



BAR MENU



Continental Burger Bacon, Cheese, Tomato, Caramelized Onions, Mac Sauce* 22

Baked Oysters “Joe Beef” 15

Shrimp Cocktail 22

Cheese Plate 14

Raw Oysters* 4 each

Smoked Salmon Flatbread Yogurt, Radishes, Herbs 13

Shishito Peppers, Lemon, Sea Salt 10

Fried Chicken Sandwich, Buttermilk-Herb Aioli 16

Serrano Ham and Chicken Croquettes 12

Pretzel Toasts, Beer Mustard, Wagyu Hot Dog, Tillamook Cheddar Sauce 13



CRAFT COCKTAILS



OUT OF THE ORB 15

Detroit in the 1920’s St. George Terroir Gin, Green Chartreuse, Luxardo Maraschino, Lime

Bon Vivant Hendrick’s Orbium Gin, Pierre Ferrand Dry Curaçao, C.Comoz Blanc, Flamed Orange

The Red Wolf El Mayor Single Estate Blanco Tequila, Sage-Infused Dolin Blanc, Cointreau, Fresno Agave Syrup, Watermelon

An Italian in NYC 1792 Bourbon, Nonino Quintessentia, Cherry, Orange Bitters

Dark Ananas Basil Hayden’s Dark Rye Whiskey, Carpano Antica Formula, Merlet Poire, Pineapple Guar gum, Citric Acid

CIRCA 2014 14

Follow the White Rabbit Citrus-Infused Wheatley Vodka, Triple Sec, Raspberry-Rosemary Shrub, Cranberry, Pickled Blackberry

My Blueberry Buck Blueberry-Sage Infused Wheatley Vodka, Ginger Beer, Lime

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

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

The Church Key Four Roses Small Batch Bourbon, Blueberry-Sage Shrub, Lemon

THE WORKSHOP 14

Velvet Stockings Langley’s Gin, Velvet Falernum, DTC Thai Tea Tonic

Forgotten Classic St. George Botanivore Gin, Crème de Violette, Vanilla Syrup, Lemon, Egg White, Cream, Peach Bitters

Caribbean Southpaw DTC House Blend Rum, Mezcal, Lime, Pineapple-Vanilla Bean Shrub, Popcorn Syrup

Marga’s Witch Doctor G4 Blanco Tequila, Mezcal, Lemon, Honey, DTC Vango

Oaxaca Smoke Pelotón de la Muerte Mezcal, Luxardo Maraschino, Smoked Demerara Syrup, Lemon, Aztec Chocolate Bitters

The Slipped Disc Eagle Rare Bourbon, Bruno Marino, Vanilla Bean Syrup, Maple-Pecan-Walnut Tincture

Red Tide Elijah Craig Bourbon, Campari, Passion Fruit, Lemon, Pineapple, Angostura

Barista NoLa Knob Creek 100 Bourbon, St. George Nola, Borghetti Espresso, 5 Farms Irish Cream

*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.