Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.
DID YOU KNOW?

Strawberries are a first indicator of spring.

It is the first fruit of the season to ripen.

It is also the only fruit to wear its seeds on its outside rather than its inside.

COCKTAIL: Pink Berry Collins
BASE SPIRIT: Beefeater Pink Gin
ELEMENTS: Strawberry Reàl, lemon, club soda
DESCRIPTION: A fruity and floral infusion in a classic Collins

COCKTAIL: Rock Star Martini
BASE SPIRIT: Grey Goose Vodka
ELEMENTS: Chandon Brut, Passoa Passion Fruit Liqueur, Monin Cinnamon, lime
DESCRIPTION: A modern classic - fruity and tropical martini elevated with a shot of bubbles

COCKTAIL: Bramble On
BASE SPIRIT: Belvedere Peach Nectar
ELEMENTS: Monin Peach, lemon, orange juice
DESCRIPTION: A peachy riff on the classic Bramble cocktail

COCKTAIL: Apple Pear Whiskey Sour
BASE SPIRIT: Maker’s Mark Bourbon
ELEMENTS: Barmalade Apple-Pear, fresh lemon
DESCRIPTION: A whiskey sour with fresh flavors of crisp apple, pear and brown sugar

COCKTAIL: Dry Cranberry Spritzer
NON ALC: Seedlip Grove 42
ELEMENTS: Cranberry, lime, orange bitters, Q Grapefruit
DESCRIPTION: A light and refreshing non-alcoholic spritz
DID YOU KNOW?
The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varietals.

The Ruby Red is native to Texas.

It is named after how it grows on trees, clustered together like grapes on a vine.

Cocktail:
**Clementine**
- **BASE SPIRIT:** Svedka Clementine Vodka
- **ELEMENTS:** Cantine Maschio Prosecco, Monin Candied Orange, lemon, orange peel
- **DESCRIPTION:** A classic Mimosa heightened with Clementine

Cocktail:
**Grapefruit Blossom**
- **BASE SPIRIT:** Ketel One Botanical Grapefruit & Rose
- **ELEMENTS:** Lime, Peychaud’s Bitters, Q Grapefruit
- **DESCRIPTION:** A tall sparkling blend of grapefruit, lime and a touch of anise

Cocktail:
**Go Bananas**
- **BASE SPIRIT:** Elijah Craig Small Batch Bourbon
- **ELEMENTS:** Cruzan Aged Light Rum, St. Elizabeth Allspice Liqueur, Banana Reál, lime, bitters, club soda
- **DESCRIPTION:** A tropical, semi-sweet cocktail with flavors of banana and spice

Cocktail:
**Tropicali**
- **BASE SPIRIT:** Cruzan Mango Rum
- **ELEMENTS:** Cruzan Black Strap Rum, Mango Reál, lime, mint
- **DESCRIPTION:** A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum

DID YOU KNOW?
Did you know that bananas don’t taste like they used to?

The market was once dominated by the Gros Banana, a flavor-rich varietal (think banana candies).

Due to disease, the Gros was replaced by the Cavendish banana.
**Botanical**

**DID YOU KNOW?**
Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

**DID YOU KNOW?**
Juniper are the berries from the evergreen conifers in the cypress family. It is the primary botanical in gin, giving off subtle flavors of pine, black pepper and lemon.

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**Cocktail:** Smooth Flight  
**Base Spirit:** Aviation Gin  
**Elements:** Chambord Black Raspberry Liqueur, Blackberry Real, lemon, egg white, Scrappy’s Lavender Bitters  
**Description:** A martini bursting with flavors of blackberry and lavender with a creamy top

**Cocktail:** Yellow Jacket  
**Base Spirit:** Don Julio Reposado Tequila  
**Elements:** Yellow chartreuse, St. Germain Elderflower Liqueur, orange bitters, orange peel  
**Description:** An elegant aromatic martini with flavors of agave, elderflower, herbs and orange

**Cocktail:** Palmer Pick  
**Base Spirit:** Deep Eddy Sweet Tea Vodka  
**Elements:** Unsweetened black tea, lemon, cane sugar  
**Description:** A refreshing bittersweet cocktail; an adult version of an Arnold Palmer

**Cocktail:** Strawberry Peppercorn Gin & Tonic  
**Base Spirit:** Hendrick’s Gin  
**Elements:** Cucumber, lime, Strawberry Real, Q Indian Tonic  
**Description:** A Spanish-style Gin & Tonic. Served on the rocks in a wine glass
Botanical

**COCKTAIL:** Spiced Old Fashioned
**BASE SPIRIT:** Woodford Reserve Kentucky Straight Rye Whiskey
**ELEMENTS:** Orange bitters, cardamom bitters, cane sugar, orange & lemon peel
**DESCRIPTION:** A spiced variation of the Old Fashioned, stirred and served on the rocks

**COCKTAIL:** Chipotle Paloma
**BASE SPIRIT:** Sauza Silver Tequila
**ELEMENTS:** Ancho Reyes, lime, Q Grapefruit, tajin spice
**DESCRIPTION:** A spiced variation of the classic Paloma

**COCKTAIL:** Apple Spice Sour
**NON ALC:** Seedlip Spice 94
**ELEMENTS:** Barmalade Apple-Pear, Monin Cinnamon, lemon juice, Angostura Bitters
**DESCRIPTION:** A spiced mocktail with flavors of apple, pear and cinnamon

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**COCKTAIL:** Scottish Mule
**BASE SPIRIT:** Glenmorangie Whisky
**ELEMENTS:** Lime, Q Ginger Beer, Angostura Bitters
**DESCRIPTION:** Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Q Ginger Beer

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**DID YOU KNOW?**
Aging spirits in oak barrels softens hard edges and adds a rich depth to spirits giving way to aromatics like vanilla, nutmeg and cinnamon.
Earth

DID YOU KNOW?

Sandalwood is one of the most expensive wood botanicals used in the perfume industry, prized for its scent.

It is one of the prominent botanicals in the Rubino vermouth, giving it a delicate woody and earthy tone.

COCKTAIL: Rubino Negroni
BASE SPIRIT: Bombay Sapphire
ELEMENTS: Martini & Rossi Riserva Speciale Rubino, Campari, orange peel
DESCRIPTION: A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

COCKTAIL: Old Cuban
BASE SPIRIT: Mount Gay Black Barrel Rum
ELEMENTS: Chandon Brut, mint, lime, Angostura Bitters
DESCRIPTION: Akin to the Mojito, but served up and topped with bubbles

COCKTAIL: An Untraditional Manhattan
BASE SPIRIT: High West American Prairie Bourbon
ELEMENTS: Martini & Rossi Riserva Speciale Ambrato, Bénédictine, cedar smoke
DESCRIPTION: An herbaceous take on the Manhattan served on a smoked cedar plank

COCKTAIL: Filthy Mary
BASE SPIRIT: Tito’s Handmade Vodka
ELEMENTS: Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon
DESCRIPTION: A Bloody Mary with infused house spices and seasonings

DID YOU KNOW?

Sea salt can be smoked in a variety of different woods including mesquite, alder, hickory and apple.

The salty smokiness gives a nice savory flavor to drinks and food.
**DID YOU KNOW?**

Size matters when it comes to tomatoes. There are more than 15,000 cultivars and the size and amount of juice a tomato yields often dictates how it should best be utilized.

Beefsteak and Brandywine are the biggest and the best for making tomato juice.

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**Earth**

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**Tastings & Flights**

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**Cocktail:** Rhubarb Blush  
**Base Spirit:** Hornitos Black Barrel Añejo Tequila  
**Elements:** Cointreau, Strawberry Real, lime, rhubarb bitters  
**Description:** A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

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**Cocktail:** Michelada  
**Base Spirit:** Jack Daniel’s Tennessee Whiskey  
**Elements:** Corona Pale Lager  
**Description:** A savory, light and spicy blend of Corona beer, tomato juice and spices. Perfect for brunch and lunch

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**Tres Casamigos**  
A ¾ oz pour of each.  
**Blanco**  
Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.  
**Reposado**  
Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.  
**Añejo**  
Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

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**Sir Pops a Lot**  
A celebratory pairing of sparkling wine & popcorn.  
Choice of Chandon Rosé (187ml) or Cantine Maschio Prosecco (187ml).  
And paired with Just Pop In! caramel & cheddar or apple pie.
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<th>Sparkling</th>
<th>187 ML</th>
<th>White &amp; Blush</th>
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<td>SAINT M, RIESLING</td>
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<td>Pfalz, Germany</td>
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<td>MARQUIS DE LA TOUR, BRUT</td>
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<td>KRS, PINOT GRIGIO, ARTIST CUVEE</td>
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<td>Sake</td>
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<tr>
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<td>WENTE VINEYARDS, CHARDONNAY, ESTATE GROWN</td>
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<td></td>
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Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

Small Plates

TRUFFLE PARMESAN CHIPS 3
Truffle oil

GRILLED BRIE 15
Rooftop honey, baguette, walnuts

FRIED CALAMARI 15
Shrimp, capers, lemon aioli

MUSSELS 14
Bourbon, bacon

CHICKEN WINGS 11
Maple-chili glaze

DEVILED EGGS 7
Bacon, smoked golden raisins, pepper

SMOKED TENDERLOIN TIPS 13
Shishito peppers, black garlic steak sauce

GRILLED FLATBREAD 12
Tomato sauce, house ricotta, mozzarella

Larger Plates

OLD SCHOOL CHEESEBURGER 16
Two all-beef patties, American cheese, LTO, toasted brioche bun

COBB SALAD 18
Chicken, bacon, egg, avocado, tomato, Arethusa blue cheese, scallion

HOT LOBSTER ROLL 21
Brown butter, lemon, chives

Sweeter Plates

HONEY CAKE 8
Ginger cream, honey crisp

MAPLE CRÈME BRÛLÉE 8
Candied orange

TRIPLE CHOCOLATE CAKE 10
Strawberries

CHERRY CLAFOUTIS 8
Arethusa ice cream, powdered sugar

DOMESTIC
Bud Light
Budweiser
Coors Light
Miller Lite

CRAFT
Blue Moon Belgian White
Samuel Adams Boston Lager
New Belgium Fat Tire Amber
Samuel Adams Seasonal

IMPORT
Corona Light
Dos Equis
Heineken
Guinness

SELTZERS & CIDERS
Angry Orchard Hard Cider
Bon & Viv Spiked Seltzer

DRAFT
Blue Moon Belgian White
New Belgium Fat Tire Amber
Samuel Adams Seasonal

NA BEER
Heineken 0.0

FIZZ
Red Bull or Red Bull Sugarfree
S.Pellegrino Sparkling
Mineral Water
S.Pellegrino Essenza
Lemon & Lemon Zest or Tangerine & Wild Strawberry

FLAT
Acqua Panna 500ml