split eights

18 EA COCKTAILS

OLD

ARSENIC & OLD LACE
gin, dry vermouth, crème de violette, absinthe

CLOVER CLUB
gin, genever, lemon, dry vermouth, raspberry, Ricard, egg white

SHERRY COBBLER
amontillado sherry, mandarin orange, pineapple, moscatel

SPA 88 GIBSON
horseradish vodka, aquavit, vermouth, orange bitters

COCK 'N BULL SPECIAL
rye, cognac, pineau des Charentes, Benedictine, orange bitters

NEW

PAID VACATION
tequila, mezcal, Cynar, pamplemousse liqueur, citrus

LONELY BIRD
mezcal, Jamaican rum, passion fruit, lime, cinnamon, falernum

GETAWAY DRIVER
gin, Campari, grapefruit, lemon, Thai chili, peach, palm sugar

BIG TROUBLE
Tennessee whiskey, Islay scotch, lime, China China, pomegranate, vadouvan curry

BUTTERSCOTCH FLIP
madeira, Jamaican rum, coffee stout, butterscotch, egg yolk

PARLOR ROOM *(served hot)*
reposado tequila, agricole rhum, spiced molasses, black cardamom, honey, pineapple, lemon

BORROWED

GEORGETOWN BUCK
dark rum, amaro, ginger, pineapple, lime
- Zac Pease, 2018

DUBOUDREAU
rye, Dubonnet, Fernet Branca, elderflower
- Jim Meehan, 2009

BARTENDER'S CHOICE

Let us choose for you

BEER

JACK'S ABBY, 'Post Shift' Pilsner, *MA, 4.7%*	10
BUDWEISER, *MO, 5%*	6
WESTBROOK, IPA, *SC, 6.8%*	9

WINE

SPARKLING

MAISON FOUCHER, Cremant de Loire, *Loire, France NV*	17

WHITE

JO LANDRON, 'La Louvetrie' Muscadet Sevre et Maine Sur Lie, *Loire, France 2021*	15
SEEHOF, 'Artist's Label' Riesling Trocken, *Reinhessen, Germany 2022*	17

RED

PIAUGIER, 'La Grange' Côtes du Rhône Rouge, *Rhône, France 2021*	15
D. VENTURA, Viñas do Burato, *Ribeira Sacra, Spain 2020*	18

SMALL PLATES

MARINATED OLIVES	9
SMASHED CUCUMBER SALAD	9
WHITEFISH SALAD with bagel chips	18

Please notify your server of any food allergies or dietary restrictions.