



# BAR MENU



**Continental Burger** Bacon, Cheese, Tomato, Caramelized Onions, Mac Sauce\* 21

**Baked Oysters “Joe Beef”** 15

**Shrimp Cocktail** 22

**Cheese Plate** 14

**Raw Oysters\*** 3.75 each

**Smoked Salmon Flatbread** Yogurt, Radishes, Herbs 13

**Shishito Peppers,** Lemon, Sea Salt 10

**Fresh Crudite,** Chive Cream 11

**Crab and Corn Fritters** Remoulade 14

**Beef Wellingtons,** Mushroom Sauce 15

**Fried Chicken Sandwich,** Buttermilk-Herb Aioli 16



## 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** Casamigos 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, Ginger Beer, Lime

### GIN 14

**PS, It’s a Champagne Cocktail** Tattersall Gin, Grapefruit Crema, Cassis, Sparkling Wine

**Chapter VIII Volume I** Bloom Gin, Lavender-Citrus Infused Cocchi Americano Bianco, Banyan Reserve Vodka, Orange Bitters

### RUM 14

**Hemingway Once Said...** Ron Matusalem Clasico Rum, Maraschino, Grapefruit, Angostura

**Nada Colada** Coconut-Infused Ron Matusalem Platino Rum, Pineapple-Vanilla Bean Shrub, Toasted Coconut, Honey

### AGAVE 14

**Take Him to the Beach, AKA, The Jeffrey** Pineapple-Vanilla Bean Infused Milagro Silver Tequila, Lime, Cucumber, Mint, Ginger Beer

**Search for Your Sol** Milagro Silver Tequila, Velvet Falernum, Citrus, Egg White, Orange Bitters

### BOURBON / WHISKEY 14

**Carthusian LD Sazerac** Overholt Rye Whiskey, Yellow Chartreuse, Absinthe, Peychaud’s, 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 Colorado Whiskey, Velvet Falernum, Honey, Lemon

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.