

We are unable to accommodate separate or split check requests until a computerized POS is designed that can handle our vast inventory.

# RATIONS

## BITES

\$10

### BEEF CHICHARRONE

ramp salt  
charred lime

### BREAD

seawolf sourdough  
fennel pollen  
wild honey  
whipped butter

### ANGO-BOURBON NUTS

spiced cashew  
pretzel  
caramel popcorn



### TAYLOR SHELLFISH OYSTERS\*

six pacific oysters  
tomato ponzu  
sea grape  
charred scallion oil  
\$20

### PANZANELLA SALAD

buffalo mozzarella  
prosciutto  
peaches  
ramp vinaigrette  
\$20

### SWEETBREAD KARAAGE

cabbage  
togarashi mayo  
mustard greens  
lemon  
\$20

### CONFIT RABBIT TAQUITO

sanchez familia mole poblano  
heritage blue corn tortilla  
cotija  
pickled onion & cinnamon crema  
\$20



### CRAB RANGOON

mascarpone  
fermented fresno sauce  
frisee & herb salad  
\$20

### AHI TUNA CRISPY RICE

wasabi shoot  
pansy  
shio koji  
yuzu kosho mayo  
\$20

### CARIBBEAN PASTY

warming spices  
tumeric pastry dough  
lime leaf chimichurri  
\$20

# BUN HEAVEN

\$20

### PORK BELLY BUNS

four buns with sweet & spicy sauce - apple slaw

### VEGETARIAN BUNS

four buns with fried tofu - cucumber kimchi - soy glaze

### MEAT & CHEESE BOARD

chocolate "salami"  
honeycomb  
marcona almond  
seasonal accompaniments  
\$30

### SEARED SCALLOPS

corn pudding  
corn fungi  
mole salami succotash  
charred shisito  
\$30

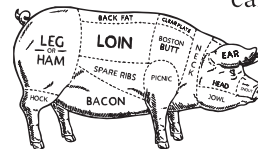


### BUN BO HUE TAGLIATELLE

pork & beef ragu  
lemongrass  
crispy vermicelli  
opal basil  
cilantro  
mint  
lime  
\$30

### CRISPY PORK HOCK PATA

lemon grass  
pickled papaya & carrot  
butter lettuce  
calamansi garlic vinegar  
\$30



### ALOO GOBI CAULIFLOWER

green garbanzo & potato salad  
coconut cucumber yogurt  
chili mint chutney  
\$30

### HANGER STEAK

creamed nettle  
foraged mushroom  
peas  
truffle demi-glace  
\$30

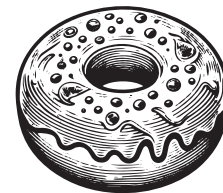
# DESSERT

### FROZEN TREATS

ask your server  
for today's  
delights  
\$10

### PIGGY DONUT

espresso-bourbon gelato  
smoked maple lardo  
mascarpone  
candied bacon  
\$10



ALCOHOL, EGGS, SEX, UNDERCOOKED FOODS  
AND MOST ENJOYABLE THINGS IN LIFE  
CAN AND WILL KILL YOU IF YOU GIVE THEM ENOUGH TIME.  
UNTIL, THEN, LIVE LIFE TO THE FULLEST.

# WINE

Please see the Captain's List  
for the complete selection.

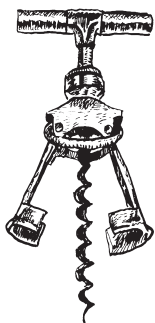
VINADA NON-ALC SPARKLING ROSÉ - \$12

SEGURA VIUDAS CAVA, SP \$8

ANGELINI PROSECCO, IT \$12

PATRIARCHE ROSÉ CRÉMANT, FR \$12

LA CLÉ DE LA FEMME CHAMPAGNE \$19



## STILL WINE

GLASS \$12  
BOTTLE \$45

## W H I T E

CANTINA TERLANO PINOT GRIS, IT

BLACK COTTAGE SAUVIGNON BLANC, NZ

HOUSE OF BROWN CHARDONNAY, CA

## ROSÉ

MOULIN DE LA ROUGE,  
LES ADRETS  
BANDOL, FR



## R E D

MACEDON PINOT NOIR, MK

ASSIÉGÉS CÔTES DU RHÔNE, FR

SCATTERED PEAKS CAB SAUV, CA

H. DE HAUTE-SERRE MALBEC, CAHORS

# TAP

Spirits on tap are \$18.  
Beers and ciders are \$10.

## HOUSEMADE AMARO

citrusy with dark berries and floral hops.  
bitter and sweet

## CHARTREUSE 90°

green chartreuse proofed, chilled and on tap

## HOLY MOUNTAIN

white lodge wit



## BEAR REPUBLIC

racer 5 ipa

## BITBURGER

pilsner

# BOTTLE

## TIN CITY CIDER CO.

polly dolly: barrel fermented,  
can conditioned cider

## BLACK RAVEN

pilsner



## SAISON DUPONT

farmhouse ale

## TOTAL DOMINATION

northwest i.p.a.

## DELERIUM TREMENS

strong blonde

## OMMEGANG THREE PHILOSOPHERS

quadrupel and kriek ales

# INNOVATIONS

Within this section one will find concoctions of our own device alongside beautiful libations inspired or influenced by modern mixology procured throughout our realm's most exotic locales.



## WHOLE PAYCHECK\*

crop organic vodka,  
old forester bourbon,  
amaro montenegro, peach,  
fresh lemon juice  
\$22



## SHROUDED ROULETTE

Tell us your base spirit,  
and we'll create the mystery.  
Every recipe secret and unique! \$18+

## LAWN BOY

(side 2/song 2)

american gin,  
papaya,  
passionfruit,  
fresh lime juice,  
amaro soda,  
rose petal  
\$24



## SHABALLAH

bourbon,  
dry sherry,  
banana, citrus,  
clarified,  
chilled &  
carbonated  
\$22



## MOUNTAIN'S OUT!

forest gin, salers  
gentiane, manzanita,  
holy herb, pine, sage,  
pomelo, hops, maple-  
pear foam.  
\$22



## CANON'S CANNON

WE'VE RE-BARRELLED CASK STRENGTH  
MAKER'S MARK IN OUR PRIVATE SELECT BARREL  
AND ADDED A FLORAL LIQUEUR,  
BITTER-SWEET AMARO, AND OUR HOUSEMADE  
BLUEBERRY-THYME SHRUB. \$22

## COCKTAIL PHO-NATIC

gin, baiju,  
ancho verde,  
bitter bianco,  
fennel, anise,  
chinese five-spice,  
szechuan peppercorn  
\$24



## THERE'S ALWAYS \$\$\$\$ IN THE BANANA STAND



banana-tea-infused  
silver rum,  
liquor dimmi, lime,  
honey, wit, bitters  
\$24

## ROSE WATER SWIZZLE

gin, rosewater,  
griottine cherry,  
fresh lemon, soda,  
angostura bitters  
\$24



## NEVER FORGET

gin, luxardo bitter,  
strawberry, lemon,  
african red bush,  
ginko biloba, bitters  
\$22



## VOLTA'S SWAN

tequila blanco,  
lillet, aperol,  
rhubarb shrub,  
peychaud's bitters  
grapefruit soda  
\$22



## ENGLISH GARDEN

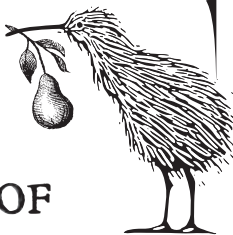
high proof gin,  
pressed cucumber,  
strega, white,  
celery bitters  
\$22





# INNOVATIONS

(CONTINUED)



## CAMPFIRE IN GEORGIA

mezcal,  
puréed peach,  
habanero,  
fresh oj,  
caramelized cinnamon,  
cherry & applewood  
smoke, bitters  
\$22



## PAIR OF ROWI

old forester  
bourbon,  
elderflower,  
pear, kiwi, lime,  
oregano, soda,  
bitters  
\$24



## REYES' COCKTAIL

mezcal, agave,  
cocchi americano,  
fresh lime,  
puréed melon,  
hint of habanero,  
sage leaf, bitters  
\$24



## CASONI ROSE

gin, vermouth,  
campari,  
rose petal,  
pink peppercorn,  
bubbles.  
\$24

## UNSINKABLE

genever, chartreuse,  
apple and lemon juices,  
vanilla-peach  
marmalade,  
angostura,  
smoke  
\$24



## MOTHER'S MILK

novo fogo cachaça,  
condensed milk,  
crushed red grape,  
"lovage", fresh lime,  
bitters  
\$24



## KENTUCKY GOOSE

bourbon, gooseberry,  
kina l'aero d'or, lemon,  
apple juice, bitters  
\$22



# RARITIES

We will be travelling back in time with the libations below,  
wherein we dig into our vast vintage cellar to recreate receipts that will  
transport one to an era when socializing with cocktail in hand  
was a magical, yet everyday occurrence.

## PEGU CLUB



\$305  
booth's 1964 gin,  
cointreau c. 1930,  
lime juice c. today



## CHAMPS ELYSEES

\$585  
courvoisier c. 1935,  
chartreuse c. 1935, lemon

## BIJOU



\$365  
house of lord's gin c. 1950,  
sweet vermouth c. 1960,  
chartreuse c. 1961, bitters



## NEGRONI

tanqueray c. 1970, vermouth c. 1960,  
campari c. 1970, orange twist



## BENTLEY



\$355  
calvados c. 1950,  
vermouth c. 1960,  
bitters

## SAZERAC



\$750  
courvoisier c. 1935 or  
c. 1945 monticello rye,  
pernod absinthe c. 1940,  
peychaud's bitters



## RED HOOK




\$575  
rittenhouse rye c. 1950,  
punt e mes c. 1960,  
maraschino c. 1940




# CLASSICS

We've combed the libraries and bars of the world in order to offer you, our good companion, this tasty collection of vetted mellifluent compounds.

All cocktails are \$16 unless otherwise noted.

 **ZUBROWKA**  
bison grass vodka,  
dolin blanc, danzig's  
gold water, bitters  
*c. 1934, Yakimovitch, London*

 **METEXA**  
cocchi americano,  
blanco tequila,  
swedish punch,  
grapefruit twist  
*c. 1935, J.E. Mouncer, UK*

**SELF  
STARTER  
COCKTAIL**   
gin, cocchi americano,  
apricot, lime zest  
*c. 1930, Savoy*

 **BEE'S  
TOES**  
gin, floral  
almond honey,  
fresh lemon juice  
(our riff on the Bee's Knees)  
*c. 1937, Gale & Marco*  
\$18



**MARY PICKFORD**  
rum, maraschino, lime,  
pineapple juice,  
pomegranate & bitters  
*c. 1928, Chicote*





 **AVIATION**  
empress gin,  
luxardo maraschino,  
violette, fresh lemon  
*c. 1916, Hugo Ensslin*  
\$18

**BOCANA  
SPECIAL**   
gin, creme yvette,  
punt e mes, sherry,  
fresh grapefruit  
*c. 1948, Acapulco*

**PIMM'S CUP**  
gin, pimm's, cucumber,  
lime & ginger beer,  
frozen  
*c. 1840, London*



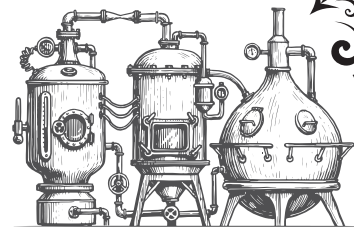
**EL DIABLO**   
tequila, cassis,  
ginger beer & lime  
*c. 1972, Bergeron*


 **CANDADO**  
gin, cherry blossom  
vermouth, raspberry,  
cherry bitters  
*c. 1927, Solana*





**DE  
FRESA  
FIZZ**


old tom and sloe gins,  
lemon, cream, white,  
soda, orange bitters  
*c. 1925, Cuba*



 **TANGLEFOOT**  
light & dark rums,  
swedish punch, orange &  
lemon juices, peychaud's  
*c. 1937, United Kingdom*

**MORNING GLORY  
COCKTAIL**  
rye, cognac, triple sec,  
dash of absinthe,  
bokers, angostura,  
dash of soda   
*c. 1887, Thomas*


 **PHOEBE  
DELIGHTS**  
rye, pineapple,  
batavia arrack,  
citrus medley,  
scrappy's lime &  
angostura bitters  
*c. 1876, Order of the Elks*

 **HOLSTEIN**  
cognac, amer picon,  
blackberry,  
angostura bitters,  
orange twist  
*c. 1919, Havana*



**SWAZI  
FREEZE**  
bourbon, peach,  
caperitif, bitters  
*c. 1937, Tarling*



**VERMOUTH  
COCKTAIL**   
carpano antica,  
dolin blanc,  
pomegranate, bitters  
*1930s, Chicago*

**CRESCENT**  
bourbon, dolin rouge,  
amer picon, raspberry,  
boker's, orange zest  
*c. 1937, Café Royal*



 **ELK'S OWN  
COCKTAIL**  
bourbon, pineapple  
port, lemon, white,  
angostura bitters  
*c. 1922, McElhone*

 **DEUX  
FRAISES**  
port, cognac,  
strawberry,  
angostura  
& hellfire bitters  
*c. 1929, Jean Gueguen*

# SHARED

\$22/person



**BULL MARKET**  
macallan 18 yr, scotch,  
"screaming eagle" cab  
reduction, ramazzotti,  
amari, champagne, gold  
Serves four.



## THE BURGER KING

four roses bourbon, monkey shoulder whisky,  
pineapple, chartreuse, falernum, fresh lime  
Serves two - four.



## RELEASE THE KRAKEN

oyster shell gin,  
licor 43, strega,  
butterfly pea  
tea, fresh  
lemon & quinine  
Serves two.

# SANS

EACH RECEIPT PREPARED  
SANS ALCOHOL  
\$20



## POG THE MAGIC DRAGON

passionfruit, orange,  
guava, black "horchata"



## I'M LONGAN VER-JUS

longan, pear,  
verjus blanc,  
sparkling rosé

## BLOOD MOON

hibiscus purée, yuzu, hops,  
key lime, juniper berry,  
carbonated blood orange

