

# COCKTAILS

## BEGGAR'S BITTER

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

## WILSHIRE BOULEVARD

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

## GORDON'S CUP

GIN, LIME, CUCUMBER, MINT, SEA SALT . . . 10

## CANNERY ROW

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

## MIRTO SOUR

TREMONTIS MIRTO, SUTLER'S GIN, LEMON, ANGELICA BITTERS . . . 12

## 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

RESTED IN A FIVE GALLON RYE WHISKEY BARREL FOR 85 DAYS

ROYAL DOCK, PUNT E MES, CAMPARI, BITTERS . . . 15

### MANHATTAN

BATCH #2 EXPECTED READY 8/26/17 AT 60 DAYS OF AGE

NOAH'S MILL, COCCHI TORINO, CARPANO ANTICA, 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

HI-WIRE *Mosaic IPA* [6.7%, 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] . . . 25

FUNKATORIUM *FILLE de FERME, Brettanomyces Farmhouse Ale fermented with Honeysuckle and Orange Zest* [4.2%, 500ml] . . . 15

HAW RIVER FARMHOUSE ALES *COMMUNAL, Belgian-Style Patersbier with Brettanomyces* [4.4%, 500ml] . . . 13

ZEBULON ARTISAN ALES *MIXED BERRY SOUR, American Wild Ale with Blackberries, Blueberries, and Boysenberries* [6.3%, 750ml] . . . 34

## 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 MANSANG, PETIT COURBU *Clos Guirouilh Jurançon Sec 2013* SOUTHWEST, FRANCE

### ROSÉ

CABERNET, MERLOT *La Rame Bordeaux Rosé 2015* SAINT CROIX du MONTE, FRANCE

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

### RED

PINOT NOIR *Koehler-Ruprecht 2014* PFALZ, GERMANY\*

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

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

MERLOT, CAB FRANC, CAB SAUVIGNON *Le Puy 'Ducs des Nauves' 2015* BORDEAUX, 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

## PASTIS

\*SERVED ON THE ROCKS

### LEGENDE HERBSAINT

[USA, 45%] . . . 7

### PERNOD PASTIS

[FR, 40%] . . . 7

### RICARD PASTIS

[FR, 45%] . . . 8

## CLASSICS

VIEUX CARRE . . . 12

AMARETTO SOUR . . . 11

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.  
HOUSE WINES AVAILABLE \$8/GLASS

GLASS TASTE CARAFE

[5oz]

. . . 12

. . . 8

. . . 12

[6oz]

. . . 10

. . . 9

. . . 12

. . . 10

. . . 12

. . . 12

[3oz]

. . . 6

. . . 5

. . . 7

. . . 6

. . . 7

. . . 7

[9oz]

. . . 17

. . . 13

. . . 18

. . . 17

. . . 18

. . . 18

. . . 10 . . . 6 . . . 17

. . . 15 . . . 9 . . . 22

. . . 13 . . . 8 . . . 20

. . . 12 . . . 7 . . . 18

. . . 13 . . . 8 . . . 20

. . . 13 . . . 8 . . . 20

. . . 12 . . . 7 . . . 18

. . . 12 . . . 7 . . . 18