

COCKTAILS



Seersucker Martini

\$13

*Uncle Val's Botanical Gin, Vodka, Carpano Bianco Vermouth,
Ancho Reyes Verde, Saline, Absinthe*

Mood: *Rakish gardening in formal wear*

Character: *Refined, with a poblano pepper wink*



Blood Meridian

\$12

*Blanco Tequila, Ancho Reyes, Campari, Grenadine, Orange, Lime,
Angostura Bitters*

Mood: *Warding off marauders*

Character: *Firm backbone, spicy tongue*



Blow-Up & Other Stories

\$13

Reposado Tequila, Cold-Brew Coffee, Coffee Liqueur, Ancho Reyes, Mole' Bitters

Mood: *Ready to get the world by the tail*

Character: *Espresso Martini a la Robert Rodriguez*

We can be a little OLD FASHIONED...

Classic: *Bourbon, Demerara, Cherry Bark & Vanilla Bitters,
Angostura Bitters ... \$10*

Boondoggle: *Bourbon, Laird's Bonded Apple Brandy,
Benedictine, Oloroso Sherry, Whiskey Barrel Aged Bitters,
Chicory Pecan Bitters ... \$12*

The Spooking of Ravens: *Blended Scotch, Amaro Cynar,
Black Walnut Nocino, Cocchi Americano, Laphroaig ... \$14*

Most Classics: \$10 • Open - Close, Daily



Character
Study



COCKTAILS



Le Guin & Tonic

(Or: The Ursula)

\$12 *Plymouth Gin, Fever Tree Elderflower Tonic, Grapefruit Essence*

Mood: *We live in the best of all possible worlds*

Character: *A drink of laughter and forgetting*



The Pirandello

Planteray Pineapple Rum, Meletti, Demerara Sugar, Lemon

\$12 Mood: *Italian veranda lounging*

Character: *Six authors in search of a daiquiri*



Tale of 75 Lions

Bourbon, Sugar, Lime, Allspice Dram, Sparkling

\$11 Mood: *Celebrating Vanquished Foes*

Character: *Whiskey-eyed, Sharp-tongued French 75*



Play It As It Lays

Vodka, St. Germain, Grapefruit, Lime, Cane Sugar,

\$11 *Hibiscus-Lavender Bitters, Soda*

Mood: *A time of incisive commentary*

Character: *Relaxed but watchful*





The Devil's Dictionary

Mezcal, House Ginger Cordial, Lime, Creme de Cassis

\$12

Mood: *Windmill jousting prep*

Character: *El Diablo in evening wear*



Studs Lonigan

Irish Whiskey, Saler's Gentiane Liqueur, Jeppson's Malört, Cocchi Americano, Luxardo Bitter Bianco, Salt & Smoke Bitters

\$14

Mood: *Hopeful, slightly bitter, enduring*

Character: *Irish, Chicago-born, Evil Twin of a White Negroni*

Be malcontent...make it a Studs Malörtigan +2



Knock Down Fall Over

Planteray 3-Star Rum, Smith & Cross Rum, Angostura Bitters, Almond Orgeat, Lime

\$13

Mood: *Love in a single glance*

Character: *All beautiful things have their own unique complexity*



Corpse Survivor

Roku Gin, Italicus Bergamot Liqueur, Cocchi Americano, Absinthe, Black Lemon Bitters, Lemon, Club Soda, Sparkling

\$13

Mood: *Funeral crashing pre-game*

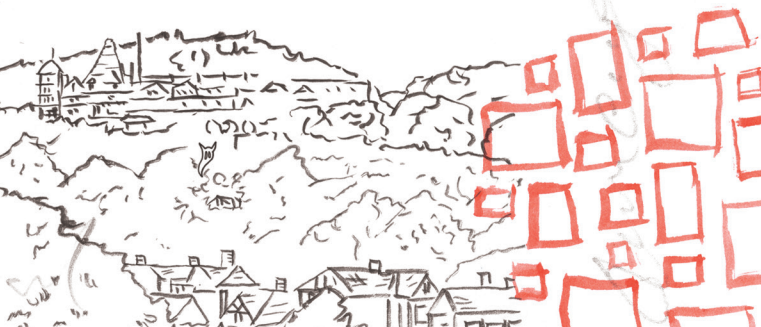
Character: *Life is long if you know how to live it*

BOILERMAKERS

Bukowski's Dinner: *Ham(m's) on (Old Overholt) Rye ... \$9*

Berg & Berger: *Radeberger, Underberg ... \$9*

Under The Volcano: *Imperial, Tequila ... \$9*





FANCIES



Fancy Manhattan

\$16 *Basil Hayden Dark Rye, Cocchi di Torino, Angostura Bitters*



City Lights Margarita

\$19 *El Tesoro Blanco, Agave Syrup, Lime, Salt Rim*



Desert Island Daiquiri

(Or: The Robinson Crusoe)

\$16 *Planteray Sealander Rum, Demerara Sugar, Lime*



Snazzy Sazerac

\$20 *Whistlepig 10 Year Rye, Pierre Ferrand Ambre Cognac, Peychaud's Bitters, Cane Sugar, Absinthe*



French 47

\$17 *Monkey 47 Gin, Cane Sugar, Sparkling, Lemon*



The San Juan Old Fashioned

\$18 *Old Forester 1910 Bourbon, Demerara, Cherry Bark & Vanilla Bitters, Angostura Bitters*

SPIRIT-FREE COCKTAILS



Drømme Roll Please

\$9 *Drømme Calm, Grapefruit, Fever Tree Mediterranean Tonic*



Dice & Discipline

\$9 *Amethyst Cucumber-Serrano, Lime, House Ginger Cordial, Club Soda*



Sneaky Gardener

\$8 *Amethyst Blueberry-Ginger-Mint, Lemon, Cane Sugar, Acid Phosphate*



Sci-Fi Fashioned

\$9 *Ritual Zero-Proof Rum, Demerara Syrup, Bittermen's Hopped Grapefruit Bitters, Fee Brother's Aromatic Bitters*



Gold Shush

\$8 *Kentucky 47 N/A Whiskey, Honey, Lemon, Aromatic Bitters*



BEER

Imperial Lager	\$3
Hamm's	\$3
Radeberger German Pilsner	\$6
Founders' Mortal Bloom Hazy IPA	\$6
Burlington Beer Co. Vaulted Blue NEIPA	\$6.5
Bell's Two Hearted IPA	\$7
Westbrook Brown Ale	\$6
Left Hand Nitro Milk Stout	\$8
N/A Athletic IPA	\$5.5
Austin Eastciders Blood Orange Cider	\$6
Fruit Smash	\$6



WINE

WHITE

House White (Gruner Veltliner)	<i>Hasen Sprung</i>	<i>Krems, AUT</i>	\$8 / \$32
Sauvignon Blanc	<i>Crowded House</i>	<i>Marlborough, NZ</i>	\$12 / \$48
Bourgogne Blanc	<i>Cave de Buxy</i>	<i>Burgundy, FRA</i>	\$11 / \$44

RED

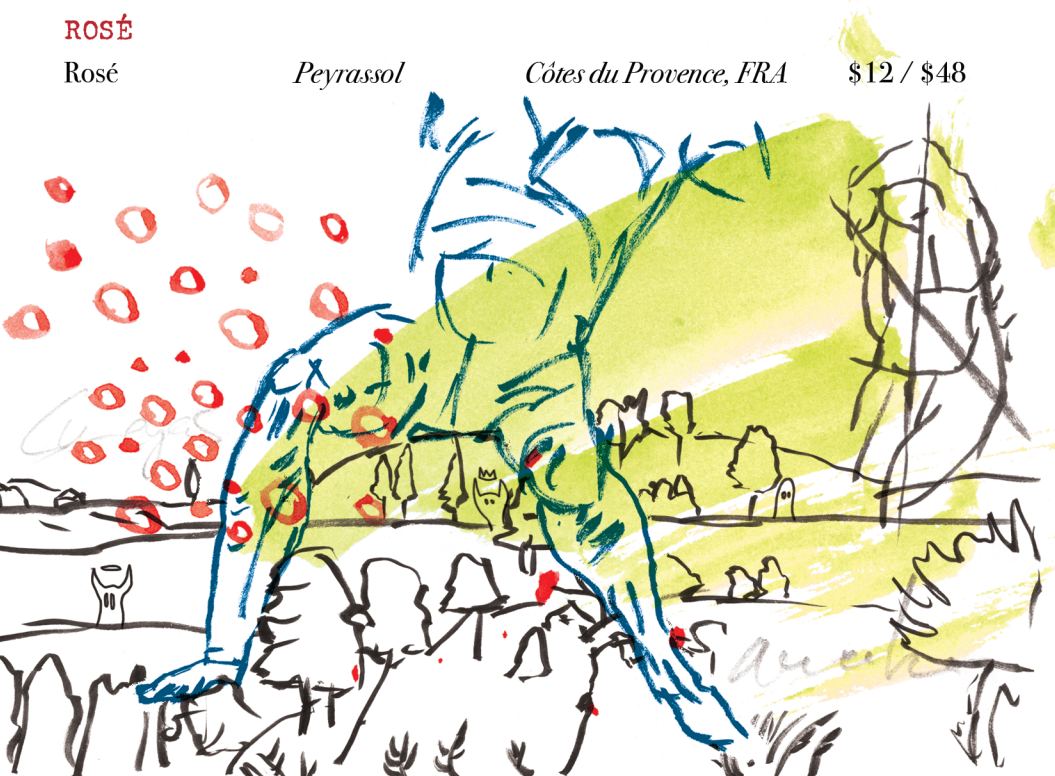
House Red (Barbera)	<i>Cantine Povero</i>	<i>Piedmont, IT</i>	\$8 / \$32
Cabernet Franc	<i>Gaia</i>	<i>Mendoza, ARG</i>	\$12 / \$48
Côtes-du-Rhône	<i>Val de Rois</i>	<i>Côtes-du-Rhône, FRA</i>	\$11 / \$44

SPARKLING

Cava	<i>Proa</i>	<i>Catalunya, SPA</i>	\$8 / \$32
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ROSÉ

Rosé	<i>Peyrassol</i>	<i>Côtes du Provence, FRA</i>	\$12 / \$48
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SNACKS

Salt & Pepper Pistachios	\$4.5
Hunter's Mix	\$4.5
Spicy Cheese Rounds	\$7
Rosemary & Garlic Chips	\$4

N/A OPTIONS

SODA

Maine Root Root Beer	\$2.5
Boylan's Cola	\$2.5
Maine Root Spicy Ginger	\$2.5
Maine Root Tonic	\$2.5
Fever Tree Tonic	\$2.5

OTHER TASTY BEVERAGES

Dram Mushroom Cola	\$6
Dram Adaptogenic CBD Seltzer (Sweetgrass or Lemongrass)	\$8
Lonely Sparkling Water	\$4
St. Rains THC Seltzer	\$8
N/A Athletic IPA	\$5.5

COFFEE

Cooperative Coffee 'Virtue' Cold Brew	\$3
Cold Brew & Tonic	\$5

STAFF

BAR TEAM:

Benjamin Henrichs
Mei Li Johnson
CJ Smith
Mickey Serrano
Tea Spasic

LEAD BARTENDER:

Michael Beckwith

MANAGEMENT:

Elaina Haile
Alex Fisher

PROPRIETORS:

Chall Gray
Lucia Gray
Jay Sanders

We appreciate YOU coming in!



Art by Josh Rhinehart