

## HOUSE

### **Daybreaker**

Amontillado Sherry, Cocchi Americano,  
VS Calvados, Verjus, Absinthe, Fennel  
\$12

### **Deli Calling**

Future Gin, Orange Liqueur, Yellow Mustard,  
Lemon, Cel-Ray, Herbs  
\$12

### **Our Own Cove**

Rye Whiskey, Cachaça Prata,  
Manischewitz, Guava, Lime  
\$12

### **Alhambra Corridor**

Reposado Tequila, Akvavit, Maraschino,  
Szechuan, Honey, Lemon  
\$12

### **Take the Air**

Bols Genever, Blanc Vermouth,  
Salers Aperitif, Amaro Nonino, Centerba  
\$14

### **Glass Glitch**

Bonded Rye Whiskey, Armagnac, Banana,  
Peychaud's & Chocolate Bitters, Absinthe  
\$14

## CLASSIC

### **Negroni Sbagliato**

Vermouth di Torino, Campari,  
Byrrh Quinquina, Cava  
\$14

### **Singapore Sling**

London Dry Gin, Benedictine,  
Cherry Heering, Lime, Pineapple, Soda  
\$12

### **4-Rum Daiquiri**

Rums from Nicaragua, Martinique,  
Jamaica, St. Croix, Lime, Cane Sugar  
\$12

### **Naked & Famous**

Ensemble Mezcal, Yellow Chartreuse,  
Aperol, Lime  
\$14

### **Milk Maid**

Blanco Tequila, Lime,  
Coconut, Cucumber, Salt  
\$12

### **Curtain Call**

High West Double Rye, Peychaud's,  
Pedro Ximenez Sherry, Lemon  
\$14

## MARTINIS

### **Adonis**

Manzanilla Sherry, Sweet Vermouth,  
House & Orange Bitters  
\$12

### **Classic**

London Dry Gin,  
Dry Vermouth, Orange Bitters  
\$14

### **Full Sour**

Akvavit, Dry Vermouth, Pickle Brine  
\$14

### **Oaxaqueño**

Yola Mezcal, Blanc Vermouth,  
Chateau, Orange & Jalapeño Bitters  
\$14

### **Trident**

Akvavit, Cynar, Amontillado Sherry,  
Orange & Peach Bitters  
\$14

### **Bobby Burns**

Bank Note Scotch, Vermouth di Torino,  
Benedictine, House Bitters  
\$14