

Black Duck Old Fashioned \$16  
 Duck Fat Washed Rye-Whiskey, Walnut,  
 Corn Liqueur, Burnt Agave



Black Duck Negroni \$16  
 Gin, Mezcal, Rhubarb, Vermouth, Negroni Antica

Patagonia Fizz \$16  
 Trákal, Yerba Mate, Raspberry, Grapefruit, CO<sub>2</sub>

Mo Butta' Mo Better \$16  
 Amontillado, Cognac, Salted Caramel, Brown Butter

The First Metropolis \$16  
 12 YR Aged Thai Rum, Amaro, Ulrich Aperitivo, Orgeat, Lime

Anethus \$16  
 Aquavit, Dill, Oolong Tea, Vegan Milk Clarification, CO<sub>2</sub>, Coconut Foam

Ode To The Beet \$16  
 Bourbon, Beetroot, Maleza Cacahuatate, Corn, Lemon, Aquafaba

Try it, it's Sexy \$15  
 Supergay Vodka, Pecorino, Bianco Vermut, Fino, Black Pepper, Chili Oil

Smoldering Spirit \$15  
 Mezcal, Allspice, Falernum, Fernet, Lemon, Sage

Rum-Hattan \$15  
 Spiced Rum Blend, Cocoa Nib, Sweet Vermouth, Ancho Reyes, Mole, Coconut Oil

En Tus Sueños \$15  
 Raicilla, Butterfly Pea Tea, Lavender, Chamomile, Lemon, Aquafaba

Herb Your Enthusiasm \$15  
 Vodka, Rosemary, Thyme, Crème De Framboise, Lime, Prosecco



## BEER AND WINE LIST

### DRAFT

Indeed Pistachio Cream Ale \$9  
 Bells Two Hearted IPA \$9  
 Bad Weather Pilsner \$8  
 Fulton Lonely Blonde \$8  
 Pries Miraculum \$8  
 Rotating Tap \$8

### RED WINE

Negro Angelo & Figli, \$14 \$60  
 Nebbiolo  
 Clos Siguier, Malbec \$14 \$60  
 Aubert & Mathieu Eugenie \$13 \$57  
 Minervois, Rhone Blend  
 Domaine Emmanuel Giboulot, \$12 \$52  
 Pinot Noir  
 Chateau du Hureau, \$12 \$52  
 Cab-Franc

### WHITE WINE

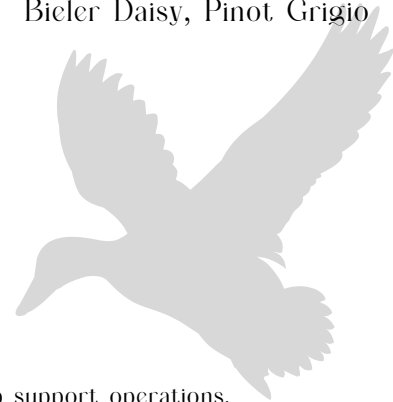
Christina, Gruner Veltliner \$13 \$57  
 Diatom Bar M, Chardonnay \$13 \$57  
 Negro Angelo & Figli, \$12 \$52  
 Vino Bianco  
 Domaine de Massiac, \$10 \$42  
 Sauvignon Blanc  
 Bieler Daisy, Pinot. Grigio \$10 \$42

### BOTTLED / CANS

Zywiec \$9  
 Lagunitas Little Sumpin' Hazy \$8  
 Black Stack Local 755 \$8  
 Bent Paddle ESB Amber \$7  
 Hamms \$5  
 Sociable Cider Hazy Bluebery \$8  
 Sociable Cider Dry Apple \$8

### SPARKLING

Domaine J. Laurens, Cremant \$13 \$42  
 de Limoux



A 5% increase has been included in the listed pricing to help support operations.  
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# SPIRIT LIST

## Whiskey

Angel's Envy Rye \$28  
Louisville, KY: Sweet rum, sherry wood, soft oak

High West Campfire \$20  
Park City, Utah: Salty caramel, toffee, black cherry, chai spice

Kikori Whiskey \$14  
Kumamoto, Japan: Melon, toasted almonds, tart apple, oak, cherry blossom

Michters American \$13  
Louisville, KY: Butterscotch, dried fruit, caramel

Du Nord Mixed Blood \$13

Knob Creek Rye \$11  
Clermont, KY: Traditional rye spiciness, vanilla, brown sugar, soft butter

Bushmills Black Bush \$11  
Ireland: Sherry, peaches, nutty, spice

Powers Irish Rye \$9  
Dublin City, Ireland: Candied ginger, orange peel, caramelized apple, red liquorice

Jack Daniels Black Label \$8

Old Overholt Rye \$6

## Bourbon

Woodinville Applewood Finish \$30  
Woodinville, WA: Rich palate of caramel, vanilla, hint of apple spice

Kings County Blended \$21  
Brooklyn, NY: Soft with a warm spicy finish

Whistle Pig Piggyback \$17  
Hartford, VT: Maple, vanilla, cherry

Basil Hayden \$14  
Clermont, KY: Charred oak, sweet brown sugar, black pepper

Woodford Reserve \$14  
Versailles, KY: Cocoa, chocolate, toffee, citrus

Michters Small Batch \$13  
Louisville, KY: Smoky, silky, cinnamon, candied fruit

Bib & Tucker Double Char \$11  
Bardstown, KY: Vanilla, sugar maple, white smoke, hints of sweet corn

Elijah Craig 12YR \$9  
Bardstown, KY: Roasted caramel and oak, cinnamon, toasted vanilla, apple, orange peel

Wild Turkey 81 \$7

## Brandy/Cognac

Labelle VSOP Bas-Armagnac \$12

St. Remy Signature Brandy \$10

North Wisconsin Brandy \$8

## Scotch

Macallan 12YR \$30  
Scotland: Honey oak, butterscotch  
Oban 14YR \$26

Scotland: Smoky, creamy palate, notes of marmalade, toffee apples and pear cider  
Balvenie 14YR Caribbean Cask \$22.00

Laphroaig 10YR \$17  
Scotland: Hints of seaweed, peaty, sweet

Lagavulin 8YR \$15  
Islay, Scotland: Mint, dark chocolate, sweet

Glenfiddich 12YR \$13  
Speyside, Scotland: Grainy, floral, caramel

Chivas Regal 12YR \$9  
Speyside, Scotland: Grainy, floral, caramel

Johnnie Walker Black Label \$9  
Scotland: Sweet fruit, smoky spice, hint of marmalade

## Rum

Camazotz Oaxaca \$12  
Oaxaca, Mexico: Fresh melon and mango, vegetal and savory, white pepper finish

Cihuatan Cinabrio \$11  
El Salvador: Orange peel, mango, spicy, woody finish

Cheranie \$9  
New Orleans, LA: Grassy, vegetal, hints of funk

Tattersall Barreled \$9  
Minneapolis, MN: Caramel, vanilla, cream, smoky molasses, tobacco

Cihuatan Indigo \$9  
El Salvador: Vanilla, cappuccino, hazelnut and chocolate  
Plantation OFTD \$9

West Indies, Barbados: Dark chocolate, espresso, dried fruit, roasted vanilla, sweet barrel

King Coil White \$8  
Saint Paul, MN: Panela, molasses, ginger

Cihuatan Jade \$7.00  
Plantation Dark \$6.00

## Tequila

Don Fulano Reposado \$18  
Jalisco, Mexico: Peppery, sweet, notes of baking spices, oak, dried fruit, citrus

Santo Fino Anejo \$16  
Jalisco, Mexico: Cooked agave, caramel, oak and vanilla finish

Siempre Anejo \$15  
Jalisco, Mexico: Toffee, salted caramel, chocolate, vanilla, peppercorns, warm finish

Don Fulano Blanco \$15  
Jalisco, Mexico: Agave, spiciness, candy apple

Santo Fino Reposado \$13  
Jalisco, Mexico: Light agave, whiskey notes, oak barrel, hint of caramel

Siete Leguas Blanco \$12.00  
Siempre Plata \$9.00

Campo Bravo \$7.00

## Mezcal/Agave

Pluma Negra Tepeztate \$40  
Tepeztate | Oaxaca, Mexico: Sweet, dried tropical fruit, green pepper

Cuentacientos \$26  
Cuishe | Oaxaca, Mexico: Fresh, vegetal, green, bright

Derrumbes Michoacan \$23  
Cupreata + Inaequidens | Michoacan, Mexico: Bitter grapefruit, briney, salted veggies, honeydew, lemongrass

Pluma Negra Espadin \$16  
Angustifolia | Oaxaca, Mexico: Light smoke, vanilla, almond, salinity finish

Derrumbes San Luis Potos \$13  
Salmian | San Luis Potosi, Mexico: Green peppers, zesty, funky, honey on the finish

La Luna "Black Label" \$13  
Cupreata + Tequilana + Manso Sahuayo | Michoacan, Mexico: Floral, citrus blossoms, vanilla

La Venenosa Raicillia Tabernas \$12  
Angustifolia + Maximiliana | Jalisco: Cinnamon, resinous spices, a subtle hint of lemongrass, oak

Yola Mezcal \$11  
Espadin + Cuishe | Oaxaca, Mexico: Ripe fruit, pink peppercorns, sagebrush, citrus flowers.

## Gin

Trakal \$11  
Chile: Red Berries, fennel, herbs

Yu Gin \$10  
France: Piney, tart yuzu, warm finish

Song Cai Distillery \$10  
Hanoi, Vietnam: Smooth on the palate, fruity honeyed citrus, piney juniper

Suntory Roku Gin \$9.00

Diego Amarilla \$8  
Mexico: Zesty, chamomile, citrus

Diega Rosa \$8  
Mexico: Citrus, floral, fruity

African Dry Gin \$8.00

## Vodka

Prairie Vodka \$10  
Clean, silky, floral

Belvedere \$9  
Clean, silky, floral

Supergay Vodka \$8  
Mellow butterscotch, hints of saline, salted caramel finish

Suntory Haku \$8  
Crisp, sweet, clean finish

West 32 Soju \$7  
Notes of fruit, slightly grainy, smooth finish

All Spirits are offered as a 2oz Pour and can be served in a cocktail, Neat, over Ice, or with a Large Rock for \$2

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