

Cocktails

made with freshly squeezed juices



THE ELYX PINEAPPLE

..... \$25

SERVED IN A COPPER STYLE GOLDEN PINEAPPLE

Absolut Elyx, pineapple purée, lemon juice, sherry, rosemary syrup, salted caramel syrup, tiki bitters

BUBBLY

Cassis Royal – 10

Briottet Crème de Cassis, sparkling wine

April in Paris – 12.5

Absolut pear vodka, St. Elderflower liqueur, sparkling wine

Royal Spritz – 11.5

Crown Royal, Aperol, sparkling wine, orange peel garnish

Peach Royal – 10.5

Lillet Blanc, Pêche de Vigne, sparkling wine, lemon peel garnish

ORIGINALS

Gin'tlemen – 11.5

Botanist gin, lavender, lemon juice, mint

1605 Smash – 11.5

Nolet's gin, Green Chartreuse, lime juice, cucumber, pineapple, sprinkle of salt garnish

London Tipple – 11.5

Pimms No.1, Nolet's gin, St. Elderflower, lime juice, Peychaud's bitters, mint sprig

The Clevelander – 12.5

Don Julio Blanco tequila, passion fruit puree, pineapple, lime juice, black pepper tincture

Ruby Cubes – 11.5

Four Roses bourbon, orange juice, ginger, lemon juice

Kahwatini – 12.5

Kahwa espresso shot, Van Gogh espresso & vanilla vodkas, Frangelico, Kahlua

CLASSICS

Old Fashioned – 11.5

Buffalo Trace bourbon, Angostura bitters, demerara syrup, orange peel

Sazerac – 11.5

Bulleit rye whiskey, Peychaud's bitters, demerara syrup, absinthe rinse, lemon peel

Ten-Gen Swizzle – 10.5

Ketel One vodka, Aperol, lemon juice, almond syrup, mint sprig

Moscow Mule – 11

Russian Standard vodka, ginger, lime juice, club soda, mint sprig

The Bramble – 11.5

Botanist gin, Briottet creme de cassis, lemon juice, lemon twist & blackberry garnish

Pink Pepper Paloma – 11

Mezcal, grapefruit juice, pink pepper syrup, lime juice, lime wheel garnish

REFRESHING

Bourbon 'n Berries – 11.25

Bulleit bourbon, agave, apple juice, lemon juice, muddled blackberries

Star Margarita – 10.5

Olmecca Altos Reposado tequila, Agave, lime juice, orange juice, lime wedge garnish

Gra'it Mai Tai – 12.5

Gra'it grappa, Clement VSOP rum, B&B, lime juice, almond syrup, pineapple leaf garnish

Beach Dr. Lemonade – 11.25

Ciroc peach vodka, lemon juice, club soda, muddled strawberries

Mo-Tito – 10

Tito's vodka, Rose wine, lemon juice, agave, muddled grapes & mint, sparkling wine

Tiki 23 – 12.5

Ron Zacapa 23 rum, demerara syrup, lemon juice, Angostura, absinthe rinse, nutmeg garnish

MOCKTAILS - 7.5

Strawberry Limeade

Muddled strawberries, lime juice, sugar syrup, club soda

White Cranberry Mojito

Mint, limes, white cranberry juice, club soda

CASSIS SANGRIA

..... \$30

RED, WHITE, OR PINK | \$9 BY THE GLASS

our signature wine blend topped with fresh fruit



RECOMMENDED LIQUORS

SCOTCH

Balvenie (14 year) | Glenmorangie | Glenfiddich (12, 14 years)
Glenlivet (12, 15, 18 years) | Johnny Walker (black, gold, blue)
Macallan (12, 15, 18, 21 years)

BOURBON/WHISKEY

Angel's Envy | Basil Haden's | Blanton's | Knob Creek
Maker's Mark Cask | Whistle Pig Rye | Woodford Reserve

RUM

Diplomatico Reserva | Papa's Pilar | Pyrat | Ron Zacapa 23

TEQUILA

Avion (silver, repo, anejo) | Del Maguey Mezcal Vida
Don Julio (blanco, repo) | Don Julio 1942
Patron (silver, repo, anejo) | Clase Azul

VODKA

Absolut | Belvedere | Chopin | Ciroc | Grey Goose

GIN

Botanist | Hendricks | Nolet's Silver | Tanqueray

ARMAGNAC/COGNAC

Armagnac Larressingle VSOP | Hennessy XO
Louis XIII | Remy Martin VSOP

DRAUGHT BEER

1664 Kronenbourg – 7.5

Pale Lager 5.5%

1664 Kronenbourg Blanc – 7.5

Wheat Beer 5%

Tucher – 7.5

Hefeweizen 5.35%

Full Sail – 7

American Pale Ale 6%

Goose Island – 7.5

India Pale Ale 5.9%

Yuengling – 7

American Amber 4.5%

BOTTLED BEER

Bud Light – 4

Missouri, USA 4.2%

Michelob Ultra – 5.5

Missouri, USA 4.2%

Corona, Corona Light – 6

Mexico 4.5%

Stella Artois – 6.25

Belgium 5%

Leffe Blonde – 6.25

Belgium 6.6%

Hoegaarden – 6.25

Belgium 4.9%

Full Sail Session Lager – 5.5

Oregon, USA 5.1%

Full Sail Amber – 5.5

Oregon, USA 6%

Negra Modelo – 6.25

Mexico 5.4%

O'hara's Dry Stout – 6.25

Ireland 4.3%

Woodchuck Cider (Dry) – 6

Germany

O'Douls N/A – 5

Missouri, USA 0.50%

..... the Ultimate

HAPPY HOUR

❁ **\$2.50** ❁

select house wines, domestic
beers & well liquors

❁ **\$5** ❁

house champagne
& all draft beers

MON - FRI 4PM - 7PM | TUESDAY 4PM - MIDNIGHT

TUESDAY AVAILABLE ONLY AT THE BAR. AFTER 7PM

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Wine

by the glass

CHAMPAGNE & SPARKLING

- J.P. Chenet Blanc**
Brut, Bordeaux, France – 8
- Gancia** Moscato,
Veneto, Italy – 9
- Pierre Chanier** Brut Rosé,
Loire, France – 10
- Chandon By Moët** Brut Rosé,
Napa Valley, California – 14
- Ruffino** (375ml) Prosecco,
Tuscany, Italy – 16
- Moët & Chandon Imperial** Brut,
Champagne, France – 18
- Moët Ice Imperial** Fine
Champagne, Champagne,
France – 20

HOUSE WINE CARAFE

white or red
\$18

WHITE

CHARDONNAY

- Maison Nicolas** 2015, Vin de
Pays d'Oc, France – 7.5
- Mimi** 2014, Horse Heaven Hills,
Washington – 10
- Chalk Hill** 2014, Sonoma Coast,
California – 13.5

SAUVIGNON BLANC

- Maison Nicolas** 2015, Vin de
Pays d'Oc, France – 7.5
- Peter Yealands** 2015,
Marlborough, New
Zealand – 10
- Clos Pegase Mitsuko's** 2016,
Carneros, California – 13

WHITES OF INTEREST

- Piccini Pinot Grigio** 2016,
delle Venezie, Italy – 8
- Pacific Rim Riesling** 2015,
Columbia Valley, Washinton – 8
- M de Mulonnière Chenin
Blanc** 2015, Loire Valley,
France – 10.5
- King Estate Pinot Gris** 2014,
Oregon – 11
- Sauvion Vouvray** 2015,
Loire Valley, France – 11

RED

CABERNET SAUVIGNON

- Maison Nicolas** 2014, Vin de
Pays d'Oc, France – 7.5
- Terrazas Reserva** 2014,
Mendoza, Argentina – 11.5
- Uppercut** 2014, Napa Valley,
California – 13.5

PINOT NOIR

- Hob Nob** 2013, Languedoc-
Roussillon, France – 8
- Hahn** 2014, Monterey County,
California – 10.5
- Erath Resplendent** 2015,
Oregon – 13

MALBEC

- Terrazas Reservas** 2014,
Mendoza, Argentina – 10.5

MERLOT

- Tangley Oaks** 2012, Napa
Valley, California – 10

REDS OF INTEREST

- Cline Red Zinfandel** 2014,
Lodi, California – 8.5
- Conundrum Red Blend** 2014,
California – 9.5
- Heritages Côtes du Rhône
Rouge** 2013, Rhône, France – 10
- Gravel Bar Alluvial Red**
2014, Columbia Valley,
Washington – 12

ROSÉ & DESSERT WINE

- Aimé Roquesante** 2016, Provence, France – 8.5
- Minuty M** 2015, Provence, France – 11
- Robert Mondavi Moscato** 2013, Napa Valley, California – 10