

~Seasonal Sips~

Bad Romance \$16

Rye whiskey, Amaro Abano, Rock Town coffee liqueur, Ancho Reyes
Bold & bitter with a touch of heat

Caribbean Rhythms \$14

Uruapán charanda, Giffard passion fruit liqueur, falernum, lemon
Bright and tart

Day the Beach Stood Still \$16

Origami White Lotus unfiltered sake, Giffard banana and cacao liqueurs, lemon
Fruity, complex, refreshing

First Fold \$14

Origami Thousand Cranes sake, Cocchi Americano, grapefruit bitters, savory salt
Delicately savory, mildly fruity

Garden Mule \$11

★created with Kayla Hunter★

Broker's gin, basil/blueberry syrup, ginger beer
Herbal and fruity, not too sweet

👉Without alcohol \$7

Hula Kula \$14

Delta Dirt vodka, Barrow's Intense ginger liqueur, coconut water, lime, house grenadine
Light, crisp, and refreshing

Oaxacan on Sunshine \$16

Mezcal, lemon, Pierre Ferrand dry curaçao, sunflower/honeysuckle+orgeat, elderflower, cilantro oil
Earthy, nutty, sophisticated

One with Everything \$14

Vodka, cream cheese, everything bagel seasoning, barley malt syrup, Chardonnay, caper salt rim
Savory, complex, bready

Split Decision \$16

Lunazul blanco tequila, vanilla lactic acid syrup, Giffard banana & strawberry liqueurs, orange bitters
Sweet, tart, fruity

They See Me Dolin, They Hatin' \$12

★created by Mailyn Schneider★

Strawberry infused Dolin blanc vermouth, rosewater
Sweet, fruity, herbaceous

Vivaldi (Seasonal Old Fashioned) \$14

Troy & Sons platinum whiskey, cucumber honey, cardamom bitters
Boozy but bright and fresh
Add a coconut water & lime zest ice sphere ~ \$2

All prices include the 33% on-premise liquor tax

Menu by Merrick Fagan

Illustrations by Matthew Castellano

~Typical Tipples~Quintessential Quaffs~Curated Classics

Aperol Spritz \$12

1950s, creator unknown, Italy
Aperol, prosecco, soda



Chilcano \$12

1800s, creator unknown, Peru
Pisco, ginger ale, lime, bitters

Espresso Martini \$14

1983, Dick Bradsell, London.
Adapted 2022, Little Rock
Vodka, Rock Town coffee liqueur,
cold brew espresso, turbinado
Add Frangelico hazelnut liqueur: \$3



Gimlet \$12

Origins unknown
Gin, lime cordial, orange bitters

Humuhumunukunukuāpua'a \$12

Marcovaldo Dionysos, Smuggler's
Cove, San Francisco
Gin, pineapple, lemon, orgeat
(almond), Peychaud's

Ma'i Ta'i \$16

1944, "Trader" Vic Bergeron,
Oakland. Adapted 2023, Little Rock
A blend of Jamaican and Demerara
rums, Pierre Ferrand dry curaçao,
lime, orgeat (almond)



Paloma \$12

1950s, unknown, Mexico. Adapted
2023, Little Rock
Lunazul blanco tequila, Fever Tree
grapefruit soda, lime

Paper Plane \$14

2007, Sasha Petraske & Sam Ross, NYC
Bourbon, Amaro Nonino, Aperol,
lemon

Sangria \$11

Wine, liqueurs, fruit, and such

~Zero Proof~

Dream On \$7

Vanilla orange shrub, soda

Lavender Lemonade \$7

Lavender/lemon honey, lemon juice.
Served sparkling or still



Nilsson Ratings \$7

Coconut milk, lime cordial, allspice

Schizandra Soda \$7

Schizandra berry (aka five-flavor
fruit) syrup, soda

Mountain Valley Sparkling Water ~ Liter ~ \$8

All prices except Zero Proof include the 33% on-premise liquor tax

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