

seasonal cocktails

\$3 off during happy hour



i carried a watermelon 15

milagro silver, feta, cucumber, dill, lime, clarified watermelon, aggressive bubbles

a quintessential "hot girl summer" salad is reimagined as a thirst-quenching highball that is sure to keep you feeling snatched all summer long. fruity, vegetal, utterly refreshing, with an unmistakable savory tang. hydrating and intoxicating.

negrone vice 15

citadelle, rhum clement mahina coco, house vermouth blend, campari, coconut, strawberry, pineapple

our house negroni is doing summer in miami beach and is having a rip-roaring good time. the frozen cocktail that captured the hearts and minds of modern bartenders everywhere meets the original darling of the bar world in the mashup of the summer.

garden of earthly delights 15

milagro reposado, lustau fino sherry, suze, chateau, strawberry, agave, jalapeño, lemon, cucumber air

a playful, sultry, and salacious take on the seasonal spicy margarita. lush strawberry and piquant jalapeño are adorned with cucumber turned into seafoam, redefining what it means to be a "patio pounder." don't let your dreams be dreams.

peaches & cream 15

citadelle jardin d'ete, white chocolate, peach, citrus, egg white, cream, bubbles

what happens when you pair a classic summertime dessert with every bartender's least favorite cocktail? pure, unadulterated liquid decadence. the ramos gin fizz provides a unique platform to highlight one of summer's best ingredients. be gentle.

PB&J OF 15

old forester signature, peanut butter, strawberry, angostura bitters

a favorite childhood snack grows up and develops a penchant for old fashioned's spirit forward, but with the unmistakable sweet-nutty balance that we all know and love. allow a moment of mindfulness - sip, enjoy, and remember the good old days.

cosmo bianco 15

ketel one, italicus, combier d'orange, aperitif wine blend, vanilla, lime leaf, white cranberry, lemon, whey

trends are cyclical - it's time to play with the cosmopolitan. the iconic cocktail is given the westsiders treatment and reimagined as a sophisticated, crystal-clear sipper. crisp, quaffable, and packed with citrus. don't be fooled! it's all booze.

corn colada 15

milagro silver, milagro reposado, butter, jalapeño, corn, pineapple, coconut, lime

another season, another reason to celebrate local produce. a piña colada spends its summer in the rust belt and discovers ohio sweet corn. a creamy, piquant, vegetal cocktail celebrating the marriage of tiki and kitchenette-style cocktail.

daiquiri al pastor 15

planteray 3 star, lard, pineapple, achiote, agave, lime, cilantro

one of the world's greatest tacos, now available in liquid form. pork fat from Landmark Smokehouse steals the show and challenges your notion of what "food as drink" can be. a superb aperitif, and a true treat for hedonists everywhere.

house cocktails

\$3 off during happy hour



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

cazadores blanco, 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

corazon blanco, 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

\$3 off during happy hour

lychee champagne 15

semillon verjus, lychee, pear, aggressive bubbles



an imitation sparkling wine designed to mimic the flavors and sensations of moscato d'asti. lychee and pear star in a symphony of fruit and bubbles that is simultaneously sweet, tart, rich, and aggressively carbonated. raise a glass in celebration or to simply relax and unwind.

salted rosemary paloma 15

salted rosemary, clarified grapefruit, clarified lime, aggressive bubbles



a tequila-less paloma that has true depth of flavor and a persistently lovely texture. pungent, herbaceous rosemary plays well with grapefruit and lime, and salt properly incorporated into the beverage bumps all of the flavor up a few notches. bittersweet, punchy, and refreshing.

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.

strawberry + tomato 15

strawberry, tomato, sencha, bay leaf, vanilla, clarified whey



an exercise in perception, balance, and seasoning. this drink pits sweet strawberry and vanilla against savory tomato and bay leaf, producing a complex and luscious beverage that is a wonder to consume. enjoy the texture of a cold ribbon of silk as this punch takes the edge off of your day.

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 - 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.