

COCKTAILS

Classic Old Fashioned <i>Rye/Bourbon, House Aromatic Bitters, Demerara, Orange Oil, Luxardo Cherry</i>	\$12/\$13
Maple Old Fashioned <i>Rye/Bourbon, Local Maple Syrup, Orange Bitters, Aromatic Bitters, Orange Oil, Luxardo Cherry</i>	\$13/\$14
Jack Coyote <i>Fig-Infused Rye, Lemon, Lime, House Pomegranate Syrup, House Black Walnut Bitters</i>	\$13
Spring Manhattan <i>Rye, House Orange Infused Sweet Vermouth, Aromatic Bitters, Orange Bitters Luxardo Cherry</i>	\$14
Classic Rye Sour <i>Rye, Lemon, Simple Syrup, Egg White, House Aromatic Bitters</i>	\$14
THD Sazerac <i>Rye, Sugar, House Aromatic Bitters</i>	\$14
Gold Rush Thyme <i>Bourbon, Lemon, Thyme Infused Local Honey</i>	\$13
Peak Blinders Smash <i>Bourbon, Earl Grey Simple, Lemon, Mint</i>	\$14
Granny Ginger Sour <i>Green Apple Infused Bourbon, Apple Ginger Cordial, Lime, Lemon, Ginger Beer, House Aromatic Bitters</i>	\$13
Nordic Gimlet <i>Spice Merchants Apricot Black Tea Infused Nordic Gin, Lime, Simple</i>	\$13
Lemon Sage Bramble <i>Spice Merchants Apricot Black Tea Infused Nordic Gin, Black Current, Lemon, Pineapple, Sage, Saline</i>	\$14
Lady Marmalade <i>Spring Gin, Marmalade, Cinnamon, Lime, House Orange Bitters, Charred Dehydrated Lime</i>	\$14
Rosemary Gin Paloma <i>Nordic Gin, Grapefruit, Lime, Rosemary Agave</i>	\$14
Espresso Martini <i>Vodka, House Coffee Liqueur, Espresso Strength Velodrome Cold Brew, Demerara</i>	\$12
Cosmo <i>Vodka, Cranberry Hibiscus Cordial, Lime Cordial</i>	\$13
Caesar <i>Vodka/Serrano Vodka, Clamato Juice, Worcestershire, Seasonings and Spices, Meat and Cheese Garnish</i>	\$14

DESSERT DRINKS

The Elvis <i>Banana Peanut Butter Old Fashioned</i>	\$13
Matcha Sour <i>Vodka, Matcha Coconut Cordial, Lemon, Egg White, White Chocolate</i>	\$14
Eye of the Thaiger <i>Vodka, Thai Iced Tea Infused Sweetened Condensed Milk, Half & Half</i>	\$13
White Russian <i>Vodka, House Coffee Liqueur, Half & Half</i>	\$11



SPRING MENU

Please Order at the Bar!

ON DRAFT

Gimme The Tea <i>Nordic Gin, Lemon Oleo, Lemon Juice, Lavender, Green Tea</i>	\$11
Spring In Your Step <i>Spring Gin, House Tonic, Sparkling Cucumber Water</i>	\$9

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)

Bartender's Choice Mixed Shot	\$5
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MOCKTAILS

Strawberry Roan Shrub <i>House Balsamic and Maple Roasted Strawberry Shrub</i>	\$7
N/A Paloma <i>Grapefruit, Rosemary Infused Agave, Lime, Soda</i>	\$7
Kiwi Refresher <i>Pomegranate, Lime, Local Maple Syrup</i>	\$8
Lemon Ginger Honey Mocktail Bitters <i>Apple Ginger Cordial, Lemon, Thyme Infused Honey, House Aromatic Bitters</i>	\$7

STANDARDS

Coke, Diet Coke, Sprite, Tangerine La Croix, Grapefruit La Croix	\$3
Shorts Thirst Mutilator <i>Citrusy, Bubbly, Carb & Calorie Free Hop Water</i>	\$4

Special Thanks:



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