



COCKTAILS

Classic

Tom Collins

Beefeater, lemon juice, agave, soda

Dark and Stormy

Gosling's black seal rum, ginger beer

Old Fashion

Rittenhouse rye, sugar cube, angostura bitters/orange bitters

Vesper

Russian Standard, plymouth gin, lillet

Pisco Sour

Pisco, lemon juice, agave, egg white, angostura bitters

Alchemist

She Loves Mei, She Loves Mei Not

Barsol Pisco, Szechwan peppercorn infusion, Damascus rose petal, lemon juice, egg white

Bob's Your Uncle

Plymouth Gin, lemon basil infused agave, lemon grass, grapefruit bitters, soda

The Diamond Club and The Darkness

Flor de cana 7 year Diplomatico reserva rum, ghost chili ginger infusion, lemon juice, soda

My One and Only

Old raj gin, apricot cordial, chardonnay St. Germain, house made saffron orange tincture

The Juice

Mitchers straight rye, house blended bitters, demerera sugar, walnut saffron essence

The Apology

Old Rip Van Winkle 107, la fee absinthe, Charbay black walnut cordial, lemon juice, egg white, whisky barrel bitters

The Gov'ner

Yamazaki 12 year whisky, toasted cardamom infused agave, Japanese yuzu, fresh orange juice

Ground to Glass

El Tesoro platinum tequila, red pepper, cucumber, jalapeno, basil infused agave, fresh lime, orange bitters

Charmane's Star

Russian Standard platinum, cucumber, shiso leaf, fresh lime, Vietnamese cinnamon infused agave, rhubarb bitters



SNACKS

Cheese

Fromage d'Affinois Rhône-Alpes, France

Cow's milk, soft-ripened, and covered with a soft, bloomy rind. Buttery and rich with a sweet mild flavor
Served with sour cherry compote

Cabot Clothbound Cheddar Greensboro Vermont

Dry, slightly crunchy texture
Highlights of toasted nuts and toffee
Served with pear mostarda

Ossau Iraty Pyrenees France

Sheep's milk, semi firm robust nutty flavor
Served with Marcona almonds

Vegetable

Assorted

Marinated Olives

Marinated Artichokes

Marinated in herbs & olive oil

Peppadew Peppers

Sweet, tangy, slightly spicy pickled peppers

Roasted Tomatoes

Marinated in olive oil, oregano & garlic

Meat

Salumeria Biellese Pepperoni New York

Perfect blend of Spice and pork
Served with tomato jam

Sopressata Columbus Brooklyn

Black peppercorns are combined with dry-cured pork to make this sweet slice-able. Ground more coarsely than Genoa, rustic and spicy without being hot.
Served with whole grain mustard

Niman Ranch Pastrami California

FIRST CUT has extra marbling! Cured for several days and rubbed twice with spices, it gets a final rub of black pepper, coriander and garlic. Then slow cooked.
Served with horseradish