

Wine Room

CRAFTED COCKTAILS

HIBISCUS COSMIC COSMO

HOUSE HIBISCUS CRANBERRY JUICÉ.
ORANGE VODKA. HOUSE ORANGE BITTERS.
GRAN MARNIER.

12

NEBULAR NEGRONI BIANCA

HOUSE HERBED CHAMOMILLE GIN. SWEET
VERMOUTH. GALLIANO. LEMON.

12

INTERSTELLAR SANGRIA

RIESLING. BLACKBERRY BRANDY. HOUSE
BLACKBERRY LAVENDER SYRUP. CITRUS. SUGAR
ROLLED BLACKBERRIES

12

PEACH OLD FASHIONED CONTINUUM

HOUSE PEACH BOURBON. HOUSE ORANGE
BITTERS. FRESH ORANGE. CHARRED PEACH.
MARASCHINO.

13

PLANETARY PALOMA

CABO WABO. HOUSE GRAPEFRUIT CHILE DE
ARBOL SHRUB. CHARRED LIME. SWEET AND
SALTY SPICED RIM.

12

MANHATTAN PROJECT

BULLEIT RYE. AZTEC CHOCOLATE BITTERS.
VERMOUTH. CHILI COCOA. CHILI CHOCOLATE
SHAVINGS. MARASCHINO

12



Seasonal

CRAFTED COCKTAILS

Merry Mole

Mole Shrub. Chocolate bitters. Mezcal. Savory, smokey chocolate. Like a spicy chocolate kombucha!

13

The Manhattan Feast

Wild mushroom infused bourbon. Herbed infused vermouth. Celery bitters. Black peppercorn. Thanksgiving in a glass!

12

Holy Horchata

Hand crafted spiced rice milk. Rum. Tawny port. Fresh chocolate. Sweet, velvety.

13

Chili Toddy

Chilie de arbol infused aperol. Bourbon. Honey. Fresh lemon. Warm in the chest and sweet.

12

A Figgin' Good Time

House infused apple fig brandy, gran marnier, orange vodka, pomegranate. Sweet, light, nostalgic.

12

*Notify server of allergies

