

PLAYLIST

SIDE A: LIGHT + BRIGHT



DROP CITY

7

Wildflower Peach, Lemon, Black Tea Bitters, and Spearmint with your choice of *Vodka or Bourbon*



YOUNG AMERICANS

8

Ford's Dry Gin, Cocchi Americano, Chamomile, Ruby Grapefruit, Lemon



ZOMBIE ZOO

8

Island Rums, Hibiscus, Pomegranate, Citrus, Tiki Spices



CARAVAN***

9

Freeze Dried Strawberry, Dry Rosé, and Lime with your choice of *Blanco Tequila, Espadin Mezcal, or Reposado Sotol*

SIDE B: BOLD + BOOZY



TCB OLD FASHIONED

8

Rye Whiskey, Turbinado + Citrus + Triple Bitters Oleo



LEON'S JULEP

11

Reposado Tequila, Oregano, Molé, and a bouquet of Fresh Mint



HI BECKY...

6

Shot of Becherovka and a High Life Mini

BONUS TRACK: ROTATING \$5 COCKTAIL



AFTER THE GOLDRUSH***

5

Tea Smoked Bourbon, Hot Sauce Honey, Lemon, Bitters

***LIKE IT SPICY? ASK FOR 'HOT DROPS'.

SNACKS

(price)

BEER BREAD BBQ Salt Caramelized Onions Smoked Beef Fat Butter Beer Jam	6
HERBED CHICKPEA FRIES Lemon Aioli Hot Sauce	8
MOZZARELLA STICKS Marinara	7
OAK ROASTED CASTELVETRANO OLIVES Chile Citrus Raisin Sherry	6
STEAK FRIES Grana Padano Rosemary Aioli Aleppo	8
MUHAMMARA Candied Walnut Cumin Coriander Yogurt Sesame Cracker	10
PIMENTO CHEESE Salt + Vinegar Chips Pickles Deck Sauce	12
SPANISH SARDINE TIN Sesame Cracker Lemon Aioli Summer Herbs	9
HAMACHI CRUDO Nuoc Cham Jalapeno Carrot Avocado Mousse Fried Onion Cilantro	15
CHARRED + SHAVED BEEF Bitter Greens Bottarga Aioli Castelvetrano Olives Calabrese Chile Grana Padano	15
BALSAMIC FISH SAUCE CHICKEN WINGS Pickled Cucumber Jalapeño	9
SAUSAGE PLATTER Andouille Fennel-Ginger Smoked Beef Pickles, Mustard + Toast	23
CHEESE BOARD This Week's Selections Olives Nuts Fruit Bread	19