

## frosty



### TRINIDAD SLUSHY

\$12

sagamore rye, amaro di angostura, giffard orgeat, lemon  
\*contains nuts

\$10

### STRAWBERRY THIEF

bosford strawberry-rose gin, bsc "shot tower" gin, lavender-strawberry, lime



GO PRO & ADD AN UNDERBERG FLOAT \$3

## light-hearted

\$11

### JEFFERSON SOUR

sage infused hayman's "royal dock" gin, royal combier, lemon, honey, lemon oil



\$12

### THOUSAND SUNNY

principe de los apóstoles gin, ancho verde, mango lassi, lime, coconut, pineapple, tajin



### MISTER TALLY MAN

\$13

doctor bird rum, house-made banana liqueur, sherry blend, brown sugar-allspice, orange, 18.21 havana & hide bitters, mint

\$13

### ROSE'S APOTHECARY

empress 1908 gin, italicus bergamot liqueur, cocchi rosa, lemon, scrappy's cardamom bitters



### CASCADE OF GREEN

\$11

barr hill gin, suze, celery, dill, lime, saline, fresh herbs



### RED SAILS AT NIGHT

\$13

woodinville bourbon, cherry heering, don ciccio rabarbaro, orange, lemon, vanilla tincture

\$12

### BREAKFAST RAMOS

bluecoat gin, combier crème de pêche, fruity pebbles cream, lemon, lime, demerara, egg white, orange flower water, 18.21 earl grey bitters, singha soda



\$12

### GOLDEN CHILD

nydc chief gowanus gin, green chartreuse, golden coconut milk, carrot, lemon, baking spice

\$1 of each cocktail sold will go to the CENTER FOR HOPE to fight child abuse

### FAIRY DUST

\$9

don ciccio "ambrosia" aperitivo, salers gentiane, lagunitas hoppy refresher, dehydrated lemon wheel



\$10

### WINDWARD DAIQUIRI

la favorite rum, cotton & reed dry spice rum, toasted wild rice, lime, bitter end jamaican jerk bitters



# DUTCH COURAGE

## experienced



### D.C.O.F

\$14

lockhouse barreled gin, cinnamon, cardamom bitters, lemon oil

\$14

### FEVER DREAM

bols genever, wine collective vermu, taylor fladgate white port, tempus fugit liqueur de violette, scrappy's black lemon bitters, absinthe, lemon oil



### SACA PALABRAS

\$14

nori infused el buho mezcal, forthave "red" aperitivo, tabacal rancio sec, orange peel

## spirit free

### N.A.GRONI

\$9

giffard n.a. aperitif, botanical "gin" syrup, tortuga jasmine kombucha, fee bros. orange bitters, orange oil



### FUNCTIONAL BOTANICAL CO.

### CANNED GINSENG KOLA \$6



\$7

### GREEN GARDEN

celery, dill, lime, saline, fever tree mediterranean tonic

SCAN HERE  
for a complete list  
of our offerings.



Dine or drink with us and receive  
10% off at our Bottle Shoppe.

## BOTTLES & CANS

Peabody Heights Old Oriole Park 16 oz.	\$4
Stillwater "Insetto" Italian Plum Sour	\$7
Manor Hill Pilsner	\$5 <sup>50</sup>
Monument City "Watermill" Kolsch	\$7
Oliver Brewing "Social" Lager	\$5
Brooklyn Summer Ale	\$5
Peabody Heights "Astrodon" Hazy IPA	\$6
Checkerspot "Butterfly Kisses" NEIPA 16oz.	\$10
1623 Brewing Co. Dry Irish Stout	\$6
Graft Farm Flor Cider	\$7
Charm City Basil-Lemongrass Mead	\$7

## WINE

Valdo Brut Sparkling, Italy NV	\$7 / \$25
Domaine Bousquet Brut Rosé Mendoza, Argentina, NV	\$8 / \$28
Raza Vinho Verde Minho, Portugal '19	\$7 / \$25
La Vinyeta Granacha Blanc Empordà, Spain '17	\$9 / \$32
Bellevue Tourain Sauvignon Blanc, Loire, France '19	\$9 / \$32
Lago Rosé, Amarante, Portugal '19	\$7 <sup>50</sup> / \$26
Domaine Saint Cyr Beaujolais Burgundy, France '19	\$12 / \$44
Auka Malbec Reserva Mendoza, Argentina '18	\$9 / \$32
Ostatu Rioja Crianza, Rioja, Spain '16	\$13 / \$48

## THINGS TO EAT

### Snacks

Japanese Peanuts \$4  
*fried peanuts straight out of  
mexico*

Giant Corn Nuts \$4  
*masala seasoning*

Warm Citrus Olives \$8  
*orange, lemon, oregano*

### Sandwiches

*served with route 11 chips*

Italian Cold Cut \$16  
*calabrese, prosciutto, coppa,  
provolone, dijonnaise, karma  
farms lettuce, martin's hoagie  
roll*

Hot Ham & Cheese \$14  
*shaved pit ham, cheddar  
cheese, dijonnaise, toasted  
sourdough*

Mushroom Melt \$15  
*maitake mushrooms,  
provolone, caramelized  
onions, fennel, spinach,  
toasted sourdough*



### Boards

*with crostini  
& accoutrement*

Little Boy Blue \$10  
*pungent sheep's milk  
hook's cheese co., wi*

Nottingham Gouda \$12  
*nutty cow's milk  
locksley farmstead, va*

Humboldt Fog \$12  
*creamy goat's milk  
cypress grove, ca*

Coppa \$8  
*dry-cured pork*

Prosciutto \$9  
*18-month dry-cured ham*

Gin & Juice Salami \$13  
*lamb, pork, juniper, citrus  
peel*

Nuri \$14  
*spiced mackerel*

Tenorio \$14  
*tuna with capers*

Lulas \$14  
*stuffed squid*

Minerva \$20  
*tuna belly*

### Plates

Fermented Onion Dip \$8  
*served with route 11 s+p chips*

Motzi Bread & Sardines \$13  
*olive tapenade, guindilla  
peppers, lemon*

Motzi Bread & Smoked  
Salmon \$13  
*lemon-dill yogurt, pickled  
fennel, tobiko*

Smoked Blueberries &  
Burrata Salad \$14  
*karma farms kale, toasted  
almonds, lemon-honey  
vinaigrette*

Peppered Beef \$13  
Carpaccio  
*charred onion aioli, lemon  
zest, pickled mustard seed,  
olive oil*

Searred Yellowfin Tuna \$16  
*sesame pickled cucumber,  
harissa aioli, sesame confetti*

Cauliflower Bowl \$18  
*charred onion-tomatillo  
salsa verde, quinoa, soft  
boiled egg, lemon yogurt*

### Desserts

Doctor Bird Rum \$5  
Rice Crispy

Warm Fudge Brownie \$8  
*mocha sauce, charmery  
malty vanilla chip ice cream*