

We are unable to accommodate seperate or split check requests  
until a computerized POS is designed that can handle our vast inventory.

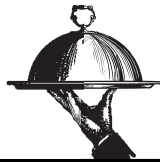
# RATIONS

## BITES

\$10

### BREAD

seawolf sourdough  
fennel pollen  
wild honey  
sea salt



### ANGO-BOURBON NUTS

spiced cashew  
pretzel  
caramel popcorn

## SMALL PLATES

\$20

### BEEF CARPACCIO

mixed beets  
bruleed humboldt fog  
pistachio dukkah  
sorrel  
honeycomb

### BEEF TARTARE\*

bone marrow aioli  
cured egg yolk  
pine nut  
compressed pear  
nori cracker

### CONFIT RABBIT TAQUITO

sanchez familia mole poblano  
heritage blue corn tortilla  
cotija  
pickled onion  
cinnamon crema  
cilantro



### TAYLOR SHELLFISH OYSTERS\*

six pacific oysters  
tomato ponzu mignonette  
basil & tobiko

### OCTOPUS CROQUETTES

yukon gold potato  
saffron aioli & pickled fennel  
queso de idiazabal

### FRIED SARDINE

rosemary cracker  
pinenut gremolata  
fried garlic & dill

### VENISON FRYBREAD

caramelized onion  
watercress  
preserved berry

## MEAT & CHEESE BOARD

chocolate "salami" - honeycomb - marcona almond  
seasonal accompaniments - seawolf baguette

\$30

# BUN HEAVEN

\$20

## PORK BELLY BUNS

four buns with sweet & spicy sauce - apple slaw

## VEGETARIAN BUNS

four buns with fried tofu - cucumber kimchi - soy glaze

## ENTRÉE

### MAITAKE MUSHROOM

pinenut risotto  
taleggio  
kabocha squash puree  
pickled shimeji mushroom  
\$30

### KING SALMON EN PAPILOTE

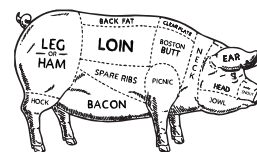
miso, sake & leek  
ikura beurre blanc  
seasonal vegetable  
\$30

### BERKSHIRE PORK RIBS

fig-gochujang bbq sauce  
kimchi mac  
baked lentil  
alium ash  
scallion  
\$30

### PAINTED HILL RIBEYE

truffled potato pave  
porcini cognac demi  
roquefort butter  
broccolini  
\$40



### TEA-SMOKED DUCK BREAST

mushroom tarte tatin  
confit turnip  
fermented cabbage  
mustard jus  
\$40

### SHORT RIB GNOCCHI

sweet potato  
peanut  
beef chicharrone  
\$30

## DESSERT

### FOIE GRAS ECLAIR

foie cream  
valrhona ganache  
seasonal jam  
hazelnut  
\$20

### CLAFOUTIS

caramelized fig ice cream  
quince gelee  
honeycomb shard  
\$20

### FROZEN TREATS

ask your server  
for today's flavor  
\$10



ALCOHOL, EGGS, SEX, UNDERCOOKED FOODS  
AND MOST ENJOYABLE THINGS IN LIFE  
CAN AND WILL KILL YOU IF YOU GIVE THEM ENOUGH TIME.

UNTIL THEN, LIVE LIFE TO THE FULLEST.

# WINE

Please see the Captain's List for the complete selection.

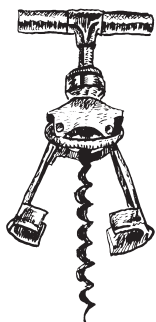
VINADA NON-ALC SPARKLING ROSÉ - \$12

SEGURA VIUDAS CAVA, SP \$8

ANGELINI PROSECCO, IT \$12

PATRIARCHE ROSÉ CRÉMANT, FR \$12

LA CLÉ DE LA FEMME CHAMPAGNE \$19



## STILL WINE

GLASS \$12  
BOTTLE \$45

CANTINA TERLANO PINOT GRIS, IT  
BLACK COTTAGE SAUVIGNON BLANC, NZ  
HOUSE OF BROWN CHARDONNAY, CA

W  
H  
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E

## ROSÉ

MOULIN DE LA ROUGE,  
LES ADRETS  
BANDOL, FR



R  
E  
D

MACEDON PINOT NOIR, MK  
ASSIÉGÉS CÔTES DU RHÔNE, FR  
SCATTERED PEAKS CAB SAUV, CA  
PRIEURÉ DE CÉNAC MALBEC, CAHORS

# TAP

Spirits on tap are \$18.  
Beers and ciders are \$10.

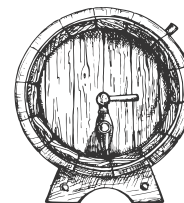
## HOUSEMADE AMARO

citrusy with dark berries and floral hops.  
bitter and sweet

## CHARTREUSE 90°

green chartreuse proofed, chilled and on tap

HOLY  
MOUNTAIN  
white lodge wit



BEAR  
REPUBLIC  
racer 5 ipa

BITBURGER  
pilsner

# BOTTLE

## TIN CITY CIDER CO.

polly dolly: barrel fermented,  
can conditioned cider

BLACK  
RAVEN  
pilsner



SAISON  
DUPONT  
farmhouse ale

TOTAL  
DOMINATION  
northwest i.p.a.

DELERIUM  
TREMENS  
strong blonde

OMMEGANG  
THREE  
PHILOSOPHERS  
quadrupel and kriel ales

# INNOVATIONS

Within this section one will find concoctions of our own device alongside beautiful libations inspired or influenced by modern mixology procured throughout our realm's most exotic locales.

Cocktails with an asterisk may be more likely to get one zozzled and our selection is machinated with lighter fare foremost, progressing slowly to more complex offerings.



## WHOLE PAYCHECK\*

crop organic vodka,  
old forester bourbon,  
amaro montenegro, peach,  
fresh lemon juice  
\$22

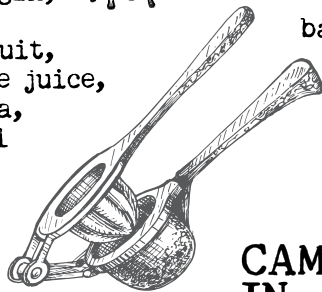


## SHROUDED ROULETTE

Tell us your base spirit,  
and we'll create the mystery.  
Every recipe secret and unique! \$18+

## LAWN BOY

(side 2/song 2)  
american gin,  
papaya,  
passionfruit,  
fresh lime juice,  
amaro soda,  
rose petal  
\$24



## SHABALLAH

bourbon,  
dry sherry,  
banana, citrus,  
clarified,  
chilled &  
carbonated  
\$22



## MOUNTAIN'S OUT!

forest gin, salers  
gentiane, manzanita,  
holy herb, pine, sage,  
pomelo, hops, maple-  
pear foam.  
\$22



## CAMPFIRE IN GEORGIA

mezcal,  
puréed peach,  
habanero,  
fresh oj,  
caramelized cinnamon,  
cherry & applewood  
smoke, bitters  
\$22



# CANON'S CANNON

WE'VE RE-BARRELLED CASK STRENGTH  
MAKER'S MARK IN OUR PRIVATE SELECT BARREL  
AND ADDED A FLORAL LIQUEUR,  
BITTER-SWEET AMARO, AND OUR HOUSEMADE  
BLUEBERRY-THYME SHRUB. \$22

## COCKTAIL PHO-NATIC

gin, baiju,  
ancho verde,  
bitter bianco,  
fennel, anise,  
chinese five-spice,  
szechuan peppercorn  
\$24



## MAGIC MUSHROOM

dark rum, myrtle berry,  
peychaud's aperitvo,  
yuzu, lion's mane,  
shiitake, fresh citrus  
\$22



## GROOT BEER FLOAT

rye, walnut, fig,  
bitter cacao, honey-  
cream, elderberry,  
quadrupel ale  
ice cream,  
bitters  
\$24



## KENOUGH ALREADY!

fernet branca,  
warre's port,  
herbal liqueur,  
cinnamon, lime, cola  
\$22

## MRS. EALES'S RECEIPT

four roses bourbon,  
plantation dark rum,  
vanilla, dry sherry,  
ginger smoke  
\$24



## SNOW WHITE'S BONG

apple brandy,  
quinquina,  
falernum,  
drambuie,  
quince puree,  
sparkling rose,  
caramel smoke  
\$22



## TRANSYLVANIA 6-5000

monkey shoulder  
whisky, amari,  
blood orange,  
griotte cherry  
eau-de-vie  
\$24



# OLD FASHIONEDS, (LOCK, STOCK & BARREL)

Below, one will discover the magic of the first and most elementary of cocktails, the Old Fashioned. We make ours the way it was originally intended, sans ice.

## FOREST O.F.

sipsmith vjop gin,  
monkey 47 gin,  
woodland sugar,  
lime bitters, rosemary  
\$20

## TROPICAL O.F.

toasted coconut-  
flake infused cognac,  
almond honey,  
bitters  
\$20

## CUBED O.F.

cognac, bourbon,  
dark rum, O.F. sugar,  
angostura, orange  
& chocolate  
bitters  
\$18

## BLACK WALNUT O.F.

cognac, bourbon,  
walnut liqueur,  
avarna amaro,  
bitters  
\$18



## OAXACAN O.F.

tequila reposado,  
banhez mezcal,  
agave syrup, bitters  
\$18

## EVE'S O.F.

lairds apple brandy,  
ezra brooks bourbon,  
cinnamon, bitters  
\$16

## CANADIAN O.F.

malted rye-rum,  
lustau pedro-  
ximenz sherry,  
bitters,  
maple-pear  
"snow cloud"  
\$20

# RARITIES

We will be travelling back in time with the libations below, wherein we dig into our vast vintage cellar to recreate receipts that will transport one to an era when socializing with cocktail in hand was a magical, yet everyday occurrence.

## PEGU CLUB

\$245  
booth's 1964 gin,  
cointreau c. 1930,  
lime juice c. today

## CHAMPS ELYSEES

\$565  
courvoisier c. 1935,  
chartreuse c. 1935, lemon

## BIJOU

\$305  
house of lord's gin c. 1950,  
sweet vermouth c. 1960,  
chartreuse c. 1961, bitters



## NEGRONI

tanqueray c. 1970, vermouth c. 1960,  
campari c. 1970, orange twist

\$305

## BENTLEY

\$305  
calvados c. 1950,  
vermouth c. 1960,  
bitters



## SAZERAC

\$750  
courvoisier c. 1935 or  
c. 1945 monticello rye,  
pernod absinthe c. 1940,  
psychaud's bitters

## RED HOOK

\$525  
rittenhouse rye c. 1950,  
punt e mes c. 1960,  
maraschino c. 1940



# CLASSICS

We've combed the libraries and bars of the world in order to offer you, our good companion, this tasty collection of vetted mellifluent compounds.

As with our Innovations, cocktails marked with an asterisk may be more likely to get one sack-sopped.

All cocktails are \$16 unless otherwise noted.



## ZUBROWKA

bison grass vodka,  
dolin blanc, danzig's  
gold water, bitters  
c. 1934, Yakimovitch, London



## METEXA

cocchi americano,  
blanco tequila,  
swedish punch,  
grapefruit twist  
c. 1935, J.E. Mouncer, UK

## FALLING LEAVES

sauvignon blanc,  
essence of pear,  
honey, triple sec,  
psychaud's bitters  
c. 1995, Saunders, New York

## BEE'S TOES



gin, floral almond  
honey, fresh lemon juice  
(our riff on the Bee's Knees)  
c. 1937, Gale & Marco  
\$18



## AVIATION

empress gin,  
luxardo maraschino,  
violette, fresh lemon  
c. 1916, Hugo Ensslin  
\$18

## MC CLELLAND COCKTAIL



sloe gin,  
orange curaçao,  
absinthe rinse  
1930, Craddock

## BOCANA SPECIAL

gin, creme yvette,  
punt e mes, sherry,  
fresh grapefruit  
1948, Acapulco



## NEW WALDORF



old tom gin,  
aperitifs,  
pineapple, bitters  
1925, Craddock

## PERFECT ROSE

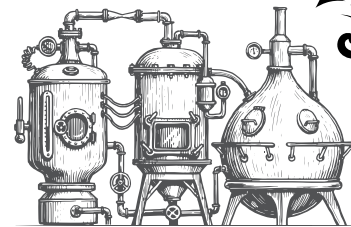
blanc & rouge vermouth,  
cherry eau-de-vie,  
pomegranate  
1934, Stork Club, NY



## SONORA



tequila blanco,  
smoky mezcal,  
bitter pomegranate,  
pineapple  
1951, Saucier



## ANGEL FACE

apple brandy, gin,  
bitter apricot, lime oil  
1924, London

## COPACABANA PALACE



vermouth, byrrh,  
pineapple port,  
yellow chartreuse  
1947,  
Rio de Janeiro

## PHOEBE DELIGHTS



rye, arrack,  
pineapple,  
citrus medley,  
lime bitters &  
angostura bitters  
c. 1876, Order of the Elks

## RASPBERRY FLIP



bourbon, framboise,  
raspberry shrub, egg,  
angostura &  
peach bitters  
c. 1800, United States

## SWAZI FREEZE



bourbon, peach,  
caperitif, bitters  
1937, Tarling



## BARNEY BARNATO

cognac, caperitif,  
sweet orange,  
bitters  
1930, Craddock

## CRESCENT

bourbon, dolin rouge,  
amer picon, raspberry,  
boker's, orange zest  
c. 1937, Café Royal



## ELK'S OWN COCKTAIL

bourbon, pineapple  
port, lemon, whites,  
angostura bitters  
1922, McElhone

## DEUX FRAISES

port, cognac,  
strawberry,  
angostura  
& hellfire bitters  
c. 1929, Jean Gueguen



# SHARED

\$22/person



## THE BURGER KING

four roses bourbon, monkey shoulder whisky, pineapple, chartreuse, falernum, fresh lime  
Serves two - four.

## H.O.R.S.E.



light rum, papaya purée, byrrh, campari, fresh lemon, mango boba  
Serves two.



## RELEASE THE KRAKEN

oyster shell gin, licor 43, strega, butterfly pea tea, fresh lemon & quinine  
Serves two.

# SANS

EACH RECEIPT PREPARED  
SANS ALCOHOL  
\$20



## POG THE MAGIC DRAGON

passionfruit, orange, guava, black "horchata"



## I'M LONGAN VER-JUS



longan, pear, verjus blanc, sparkling rosé

## BLOOD MOON

hibiscus purée, yuzu, hops, key lime, juniper berry, carbonated blood orange

