

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

far north "solveig" 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, cucumber, parsley, 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 ⁵⁰
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 ⁵⁰ / \$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 <i>fried peanuts straight out of mexico</i>	\$4
Giant Corn Nuts <i>jamaican jerk seasoned</i>	\$4
Caramelized Onion Dip <i>miso, bonito flakes served with route 11 dill chips</i>	\$8
Liptauer Cheese Spread <i>european pimento cheese, gochugaru everything spice, bagel chips</i>	\$9

Sandwiches

<i>served with route 11 dill chips</i>	
Cold Cut Banh Mi <i>mortadella, calabrese, coppa, pickled carrot, daikon, mushroom pâté, cilantro, jalapenos, lemongrass aioli (smoked tofu option)</i>	\$16
Summer Grilled Cheese <i>provolone, jarlsberg, brie, roasted strawberry fresno jam, arugula, sourdough * add prosciutto + \$3</i>	\$14
Philly Roast Mushroom <i>broccoli rabe, pickled fennel, guindilla peppers, provolone, garlic confit dijonnaise, sesame hoagie roll (vegan optional)</i>	\$15

Toasts

Motzi Bread & Sardines <i>olive tapenade, guindilla peppers, lemon</i>	\$13
Motzi Bread & Smoked Salmon <i>lemon-dill yogurt, pickled fennel, tobiko</i>	\$13

Boards

<i>with crostini & accoutrement</i>	
The Blue Jay <i>rich cow's milk with juniper deer creek, wi</i>	\$10
Nottingham Gouda <i>nutty cow's milk locksley farmstead, va</i>	\$12
Humboldt Fog <i>creamy goat's milk cypress grove, ca</i>	\$12
Coppa <i>dry-cured pork</i>	\$8
Prosciutto <i>18-month dry-cured ham</i>	\$9
Gin & Juice Salami <i>lamb, pork, juniper, citrus peel</i>	\$13
Calabrese <i>wild fennel, calabrian pepper salami</i>	\$8

Nuri <i>spiced mackerel</i>	\$14
Tenorio <i>tuna with capers</i>	\$14
Lulas <i>stuffed squid</i>	\$14



Plates

Smoked Peaches & Burrata Salad <i>baby greens, fennel, baby heirloom tomatoes, sunflower kernels, green goddess vinaigrette, vincotto</i>	\$14
Peppered Beef Carpaccio <i>orange thyme aioli, smoked castelvetrano puree, arugula, fennel, cara cara, pickled shallots</i>	\$13
Harissa Blackened Yellowfin Tuna <i>edamame puree, cucumber chimichurri, togarashi, oregano</i>	\$16
Smoked Duck Wings <i>mezcal chamoy bbq, tatin, cilantro, fennel</i>	\$15
Beet Poke Bowl <i>sushi rice, edamame, pineapple muchim, carrot, daikon, cucumber, avocado, six-minute soy egg, yellow sriracha aioli, sesame confetti</i>	\$20
Desserts	
Gin Crème Brûlée <i>sipsmith v.j.o.p. custard, fennel pollen, peaches, herbs</i>	\$10
Sundae Du Jour <i>charmery ice cream, house- made toppings</i>	\$10