

# BAR MENU

- Caviar Parfait, Egg Salad, Crème Fraîche, Brioche** 19  
**Continental Burger Bacon, Cheese, Tomato, Mac Sauce\*** 18  
**Baked Oysters “Joe Beef”** 15  
**Wagyu Hot Dog Cuban Sandwich** 12  
**Fried Chicken, White Barbeque** 12  
**House Chips with Vinegar and Manchego** 6  
**Wagyu Meatloaf Sliders** 12  
**Chicken Liver Pâté** 13  
**Shrimp Cocktail** 5 each  
**Pretzel Mac & Cheese, Smoked Gouda Fondue** 13  
**Cheese Plate** 16  
**Deviled Eggs** 10  
**Raw Oysters\*** 3.75 each

## CRAFT COCKTAILS

### OUT OF THE ORB 15

- RD’s Café Cavalli** St. George Dry Rye Gin, Campari, Vya, Continental Cranberry-Anise Bitters  
**Continental Innovation** Death’s Door Gin, Cocchi Americano Bianco, Carpano Bianco, Grapefruit Bitters  
**Detroit in the 1920’s** St. Augustine Gin, Green Chartreuse, Maraschino, Lime  
**An Italian in NYC** Bulleit Bourbon, Nonino Quintessentia, Cherry, Orange Bitters  
**Blind Tiger** Partida Reposado Tequila, Carpano Bianco, Rothman & Winter Peach, Lime, Angostura, Peach Bitters

### VODKA 14

- Follow the White Rabbit** Smirnoff Citrus Vodka, Triple Sec, Raspberry-Rosemary Shrub, Cranberry, Pickled Blackberry  
**Wanna Shake Your Tree** Kozuba & Sons Vodka, Sparkling Wine, Peach, Basil  
**My Blueberry Buck** Blueberry-Sage Infused Banyan Reserve Vodka, Fever Tree Ginger Beer, Lime

### GIN 14

- PS, It’s a Champagne Cocktail** Bloom Gin, Maraschino, Sparkling Rose Wine  
**It’s 11 AM Somewhere** St. George Terroir Gin, Cocchi Americano Bianco, Triple Sec, Absinthe, Lemon  
**Chapter VIII Volume I** Bloom Gin, Lavender-Citrus Infused Cocchi Americano Bianco, Banyan Reserve Vodka, Orange Bitters

### RUM 14

- Spirit of Santa Maria\*** Ron Matusalem Platino Rum, Ponche Caballero, Citrus, Egg White, Continental Cranberry-Anise Bitters  
**Hemingway Once Said...** Ron Matusalem Clasico Rum, Maraschino, Grapefruit, Angostura Bitters  
**BitterSweet Valentine** Old St.Pete Rum & Spice, Vya, Strawberry-Infused Aperol, Rhubarb Bitters  
**Nada Colada** Coconut-Infused Ron Matusalem Platino Rum, Pineapple-Vanilla Bean Shrub, Toasted Coconut

### TEQUILA 14

- Sometimes it Comes Easy** Corralejo Blanco Tequila, Fernet Branca Menta, Lime, Cucumber  
**Search for Your Sol\*** Milagro Silver Tequila, Velvet Falernum, Citrus, Egg White, Orange Bitters

### BOURBON / WHISKEY 14

- Carthusian LD Sazerac** Old Overholt Rye Whiskey, Yellow Chartreuse, Absinthe, Peychaud’s Bitters, Lemon  
**Henry Cogswell’s Water** Tin Cup Whiskey, Maraschino, Lime, Grapefruit Bitters  
**The Church Key** Four Roses Small Batch Bourbon, Blueberry-Sage Shrub, Lemon  
**Velvet Stinger** Stranahan’s Whiskey, Velvet Falernum, Honey, Lemon

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.