

seasonal cocktails

\$3 off during happy hour

G. O. A. T 14

peloton de la muerte mezcal, szechuan peppercorn, st. germain, beet, whey, goat cheese, thyme



not for the faint of heart. a beet and goat cheese salad, turned liquid and crowned with a cloud of cheese. earthy, smoky, floral, savory, unapologetically delicious.

greenthumb 14

el jimador reposado, jalapeño, fino sherry, suze, genepy, avocado, spicy agave, lemon, cucumber



the spicy margarita of your dreams. cool, velvety avocado enhances a classic drink and creates something entirely new. a delicate dance of hot and cold sensations.

late season sour 14

rittenhouse rye, norden aquavit, rockwell dry vermouth, spicy agave, vanilla, strawberry, beet, lemon, egg white



a fruit-forward whiskey sour celebrating cooling weather and the serotinal season. high notes of fennel and rye punch through sweet strawberry and earthy beet.

cape cod vacation 14

ketel one vodka, cocchi vermouth di torino, amontillado sherry, coconut, cranberry, passionfruit, lime



the classic vodka & cranberry reimagined as a crushable tiki potion. fortified wine and tropical fruit bring flavor, complexity, and body to an otherwise one-note drink.

mango sticky rice 14

pierre ferrand 1840 cognac, mango, coconut, arborio rice, lemon



a popular thai dessert reimagined as a piña colada. a textural victory – ripe mango, glutinous rice, fatty coconut come together in a treat that is sweet, balanced, and dangerous.

caramelized leek martini 14

bombay sapphire, dolin blanc, verjus, olive oil, caramelized leek, salt



somewhere between a gibson, a dirty martini, and a 50-50 martini. just bracing enough. lightly sweet, lightly savory. a perfect late-summer aperitif.

money in the banana stand 14

old forester signature banana justino, crème de cacao, campari, cocchi vermouth di torino, cacao



a chocolate-covered banana and a boulevardier take a stroll down the boardwalk. an incredibly refined take on a fan-favorite classic. don't be fooled – this is not dessert. have a few.

piña colada punch 14

planteray pineapple rum, planteray 5 year, velvet falernum, mahina coco, coconut, pineapple, lime



an indulgent tiki classic is turned into something a touch more sophisticated. a little bit of technique helps this drink maintain its tropical spirit while making it easier to sip and enjoy.

house cocktails

\$3 off during happy hour

westsiders mule 14

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 masterclass in refreshment

caprese 14

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 14

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 14

rittenhouse rye, coconut, pandan, toasted almond



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

westsiders paloma 14

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 14

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 ex-pats, this refreshing classic gets a face lift 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 cannon. 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*