

COCKTAILS

OUR COCKTAILS ARE SEASONAL, WELL BALANCED, AND ALWAYS MADE FROM SCRATCH

SATURN SLUSHEE (Slushee season ends in Nov) Vodka, gin, passionfruit, house-made orgeat and falernum, fresh lemon juice, Nerds garnish	15
THE SMOKING JACKET Cazcabel blanco tequila, Kilinga Bacanora, creme de violette, Shang raspberry shrub, lemon, tonic	15
LA PERA (MARGARITA) Cazcabel blanco tequila, pureed pear, Allspice Dram, sage agave, lime, bitters	15
QUEEN BEE (SPICY BEE'S KNEES) London dry gin, Sipsmith sloe gin, sumo orange, toasted cardomon Dolin Blanc, fresno & Thai chili honey	14
SHANGRI-LA OLD FASHIONED Bourbon, roasted pecan-demerara gum syrup, candy cap mushroom tincture, aromatic bitters	16
MAI TAI 3.0 Planteray pineapple rum & OFTD, house made velvet falernum, Kronan, lime, pistachio orgeat, dark rum float	15
SHANGRI-LA MANHATTAN Rittenhouse rye, Amaro CioCiaro, Cocchi Torino, cherry-vanilla bitters	16
ESPRESSO MARTINI Espresso infused vodka, Montenegro, Grand Marnier, chocolate bitters, oat milk	15
B. F. G. COSMO Lemongrass-infused vodka, Cappelletti, house-made cranberry juice, honey, orange flower water	15
CRUEL SUMMER (SPICY) Espadin mezcal, grapefruit, lime, agave, Chareau, Scrappy's Fire tincture	16

N/A COCKTAILS & BEVERAGES

LEMON ROOTS 9.5
Seedlip Grove, fresh lemon, ginger syrup, soda

PINEAPPLE COOLER 9.5
Seedlip Spice, pineapple, grenadine, soda

STELLA ARTOIS LIBERTE (BOTTLE) 7.5
FRESH LEMONADE 5
FEVER TREE SODA WATER 8
FOUNTAIN SODAS 4
ICED TEA 5
COFFEE 3

DESSERTS

DO IT FOR THE GRAHAM (DESSERT COCKTAIL) Retro golden graham infused bourbon, St. Elizabeth allspice dram, walnut liquor, chocolate bitters, house-made marshmallow s'mores	16
SCOOP ice cream or sorbet, house-made snickerdoodle cookie	6.5
BUTTERSCOTCH PUDDING espresso liqueur, sweet cream, house-made snickerdoodle cookie	13
THE CANDYBAR brownie, peanut butter mousse, candied nuts, caramel, peanut powder	15

