

COCKTAILS

ALLEY FLOWER FIZZ

HENDRICK'S GIN, MONTENEGRO, LEMON,
BLOOD ORANGE CORDIAL, EGG WHITES, TOASTED PISTACHIO . . . 12

BEGGAR'S BITTER

ANGOSTURA BITTERS, FERNET BRANCA, GINGER, LEMON, RAW SUGAR . . . 11

WILSHIRE BOULEVARD

FOUR ROSES, AVERNA, GRAPEFRUIT CORDIAL, HONEY, LEMON . . . 11

CANNERY ROW

OLD OVERHOLT, CYNAR, HOUSE-MADE GINGER-ALE, LEMON,
ROSEMARY, EGG WHITE, REGAN'S ORANGE BITTERS . . . 12

THE WIMBLY

SUTLER'S GIN, RHUBARB, PEYCHAUD'S AND CHAMOMILE BITTERS . . . 11

RELAMPAGO

ESPOLON REPOSADO, ANCHO REYES, VIDA MEZCAL, AGAVE, ANGOSTURA . . . 11

BRICK

FAMOUS GROUSE, McCLELLAND'S ISLAY, BENEDICTINE,
CARPANO ANTICA, BREWER'S BLACK WALNUT BITTERS . . . 12

BARREL AGED

NEGRONI

BATCH #5 WAS RESTED 75 DAYS IN A RYE WHISKEY BARREL

FORD'S GIN, CAMPARI, BYRRH, ORANGE BITTERS. . . 15

MANHATTAN

BATCH #2 EXPECTED READY 6/11/17 AT 45 DAYS OF AGE

RITTENHOUSE RYE, PUNT E MES, ORANGE BITTERS

FORTIFIED

*THREE OUNCES

SHERRY

CESAR FLORIDO *Fino* [chilled] . . . 8

LA CIGARERRA *Manzanilla* [chilled] . . . 8

BODEGAS GRANT *Amontillado* . . . 8

EL MAESTRO SIERRA 15yr *Oloroso* . . . 11

CESAR FLORIDO, DORADO *Moscato* [chilled] . . . 7

DESSERT WINE

MONTBORGEAU *Macvin du Jura* [chilled] . . . 10

LEMORTON *Pommeau de Normandie* [chilled] . . . 9

VERMOUTH

CARPANO *Antica / Punt E Mes* . . . 7

COCCHI *Americano / Torino* . . . 7

DOLIN *Dry / Blanc / Sweet* . . . 5

BEER

DRAFT

FRENCH BROAD *Gateway Kölsch* [5.3%, 12oz] . . . 5

WICKED WEED *Pernicious IPA* [7.5%, 12oz] . . . 5

LAZY HIKER *Wesser Evil Porter* [5.8%, 12oz] . . . 5

BURIAL BEER CO. *ROTATING TAP* [?.?%, 12oz] . . . 6

NARRAGANSETTE *Lager* [5.0%, 16oz] . . . 3

BOTTLE

BURIAL BEER CO. + KENT FALLS BREWING *CICADA MORTIS, Mixed Culture Spelt Saison* [6%, 750ml] . . . 30

WICKED WEED'S FUNKATORIUM *MARINA, American Sour Ale Fermented with Peaches and Apricots* [6.5%, 500ml] . . . 27

WINE

SPARKLING

CHENIN BLANC, CHARDONNAY *Brézé 'Cremant'* SAUMUR, LOIRE, FRANCE *

LAMBRUSCO *Venturini Baldini Montelocco* REGGIANO, EMILIA-ROMAGNA, ITALY

PINOT NOIR *Avinyo Rosé* PENEDES, SPAIN

WHITE

JACQUERE *Jean-Francois Quenard 2015* CHIGNIN, SAVOY, FRANCE

MELON DE BOURGOGNE *L'Oiseliniere 2015* MUSCADET, LOIRE, FRANCE.

CHENIN BLANC *Soucherie 2014* ANJOU, LOIRE, FRANCE

REISLING *Dr. Pauly-Bergweiler 'Noble House'* 2014 MOSEL, GERMANY

CHARDONNAY *Thevenet & Fils 'Pierreclos'* 2015 MACCONAIS, BURGUNDY, FRANCE

GROS MANSENG, PETIT COURBU *Clos Guirouilh Jurançon Sec 2013* SOUTHWEST, FRANCE

ROSÉ

TIBOUREN, GRENACHE *Clos Cibbone 2015* COTES du PROVENCE, FRANCE *

GRENACHE BLEND *Fontsainte Gris de Gris 2015* CORBIERES, LANGUEDOC-ROUSSILLON, FRANCE *

RED

PINOT NOIR *Thevenet & Fils 'Bussieres Les Clos'* 2014 MACCONAIS, BURGUNDY, FRANCE

BARBERA *Cordero di Montezemolo 2015* LANGHE, PIEDMONT, ITALY *

SANGIOVESE *Felsina Chianti Classico 2013* CHIANTI, TUSCANY, ITALY *

MERLOT, CABERNET SAUVIGNON *La Rame Bordeaux Rouge 2014* SAINT CROIX du MONTE, FRANCE *

SYRAH, GRENACHE *J. L. Chave 'Mon Coeur'* 2014 COTES du RHONE, FRANCE *

MALBEC, MERLOT *La Tour du Cayrou 2012* CAHORS, SOUTHWEST, FRANCE



Amari

*SERVED NEAT

MONTENEGRO

[floral, 23%] . . . 8

AVERNA

[bittersweet, 29%] . . . 11

CARDAMARO

[cardoon, 17%] . . . 6

CYNAR

[artichoke, 16.5%] . . . 7

NONINO

[orange oil, 35%] . . . 13

RAMAZZOTTI

[licorice, 30%] . . . 8

FERNET BRANCA MENTA

[andes choc., 30%] . . . 8

FERNET BRANCA

[base, 39%] . . . 7

FERNET LUXARDO

[sweeter base, 45%] . . . 8

FERNET LEOPOLD

[oxidized base, 40%] . . . 11

TREMONTIS MIRTO

[myrtle berry, 30%] . . . 10

ZUCCA RABARBARO

[smoked rhubarb, 30%] . . . 7

NARDINI

[maple, 31%] . . . 11

Absinthe Fountain

*TRADITIONAL SERVICE

ABSENTE VERTE

[FR, 55%] . . . 12

KUBLER BLANCHE

[CH, 53%] . . . 17

PERNOD SUPERIOR VERTE

[FR, 68%] . . . 19

ST. GEORGE VERTE

[USA, 60%] . . . 25

PASTIS

*SERVED ON THE ROCKS

LEGENDE HERBSAINT

[USA, 45%] . . . 7

PERNOD PASTIS

[FR, 40%] . . . 7

RICARD PASTIS

[FR, 45%] . . . 8

CLASSICS

LA LOUISIANE . . . 11

MINT JULEP . . . 10

PISCO SOUR . . . 13

DARK AND STORMY . . . 10

AVIATION . . . 12

FRENCH TABLE WINE

RED, WHITE,
or SPARKLING . . . 8

SHIFT DRINK

PINT of CANNED BEER

+

SHOT of WHISKEY. . . 7

HOUSE SODAS

GINGER ALE . . . 4

GRAPEFRUIT . . . 4

POMEGRANATE MINT . . . 4

ORANGE ROSEMARY . . . 4

BOTTLE LIST AVAILABLE BY REQUEST

GLASS TASTE CARAFE

[5oz]

. . . 12

. . . 8

. . . 12

[6oz]

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[3oz]

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[9oz]

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