

~ classic cocktails \$10 ~

martini gin, dry vermouth

negroni gin, campari, punt e mes

cosmopolitan vodka, cranberry, cointreau, lime

daiquiri navy strength rum, lemon, lime

moscow mule vodka, ginger beer, lime

margarita tequila, cointreau, lime, agave

boulevardier rye, campari, sweet vermouth

whiskey sour bourbon, lemon

~ custom cocktails \$13 ~

frank mcguire knob creek rye, carpano antica, angostura bitters, luxardo cherry

jolly's triple lindy evan williams bonded bourbon, egg white, lemon, red wine float*

blackthorne conniption navy strength gin, dolin blanc, shiso leaf, lemon

la condesa vida mezcal, lime, pineapple, habanero honey

boots and saddle drambuie, carpano antica, laphroaig, bokers bitters

modern mule seasonal produce, bartender's choice of spirit and soda

open kimono japanese whiskey, ginger, burnt thyme, bitters

keith richards in exile cognac, cointreau, chamomile, charred citrus

miracle on ice hendrick's gin, lime, simple, cucumber, mint, soda

ignatius j reilly plantation rum, domaine de canton, jalapeno, peach, angostura bitters

cold beers ~

foothills hoppyum ipa \$6 ~ **wicked weed lunatic blond** wheat \$5

sierra nevada sierraveza lager \$5 ~ **green man trickster** ipa \$8 (16oz)

appalachian mountain brewery mystic dragon cider \$6

trophy wife session ipa \$6 ~ **burial shadowclock** pilsner \$6

steel string obvious child farmhouse ale \$12 (500mL)

duck rabbit milk stout \$5 ~ **a.m.b. black gold** porter \$6

fullsteam rocket science pale ale \$5 ~ **bold rock premium dry** cider \$5

wicked weed passionfruit lychee burst gose \$7

catawba evening joe coffee blond \$6