

# COCKTAILS

<b>Classic Old Fashioned</b>	\$11/\$12
<i>Rye/Bourbon, House Aromatic Bitters, Demerara, Orange Oil, Luxardo Cherry</i>	
<b>Maple Old Fashioned</b>	\$12/\$13
<i>Rye/Bourbon, Local Maple Syrup, Orange Bitters, Aromatic Bitters, Orange Oil, Luxardo Cherry</i>	
<b>Jack Coyote</b>	\$12
<i>Fig Infused Rye, Lemon, Lime, House Pomegranate Syrup, House Black Walnut Bitters</i>	
<b>Honorable Manhattan</b>	\$12
<i>Rye, House Sweet Vermouth, Aromatic Bitters, Luxardo Cherry</i>	
<b>Classic Rye Sour</b>	\$13
<i>Rye, Lemon, Simple Syrup, Egg White, House Aromatic Bitters</i>	
<b>THD Sazerac</b>	\$13
<i>Rye, Opal Absinthe, Sugar, House Aromatic Bitters, Lemon Oil</i>	
<b>Gold Rush Thyme</b>	\$12
<i>Bourbon, Lemon, Thyme Infused Local Honey</i>	
<b>Brown Dog</b>	\$12
<i>Bourbon, Grapefruit, Lemon, Cinnamon</i>	
<b>Green Apple Ginger Sour</b>	\$12
<i>Green Apple Infused Bourbon, Apple Ginger Cordial, Lime, Lemon, Ginger Beer, House Aromatic Bitters</i>	
<b>Nordic Gimlet</b>	\$12
<i>Spice Merchants Apricot Black Tea Infused Nordic Gin, Lime, Simple</i>	
<b>Lemon Sage Bramble</b>	\$12
<i>Spice Merchants Apricot Black Tea Infused Nordic Gin, Black Current, Lemon, Pineapple, Sage, Saline</i>	
<b>Blazing Cranberry</b>	\$12
<i>Winter Gin, Cranberry Preserves, Cinnamon, Lime, Charred Dehydrated Lime</i>	
<b>Rosemary Gin Paloma</b>	\$12
<i>Nordic Gin, Grapefruit, Lime, Rosemary Agave</i>	
<b>Espresso Martini</b>	\$12
<i>Vodka, House Coffee Liqueur, Espresso Strength Velodrome Cold Brew, Demerara</i>	
<b>Cosmo</b>	\$12
<i>Vodka, Cranberry Hibiscus Cordial, Lime Cordial</i>	
<b>Caesar</b>	\$13
<i>Vodka/Serrano Vodka, Clamato Juice, Worcestershire, Seasonings and Spices, Meat and Cheese Garnish</i>	

# DESSERT DRINKS

<b>Matcha Sour</b>	\$13
<i>Vodka, Matcha Coconut Cordial, Lemon, Egg White, White Chocolate</i>	
<b>Eye of the Thaiger</b>	\$11
<i>Vodka, Thai Iced Tea Infused Sweetened Condensed Milk, Half &amp; Half</i>	
<b>White Russian</b>	\$10
<i>Vodka, House Coffee Liqueur, Half &amp; Half</i>	
<b>+\$1 Peppermint White Russian</b>	



# WINTER MENU

Please Order at the Bar!

## ON DRAFT

<b>Winter Punch</b>	\$11
<i>Rye, House Falernum, Lime Juice, Grapefruit, Cinnamon, Pomegranate Molasses, House Aromatic Bitters, Opal Absinthe</i>	
<b>Winter Gin &amp; Tonic</b>	\$8
<i>Winter Gin, House Tonic</i>	

## ABSINTHE

Our Absinthe is a highly aromatic and herbal spirit with a distinct anise flavor. Louching occurs when water is added and the absinthe turns cloudy due to the natural oils present in the spirit. We serve absinthe the most traditional way: 2oz of Opal Absinthe, 2oz ice cold water on the side, a sugar cube on a slotted spoon to dilute and sweeten the spirit to your individual preferences. ( 130 Proof )

<b>Bartender's Choice Mixed Shot</b>	\$5
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## WINE

<b>Bonobo White Blend</b>	\$9
<i>White Riesling 40%, Chardonnay 25%, Pinot Gris 25%</i>	

## MOCKTAILS

<b>Spiced Orange Shrub</b>	\$6
<i>House Made Spiced Orange Shrub, Cranberry Preserves, Soda Water</i>	
<b>N/A Paloma</b>	\$6
<i>Grapefruit, Rosemary Infused Agave, Lime, Soda</i>	
<b>Pomegranate Limeade</b>	\$6
<i>Pomegranate, Lime, Local Maple Syrup</i>	
<b>Lemon Ginger Honey Mocktail Bitters</b>	\$6
<i>Apple Ginger Cordial, Lemon, Thyme Infused Honey, House Aromatic Bitters</i>	

## STANDARDS

<b>Coke, Diet Coke, Sprite, Tangerine La Croix, Grapefruit La Croix Fresca</b>	\$2
<b>Shorts Thirst Mutilator</b>	\$3
<i>Citrusy, Bubbly, Carb &amp; Calorie Free Hop Water</i>	

### Special Thanks:



Due to extra costs associated with cups, stickers and licensing, a \$1 fee will be applied to all social district drinks.