THE GLASS

- Colleleva ..... Central Italy  
Verdicchio 12 / 42
- D de Dauzac ..... Bordeaux, France  
Sauvignon Blanc Blend 15 / 56
- G.D. Vajra ..... Piemonte, Italy  
Moscato 12 / 42
- Les Genièvres ..... Burgundy, France  
Chardonnay 15 / 56



### BY THE BOTTLE

- Stoller ..... Oregon.  
Chardonnay 55
- Coteaux du Loir ..... Loire Valley, France  
Chenin Blanc 59

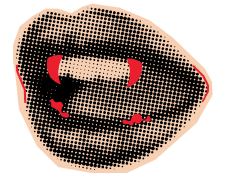


# WINE

## RED

### BY THE GLASS

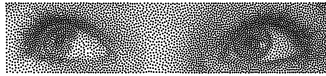
- Bernard Magrez ..... Bordeaux, France  
Cabernet Franc Blend 13 / 46
- Lioco Indica ..... Mendocino, California  
Valdiguie 19 / 66
- Andrew Cabernet ..... Paso Robles, California  
Cabernet Sauvignon Blend 16 / 56
- Crossbarn ..... Sonoma, California  
Pinot Noir 14 / 49



### BY THE BOTTLE

- Dievole ..... Toscana, Italy  
Chianti Classico 62
- Bella Novello ..... Napa valley, California  
Cabernet Sauvignon 90
- Télégramme ..... Châteauneuf-du-Pape, France  
Chateauneuf-du-Pape 130

# BEER



DRAFT - \$7

Sapporo ..... sapporo  
japanese lager

Alaskan Amber ..... alaskan brewing co  
amber

Zombie dust ..... 3 floyds  
pale ale

Rotating Sour ..... ask about me  
sour ale

Seasonal Tap ..... ask about me  
rotating



BOTTLE / CAN - \$6

Coors Light ..... pilsner

Pacifico ..... cerveza

FLVR! non-alcoholic ..... italian pils

Seasonal Feature ..... ask about me

# MINI'S

1.5 OZ POUR



## **ITALIAN BY ASSOCIATION #9**

limoncello with toasted coconut & mango  
7

## **AMARITTO**

50/50 - amaretto & rye whiskey  
7



## **ZERO PROOF**

NON-ALCOHOLIC OPTIONS

## **LAPOS AMARO & COLA**

a modern take on the classic Italian aperitivo  
7

## **PETAL SHIFT**

rice orgeat, taro, calpico, orange blossom, chili oil  
7

## **ACQUA PANNA STILL WATER**

4



## **AGUA DE PIEDRA SPARKLING WATER**

4