## **ORIGINALS**

### **LOVE ISLAND**

\$14 | Chinola passionfruit liqueur, house citrus cordial, cava Tart, bubbly, silly

### PERU IN THE A.M.

\$15 | Pisco, Luxardo, honey, grapefruit, lime, orange marmalade

Bright, exotic, refreshing

### CAMP COUNSELORS

\$24 | Castle & Key rye, dry curaçao, lemon, orange, orgeat, coconut cream, carbonation

Sweet, silky, fun
(milk clarified, contains nuts)

Serves two

### FLAMING HOT TITO'S

\$11 | Flaming Hot Cheetos Tito's vodka, Ancho Reyes chile liqueur, spiced agave, lime Spicy, fun, surprising

### CHURR' ALL I NEED

\$14 | Churro-infused Bacardi Ocho rum, Kafé Anme, salted caramel cane syrup Complex, sweet, spiritous

### **FAN TAN\***

\$12 | Mi Campo blanco tequila, Xicaru mezcal, ginger, lemon, sugar, egg white, hot sauce

Spicy, silky, crushable

### **NIGHT FLIGHT**

\$13 | Appleton Signature rum, maple syrup, lime Balanced, sweet, refreshing

### **ART OF THE DILL**

\$13 | Hi & Mighty Big Fuss gin, pickle syrup, celery bitters, lemon

Vegetal, savory, refreshing

### HOW DO YOU LIKE THEM APPLES?

\$13 | Apple Jack-infused bourbon, lemon, apple brown sugar, angostura bitters Autumnal, sweet, warming

### PINK NEGRONI

\$15 | Lind & Lime Gin, Aperol, cherry, grapefruit Botanical, soft, sippable (milk clarified)

### SCHOOL LUNCH

\$19.99 | Patron Silver, preserved lime, fresh lime, sugar, grapefruit soda, PB&J

Nostalgic, vintage, refreshing (this one comes in a thermos, inside a lunchbox)

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### **SPARKLING**

Cava, Mistinguett | Spain | \$8 G | \$36 B

Dry Sparkling Red, Fiorini Lambrusco | Italy | \$10 G | \$40 B

Champagne, Legras & Haas Blanc de Blancs | France | \$125

### WHITE

**Dry White,** Umani Ronchi Ca'Sal di Serra | Italy | \$13 G | \$39 B **Pinot Gris,** King Estates | California | \$20 | half bottle

### RED

Red Blend, Rocim "Mariana" | Portugal | \$12 G | \$36 B Cabernet Sauvignon, Daou | California | \$30 | half bottle Barolo, Fratelli Ravello | Italy | \$40 | half bottle

# BEER

### **DOMESTIC \$4**

Coors Banquet | 5% Miller High Life | 4.6%

### CRAFT \$9

3 Floyds Zombie Dust Pale Ale | 6.5% 18th Street Imperial IPA | 7.7% Big Woods Busted Knuckle Hybrid Porter | 7.2% Ash & Elm Sunset Tart Cherry Cider | 6.5% Athletic Brewing Free Wave Hazy IPA | 0% (N/A)

# SHOTS & COMBOS

SNAQUIRI Rum, cane syrup, lime | \$6

AMARO BLEND Fuck around & find out | \$5

FERRARI Campari & Fernet Branca | \$6

DAREDEVIL Only for the brave | \$6

M&M Mezcal & Montenegro | \$6

PONYBOY Miller High Life & house shot | \$8

## **ZERO PROOF**

NOT A SPRITZ Dhos aperitivo, soda, orange | \$11

**SAVORY MAID** Lyre gin, cucumber, lime, mint, sugar | \$12

**FIRE ISLAND** Spiritless 74, grapefruit, sugar, firewater bitters | \$14

NA BUBBLES Canned sparkling wine | \$12

**RED BULL** It gives you wings | \$6

# **FOOD**

**SMASHED CUCUMBER | \$9** Mint, sesame, gochugaru, black vinegar, tamari, garlic, scallions **v gf** 

**BEEF DUMPLINGS | \$13** Leek, scallion, garlic, scallions, black vinegar dipping sauce, chili oil

**TAMARIND HOISIN RIBS | \$15** Red cabbage-carrot slaw, pistachio-sesame crust, scallion, cilantro, garlic

CHILI GARLIC NOODLES | \$16 Udon, sesame, scallion marinated cabbage, turmeric cured egg yolk vg

**KIMCHI CORNBREAD | \$12** Gochugaru, sharp cheddar, scallion, gochujang-lime honey butter **vg** 

**BAHN MI | \$15** Pork belly, peppercorns, pickled carrots & jalapeños, Maggi's mayo, mushroom paté, cilantro

**STEAMED BUNS | \$13** Rotating flavors. Meat and vegetarian options!

**BREAD PUDDING | \$7** Vanilla, coconut, soy butterscotch

**NUT MIX | \$6** Pistachios, almonds, peanuts, house chili lime seasoning, garlic **v gf** 

We endeavor to accommodate dietary restrictions, but cannot guarantee any menu item is free of trace allergens.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.