

# seasonal cocktails

\$3 off during happy hour



## hippie chic 15

**meukow vs. macchu pisco, goat cheese, caramelized onion, lemon, clarified fuji apple, saline, aggressive bubbles**

*a fall-inspired grilled cheese begs the question: "what if?" tangy goat cheese acts as the zipper between spiced caramelized onion, sweet red apple, and the signature richness of grilled cheese. sweet-savory, complex, crushable, yummy.*



## girls just wanna have pho 15

**citadelle, st-germain, lemongrass, black peppercorn, pho broth, lime, smoked saline, thai basil**

*relax, umami, ginger, a drink from a bygone era, crafted in a now-shuttered mystic temple of cocktailing, soup has range, this pho-inspired gimlet incorporates house-made broth to deliver a cocktail that is equally refreshing and savory. ooh, mommy.*



## PSL OF 15

**old forester signature, pumpkin, fall spice, coffee, brown butter, angostura bitters**

*the drink craze of the season has come for the old fashioned in an unapologetic manner, pumpkin spice perfectly punctuates the spirit-forward nature of this drink, with brown butter providing a comforting underscore, an instant, timeless classic.*



## the plums in the icebox 15

**milagro reposado, peloton de la muerte, suze, amaro nonino, jalapeño, roasted plum, lemon, angostura bitters, spiced plum air**

*a classic dessert stars in the role of a lifetime as our fall spicy margarita, vegetal tequila and pungent mezcal play nice with jalapeño and roasted plum, creating a drinking experience with surprising depth, spiced plum air takes it to the next level.*



## the milk tea alliance 15

**ketel one, borghetti, giffard vanille du madagascar, thai tea, vanilla, espresso, saline**

*a less coffee-forward riff on the modern classic cocktail, with the distinct flavor of milk tea, the marriage of two of the world's favorite caffeinated beverages, this thai tea-espresso martini is destined to be your drinking companion for cuffing season.*



## the real PSL 15

**old forester signature, planteray 5 year, coffee, pumpkin, pumpkin spice, lemon, orange, whey, pumpkin pie cream**

*an actual pumpkin spice latte transformed into a cocktail that maintains the true essence of its namesake, while making some structural improvements (the addition of alcohol), you can now get drunk on the spirit of the season. cream float optional.*



## chicken soup for the soul 15

**citadelle, ketel one, dolin blanc, verjus, mirepoix, schmaltz, black peppercorn, parsley oil**

*soup season is upon us, an iconic comfort food ascends to a new canon to become a boundary-pushing martini that will delight your inner child, spirituous, savory, balanced, and playful, for dirty martini lovers, hedonists, and adventurous drinkers.*



## folk medicine for the win 15

**dewar's 12 year, gochujang brown butter, maple, ginger, butternut squash, saline, islay scotch**

*fall calls for getting silly with vegetables, the flavors of butternut squash roasted with gochujang brown butter are superimposed over a penicillin, creating something entirely new and inspired, sweet, spicy, unctuous, and most importantly - delicious.*

# house cocktails

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## westsiders mule 15

**tito's handmade vodka, clarified ginger, lime acid, CO2**

*everyone's favorite highball - made modern for the westside community, no mugs, no frills, just tasty vibes, a master class in refreshment*



## caprese 15

**buffalo trace, tomato, basil, lime, grapefruit, whey**

*the classic hot girl salad, reimagined as a warm-weather sipper, lactic, lightly savory, incredibly refreshing, late-summer flavor available all year-round.*



## green swizzle 15

**milagro silver, green chile, agave, pineapple, mint, cilantro, jalapeño**

*the love child of a spicy margarita and your favorite green juice, thirst-quenching, lingering spice, sinfully verdant, how can being bad feel so good?*



## pandan old fashioned 15

**rittenhouse rye, coconut, pandan, toasted almond**

*a timeless classic with modern flair, coconut, vanilla, toasted rice, funk, yum*



## westsiders paloma 15

**milagro silver, grapefruit cordial, aggressive bubbles**

*simplicity is a beautiful thing, a simple highball of tequila and grapefruit soda, reimagined with modern technique for the modern palate, the tequila soda of your dreams.*



## sangria spritz 15

**rotating ingredients, ask your server**

*not your mother's sangria, mercurial, aggressively carbonated, always delicious, have more than one - they never last long.*

# classics *\$3 off during happy hour*



## old fashioned

**old forester 100, demerara, bitters**

*the drink that started it all. "a stimulating liquor composed of spirits of any kind, sugar, water and bitters." printed in 1806, this is the first known report of the word "cocktail."*



## paper plane

**buffalo trace, aperol, amaro nonino, lemon juice**

*created for the violet hour in chicago, this modern classic was invented by sam ross in the summer of 2008. few modern drinks ascend to the canon of "classic." this is one.*



## manhattan

**rittenhouse rye, vermouth blend, bitters**

*first appearing in 1882, this drink was originally created to celebrate the union of the recently available rich, dark, italian vermouth, american whiskey, and bitters.*



## espresso martini

**ketel one, borghetti, demerara, espresso**

*a now-famous actress walks into a bar, and asks the bartender to make her something that will "wake me up, and mess me up." this spawned the drink that has captured the hearts of an entire generation.*



## gimlet

**bombay sapphire, lime cordial, lime juice**

*traditionally made with rose's sweetened lime juice, and a longtime favorite of british expats, this refreshing classic gets a facelift with a house made lime cordial.*



## cosmopolitan

**ketel one, orange liqueur, cranberry, sugar, lime**

*the modern iteration of this drink appeared in 1988, when new york bartender toby cecchini created this drink at the odeon. his version is what appeared in "sex and the city," and what has kept it so popular.*



## jungle bird

**planetary 5 year, gosling's black seal, campari, pineapple, lime**

*a post-tiki classic that celebrates the marriage of molasses and campari. made at the aviary bar in kuala lumpur in the late '70's, and named for the colorful tropical birds that could be seen from the bar, this drink has earned its spot in the classic canon. bitter, boozy, and impossibly refreshing.*



## negroni

**citadelle, vermouth blend, campari**

*allegedly, this drink was created in florence, italy, where a count by the name of negroni asked for his americano cocktail to be spiked with gin. thank god for this man. an ambrosial elixir, gifted from the heavens.*



## boulevardier

**rittenhouse rye, vermouth blend, campari**

*emerging sometime in the 1920's, this cousin of the negroni was first published in "bar flies and cocktails" in 1927. not as ambrosial as its predecessor, though a beautiful drink in its own right.*



## spicy margarita

**el jimador blanco, spicy agave, lime juice**

*a nod to the "tommy's" style margarita, which omits orange liqueur for a cleaner and more agave-forward margarita. vegetal, incredibly refreshing, and just spicy enough to leave you yearning for more.*



## hemingway daiquiri

**planteray 3 star, maraschino, grapefruit juice, lime juice**

*originally known as the la floridita daiquiri no. 3, this delicious daiquiri variation is said to have been the favorite of ernest hemingway, who was diabetic and took his drink with no sugar.*



## oaxacan old fashioned

**peloton de la muerte, el jimador reposado, agave, bitters**

*created by new york bartender phil ward in 2008, this modern classic uses the classic old fashioned template to highlight the smoky, vegetal character of mezcal. a love letter to agave.*

**happy hour**  
**wednesday, thursday, friday**

**3pm-6pm**

*\$3 off all shareables & drinks  
complimentary chickpeas with drink purchase*

**sunday funday**  
**sunday happy hour**

**3pm-6pm**

*\$3 off all shareables & drinks  
complimentary chickpeas  
with drink purchase*

# dessert cocktails

\$3 off during happy hour



## tiramisu 15

**borghetti, px sherry, creme de cacao, espresso, mascarpone, chocolate**

*the classic Italian dessert is reimagined through the lens of the espresso martini. all of the heft and impactful flavor of its namesake without the body load. though intended for dessert, we've yet to find a time of day where this drink isn't agreeable. imbibe liberally.*

## vermouth & orange 15

**house vermouth blend, salted orange foam**



*chocolate covered oranges, but make it sexy. both french and italian vermouths are blended with our house cold brew and other secret things to create something wholly unique and worth celebrating. truly greater than the sum of its parts. topped with salted orange foam, this is a digestive and textural delight. have many.*

## chocolate negroni 15

**citadelle, punt e mes, campari, creme de cacao, chocolate**



*this is for the real ones. how do you strike the balance between the perfect negroni experience and the perfect dessert experience? just like this - drinking is believing. the bitterness of our house negroni is turned up one notch, so we can crank the sweetness up two. digestif or dessert? you decide.*



## irish coffee 15

**power's irish whisky, demerara, westsiders coffee blend, chantilly cream, nutmeg**

*proof of the mantra "if it ain't broke - don't fix it." the classic irish coffee, done in the style of the buena vista cafe, is revived in all of its boozy glory. unctuous irish whisky provides a perfect base to support the harmony between great coffee, dark sugar, and a float of vanilla cream. truly a classic for a reason.*



## grasshopper 15

**crème de menthe, crème de cacao, branca menta, heavy cream, shaved chocolate**

*thin mint is out. thick mint is in. the unholy matrimony of a girl scout cookie and a brandy alexander, this classic dessert cocktail gets the westsiders beverage treatment and is updated for the modern palate. incredibly full-bodied, yet ethereally light, this is sure to be one for the ages.*



## lemon bar 15

**citadelle jardin d'ete, lemon sherbet, meyer lemon, shortbread, whey, lemon curd whip**

*a nostalgic summertime dessert is made liquid for year-round enjoyment. explore the flavor of the classic tangy-sweet pastry as it is reimagined into a lemon drop-style sour. subtlety is key here. punchy botanicals, puckery lemon, and relative dryness keeps this firmly grounded in the realm of cocktail. don't be afraid to ask for a spoon for the whip.*

# non-alcoholic options

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## N/A daiquiri 15

**non-alcoholic rum, cane sugar, fresh lime juice**

*all the spirit of the cocktail that captured the hearts of bartenders everywhere, with none of the bite. bright, tart, refreshing. bottoms up.*



## espresso shakerato 15

**fresh espresso, fresh orange juice, vanilla**

*an incredibly refreshing and frothy sipper, bringing the best parts of a healthy morning routine to any time of day. coffee and citrus are soul mates.*



## N/A spicy margarita 15

**non-alcoholic, agave spirit, spicy agave, fresh lime juice**

*a flattering recreation of a modern and iconic cocktail meant to be enjoyed liberally with good company. spicy enough to leave you yearning for more.*



## N/A beer 6

**rotating selection of non-alcoholic beer from best day brewing**

*best day beers are made with premium, non-gmo, vegan ingredients and a unique brewing process. delicious, full-bodied craft brews that can be enjoyed anytime, anywhere. Made from the finest natural ingredients - water, barley, hops, and yeast.*



## blurred vines - spark 12

**non-alcoholic sparkling alternative**

*lively, pink, and full of fizz, this sparkling rosé alternative is filled with bright, red fruit flavors and packed with natural caffeine for euphoric feels and focus. made from exquisitely rare cold-brewed teas, fruits from regenerative farming, and innovative ferments.*



## blurred vines - sharp 12

**non-alcoholic white wine alternative**

*a bright, fresh, aromatic white wine alternative, with a light spritz. designed to be savored alongside food or on its own. bursting with electrolytes, amino acids, and vitamin D for an invigorating dose of liquid sunshine.*