

# Cocktails

Meet Me At My Tombstone 12

*Fall Mai Tai*

Pumpkin spiced George Dickel Rye,  
Wray & Nephew Overproof rum, pepita  
orgeat, lemon, dry curacao, allspice dram

Spooky Spice 10

*Cardamom spiced Old Fashioned*

George Dickel Rye, blend of amaros,  
cardamom, Angostura

A F\*\*\*ing Ghost! 11

*Clarified Milk Punch | Piña Colada*

Campesino Silver, Wray and Nephew  
OP rum, lime, citrus + coconut oleo,  
falernum, spiced pineapple

The Raven 10

*Daiquiri as dark as my soul*

Campesino Silver, blackberry, lime, simple,  
mint, topped with egg white

Cemetery Spritz 10

*fizzy*

Gin, chamomile blanc vermouth,  
Cocchi Americano, orange oleo,  
Angostura, apple soda, sour orange

Don't Look in the Basement! 10

*Pumpkin!*

Gin, pumpkin puree, cinnamon, nutmeg,  
all spice, lemon, coconut milk, Topo Chico  
Ancho Reyes

Witch's Kiss 10

*Created by Jim Mehan at PDT*

Reposado tequila, lemon juice,  
Strega, agave, apple butter

Ecto Cooler 9

*Easy going swamp monster*

Vodka, matcha, lemon, passionfruit,  
topped with ginger beer



Tell Tale Heart 10

*Twizzlers*

Bourbon, Aperol, Campari, sweet vermouth,  
spiced strawberry, absinthe, Topo Chico

Brains!! 11

*Hot Drink*

Reposado, pumpkin butter, cinnamon syrup,  
agave nectar, topped with our own cinnamon  
whipped cream and toasted pumpkin seeds

Ain't Scared of No Ghost (Pepper) 9

*Spicy and tequila*

Ghost pepper infused reposado,  
Campari, lime, agave

Tequila Zombie 15

*Strong | limit 2 | Pynchon approved*

**Super boozy blend of** Blanco Tequila, Aged Rum,  
Overproof Rum, lime, cinnamon syrup, grapefruit,  
Grenadine, bitters, Absinthe

Fireside Flip 11

*Touch of smoke | nutty | thick*

Mezcal, Coffee Stout syrup, Macadamia Nut,  
Sherry and a whole egg

El Diablo 10

Reposado tequila, ginger wort,  
lemon, crème de cassis

## Deals



- High AF in a Corn Maze 8  
Angostura spiked High life + shot of Mellow Corn
- Sloss Furnace 9  
Modelo Marg + blanco tequila
- A Bloody Nightmare 8

## Meet the Crew

Jordan Bennett *Bartender & Dog Mom*

Austin Yates *Bartender & Storyteller*

Joe Phelps *Bartender & Owner*

Meg Phelps *Queen of Ambiance & Owner*



Scan at your  
own risk

# Other Spirits



## Wine glass | bottle

El Viejo— <i>Pinot Noir</i>	8   32
Radio Boca— <i>Tempranillo</i>	8   32
Gougenheim— <i>Malbec</i>	9   36
Protocolo— <i>Rosé</i>	9   36
Mucho Mas— <i>Sauv Blanc</i>	7   28
Sebastiani— <i>Chardonnay</i>	10   40
Maschio— <i>Prosecco</i>	9   40
Los Monteros— <i>Cava</i>	8   35
Lolea Red— <i>Sangria</i>	10

## Beer

Avondale Mosey— <i>Amber Lager</i>	6
Fat Bottom Smoked Pumpkin— <i>Porter</i>	6
Good People— <i>Seasonal</i>	5.5
Modelo Especial	5
Parish Ghost in the Machine— <i>Double IPA</i>	9
Parish Pinot Noir Black Currant— <i>Sour</i>	9
Rogue Batsquatch— <i>Hazy IPA</i>	6
Sierra Nevada— <i>Oktoberfest</i>	5.5
Sierra Nevada Wild Little Thing— <i>Sour</i>	6
Southern Prohibition Devil's Harvest— <i>IPA</i>	6
Stiegl— <i>Grapefruit Radler</i>	6
Trim Tab 205— <i>Pale</i>	5.5
Yazoo Brewing Company— <i>Hefeweizen</i>	6

## Cider and Draught

Jack's Dry Hopped Cider	6
Rogue Dead Guy	5
Stone Buenaveza— <i>Mexican-style Lager Draught</i>	6

NIGHTMARE  
@  
PILCROW



(205)502-7600  
2015 1st Avenue N Birmingham, AL 35203  
info@Pilcrowbham.com  
Give us a follow! @pilcrowcocktail  

