

SOCIAL STANDARDS

WHISKEY SMASH BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	10.75	LAVENDER SOUR VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	11.25
SOCIAL'S G & T SPRING 44 GIN, HOUSE- MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	10.50	SGT. PEPPER TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.50
 FULL BLAST AGED RUM, LICOR 43, BOURBON, MULLED CIDER, BITTERS, SPICED SUGAR RIM	10.75	BLACK MAGIC GIN, MIXED BERRY PURÉE, SAGE SYRUP, CELERY BITTERS, FRESH LEMON	12.75
OAXACAN SANDS MEZCAL, GINGER LIQUEUR, POMEGRANATE LIQUEUR, SWEET VERMOUTH, FRESH LIME JUICE, ORANGE JUICE, GRENADINE	13.75	MARBLE RYE RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	14.25
LA BICYCLETTE GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.25	GOLDEN RATIO SINGLE MALT SCOTCH, COGNAC, GOLDEN RAISIN-CLOVE SYRUP, APRICOT LIQUEUR, BITTERS, FRESH LEMON, PASTIS- MACERATED GOLDEN RAISINS	12.25
OLD STOGIE RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	14.25	ABSINTHE FRAPPÉ ABSINTHE, FRESH LEMON, MINT SYRUP, SODA WATER	13.50
FEATURED COCKTAIL MARCH / APRIL 2024 "PAINTED LADY" TEQUILA, ANCHO CHILI LIQUEUR, ALOE LIQUEUR, LIMONCELLO, FRESH LEMON, GRAPEFRUIT, ORGEAT, BITTERS BY EMILY	13.50	TRUST FROM A DISTANCE PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE	12.25

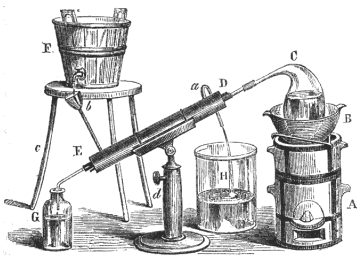


SEASONAL OFFERINGS

PEAR PRESSURE	11.75	NICKI SAGE	11.50
GIN, PEAR LIQUEUR, RHUBARB LIQUEUR, WALNUT LIQUEUR, FRESH LEMON JUICE, ROSEMARY, APPLE BITTERS, SODA WATER		SAGE-INFUSED VODKA, MIDORI, BECHEROVKA, FRESH LIME JUICE, CINNAMON-BARK SYRUP	
BITTER RIVALS	12.75	GOOD AT GOODBYES	13.75
CAMPARI, FERNET BRANCA, TEQUILA, YELLOW CHARTREUSE, BITTERS, FRESH LIME JUICE, DEMERARA SYRUP		MEZCAL, GINGER LIQUEUR, ALLSPICE DRAM, FRESH LIME, AGAVE SYRUP	
FALL FASHION	12.50	 FUZZY WUZZY WUZ A BEAR	12.25
APPLE, CINNAMON, AND VANILLA-INFUSED BOURBON, BROWN SUGAR, BITTERS, KILWINS CARAMEL, APPLE SLICE		COGNAC, BÉNÉDICTINE, PEPPERMINT SCHNAPPS, HONEY, FRESH LEMON, HOT WATER	
		GRAPES OF WRATH	14.25
		GRAPPA, COGNAC, AQUAVIT, APRICOT LIQUEUR, RIESLING	

THROWBACKS

OLD FASHIONED	12.25	BEE'S KNEES	11.75
RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL • CIRCA 1880		GIN, FRESH LEMON, LOCAL WILDFLOWER HONEY • CIRCA 1921	
HOTEL NACIONAL	11.75	MEXICAN FIRING SQUAD	10.75
RUM, APRICOT LIQUEUR, FRESH LIME, PINEAPPLE JUICE, VANILLA BEAN SYRUP, BITTERS • CIRCA 1939		TEQUILA, FRESH LIME, HOUSE-MADE GRENADINE, BITTERS, SODA WATER • CIRCA 1937	
		BOBBY BURNS	14.50
		BLENDED AND SINGLE MALT SCOTCH, SWEET VERMOUTH, BÉNÉDICTINE, BITTERS, SHORTBREAD COOKIE • CIRCA 1930	



DESSERT COCKTAILS

HAPPY ENDING VODKA, CRÈME DE CACAO, BLOOD ORANGE LIQUEUR, LEMON, ORANGE JUICE, VANILLA	11.75	SKI JUMP VODKA, BRANCA MENTA, ABSINTHE, COFFEE LIQUEUR, VANILLA, COLD BREW, WALNUT BITTERS, OAT MILK	13.25
LOOSE SCREW BLENDED AND SINGLE MALT SCOTCH, BUTTERSCOTCH LIQUEUR. AVERNA, CREAM	13.75	THREE DOG NIGHT PEDRO XIMÉNEZ SHERRY, COGNAC, BÉNÉDICTINE	11.50

FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 3/4 OZ POURS AT A 25% DISCOUNT. \$23

NOB CREEK 9 YEAR SMALL BATCH BOURBON THE BRAND'S FLAGSHIP SINCE 1992. RICH, SWEET, SPICY. ROASTED PEANUTS, CARAMEL, OAK SPICE, CHAR. ONE OF THE BEST VALUES IN BOURBON. • 9 YEAR, 50% ABV •	NOB CREEK 12 YEAR SMALL BATCH BOURBON THE ALLOCATED 15 YEAR OFFERS A MORE REFINED EXPERIENCE. SOFTER PROFILE WITH MORE OAK. LICORICE, CHERRY, CLOVE, CINNAMON. • 12 YEAR, 50% ABV •	NOB CREEK 9 YEAR SINGLE BARREL BOURBON SINGLE BARRELS OFFER A WAY TO EXPLORE THE NUANCES OF A BRAND. THIS BARREL IS SWEET, INTENSE. NOTES OF CARAMEL, MAPE SUGAR, VANILLA, SPICE. • 9 YEAR, 60% ABV •
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Since its start as single bottling in 1992 as the mid-proof flavor bomb in the Jim Beam small batch collection (which also includes Basil Hayden, Baker's, and Booker's), the Knob Creek bourbon lineup has expanded to include 9, 12, 15, and 18-year small batches and a 9-year single barrel. Made with a high-corn mashbill and aged in maximum char barrels, the offerings are big and bold with classic—but intense—bourbon flavor profiles.

DRY DRINKS

CREATIVE NON-ALCOHOLIC COCKTAILS

LIMONADE DE PROVENCE CRANBERRY JUICE, LEMON, ROSEMARY SYRUP, ORANGE FLOWER WATER, SODA WATER	8.50	WHISKERS ON KITTENS CINNAMON BARK SYRUP, COLD BREW, N/A APERITIF, OAT MILK	9.75
WILD CARD ORANGE JUICE, CARDAMOM, VANILLA BEAN SYRUP, SODA WATER	8.50	WINTER BUCK CRANBERRY, FRESH LIME, GINGER BEER, FRESH MINT	8.50
VIRGRONI SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS	10.75	RAISIN D'ÊTRE GOLDEN RAISIN SYRUP, N/A AROMATIC BITTERS, FRESH LEMON JUICE, PINEAPPLE JUICE, GINGER BEER	8.75

SOCIAL PLATES

PLEASE INQUIRE WITH YOUR SERVER ABOUT OPTIONS FOR ANY DIETARY RESTRICTIONS
GLUTEN FREE CHIPS AVAILABLE UPON REQUEST; \$2

OLIVES (V) (GF)	8.25
SICILIAN CASTELVETRANO OLIVES	
DEVEILED EGGS (GF)	8.75
CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	
POTATO WEDGES AND DIPPING SAUCE TRIO (V)	9.50
SEASONED POTATO WEDGES, ROASTED TOMATO CREMA, CURRIED MAYO, KETCHUP	
BAVARIAN PRETZEL (V)	9.75
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
BLISTERED SHISHITO PEPPERS (V) (GF)	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	
POMEGRANATE SPROUT SALAD (GF)	11.50
ROASTED BRUSSEL SPROUTS, POMEGRANATE BALSAMIC, CRUMBLLED GOAT CHEESE, SPECK, AND POMEGRANATE SEEDS	
WINTER BRUSCHETTA (V)	12.25
GOAT CHEESE, ROASTED TOMATO, MAPLE ROASTED BUTTERNUT SQUASH, POMEGRANATE BALSAMIC REDUCTION, BASIL, TOAST POINTS	
TOASTED SPICE HUMMUS (V)	12.50
PINE NUT, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	
MEXICAN STREET CORN DIP (V) (GF)	12.75
ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS	
PROHIBITION MACARONI (V)	13.50
GUINNESS, GOAT CHEESE, CHEDDAR CHEESE, CREAM, GARLIC, CANDIED JALAPENOS, CHIVES, CRISPY ONIONS - ADD CRISPY SPECK FOR \$2	
KOREAN PULLED PORK SLIDERS (2)	13.75
KOREAN-STYLE PULLED PORK, GOCHUJANG COLESLAW, PICKLES, POTATO WEDGES, ROASTED TOMATO CREMA - ADD AN ADDITIONAL SLIDER \$5.25	
THAI-STYLE MEATBALLS	14.25
PORK MEATBALLS, SWEET & SPICY CHILI SAUCE, CHIVE, RICE, SESAME	
SMOKED SALMON PÂTÉ	15.25
HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
WILD GAME BRAT PLATTER	28.75
FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, SOURDOUGH	

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

CHEESE & CHARCUTERIE

SERVED WITH CRACKERS, PICKLED VEGETABLES, NUTS, OLIVES & WHOLE GRAIN MUSTARD
GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST; \$2

CHEESE & CHARCUTERIE BOARD

JAMÓN SERRANO, SPECK, FINOCCHIONA, THREE FEATURED CHEESES, HOUSE JAM,
PICKLED VEGETABLES, OLIVES, DRIED FRUIT, NUTS, CRACKERS, WHOLE GRAIN MUSTARD
• 32.75 •

WALNUT BOARD

JAMÓN SERRANO, FINOCCHIONA, SPECK, ALL THE FIXINS FROM THE BOARD ABOVE
• 17.75 •

BAMBOO BOARD

ROASTED TOMATOES, SEASONAL FRESH FRUIT, HEARTS OF PALM, CUCUMBER SALAD,
PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS, SPICED ALMONDS
• 16.50 •

SINGLE CHEESE BOARD

FEATURED CHEESE OF YOUR CHOICE, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM
• 10.75 •




CHEESE FLIGHT

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM
• 21.50 •

GRILLED CHEESE & TOMATO BISQUE

CHEDDAR, SMOKED GOUDA, AND MOZZARELLA CHEESE TRIO, SOURDOUGH BREAD
HOUSE-MADE TOMATO BISQUE
• CUP OF SOUP + SANDWICH 13.50 •
• BOWL OF SOUP + SANDWICH 15.50 •

DESSERTS

DESSERT PRETZEL	9.75	BREAD PUDDING	10.25
CINNAMON SUGAR, VANILLA- MAPLE DIPPING SAUCE		MAPLE CREAM CHEESE FROSTING	
PEPPERMINT CHEESECAKE	10.25	DECADENT BROWNIE 	9.75
OREO CRUST, CHOCOLATE GANACHE, CHOPPED ANDES MINTS		GLUTEN-FREE BROWNIE, WHIPPED CREAM	
CHOCOLATE TRIFLE 	9.75	• ADD A SCOOP OF VANILLA BEAN ICE CREAM, À LA MODE \$3	
CHOCOLATE CAKE, COCONUT CHOCOLATE MOUSE, ESPRESSO POWDER, PISTACHIO BRITTLE		PEANUT BUTTER CUP PIE 	10.25
		REESE'S PEANUT BUTTER CUPS, CHOCOLATE, WHIPPED CREAM	

BEER AND CIDER

DRAFT

AYINGER BAVARIAN PILS [5.3%]	7	NEW BELGIUM ROTATING SOUR [ABV VARIES]	11
EQUINOX SPACE GHOST IPA [6.4%]	8	HORSE & DRAGON ROTATING DRAFT [ABV VARIES]	8
ODELL ROTATING DRAFT [ABV VARIES]	MKT	LOCAL ROTATING DRAFT [ABV VARIES]	MKT

BOTTLES AND CANS

LIGHT AND QUAFFABLE

BUD LIGHT · LAGER [4.2%]	5	COORS BANQUET · LAGER [4.2%]	5
MODELO ESPECIAL · MEXICAN-STYLE LAGER [4.4%]	5	PILSNER URQUELL · CZECH PILSNER-STYLE LAGER [4.4%]	6
PAULANER · HEFEWEIZEN (GERMAN-STYLE WHEAT) [5.5%]	7	STELLA ARTOIS · PALE LAGER, 330ML [5%]	7
FIRSTONE WALKER 805 ORIGINAL GOLDEN ALE [4.7%]	8	WEIHENSTEPHANER ORIGINAL HELLES · HELLES LAGER, 330 ML [5.1%]	8

HOPPY AND FLAVORFUL

ODELL INDIA PALE ALE · AMERICAN-STYLE IPA [7%]	7	DESCHUTES TROPICAL FRESH · AMERICAN-STYLE IPA [6.5%]	7
HORSE & DRAGON HAZE & DRAGON · NEW ENGLAND-STYLE IPA, 16 OZ [6.2%]	8	HOUBLON CHOUFFE · BELGIAN-STYLE IPA TRIPEL [9%]	10

A LITTLE BIT DARKER NOW

NEW BELGIUM FAT TIRE · AMBER ALE [5%]	6	ODELL 90 SHILLING · AMBER ALE [5.3%]	6
DUVEL · BELGIAN STRONG GOLDEN ALE [8.5%]	11	ORVAL · BELGIAN TRAPPIST DUBBEL ALE [6.2%]	12

A LOTTA BIT DARKER NOW

OSKAR BLUES OLD CHUB · SCOTTISH STRONG ALE [8%]	7	ROGUE HAZELNUT BROWN NECTAR · BROWN ALE [5.6%]	8
LEFT HAND DEATH BEFORE DISCO · PORTER, [6%]	8	GUINNESS · STOUT, 14.9 OZ CAN [6%]	8

SOUR AND SOUR-ISH

FOUNDERS BREWING RÜBÆUS · RASPBERRY WHEAT ALE [5.7%]	8	BOULEVARD BREWING TANK 7 · AMERICAN FARMHOUSE SAISON [8.5%]	8
CROOKED STAVE SOUR ROSÉ · OAK-AGED WILD SOUR ALE, 355ML [4.5%]	10	DUCHESS DE BOURGOGNE · FLANDERS RED SOUR ALE [6.2%]	14

CIDER, HARD SELTZER, AND NON-ALCOHOLIC

STEM OFF-DRY · OFF-DRY APPLE CIDER [5.8%]	8	UPSLOPE SPIKED SNOWMELT · JUNIPER-LIME HARD SELTZER [5%]	6
ACE PERRY · SEMI-SWEET PEAR CIDER [5%]	8	ERDINGER WEISSBIER ALKOHOLFREI · NON-ALCOHOLIC HEFEWEIZEN [0.4%]	7

WINE

BUBBLES

MOSCATO D'ASTI, FONTANA FREDDA, PIEDMONT, ITALY	10/36
BRUT, SEGURA VIUDAS CAVA, BARCELONA, SPAIN	10/36
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	11/40
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE SPLIT (187 ML BOTTLE)	19

WHITES

ALBARIÑO, PAZO CILLEIRO, RÍAS BAIXAS, SPAIN	13/48
PINOT GRIS, DUCK POND, WILLAMETTE VALLEY, OR	11/40
RIESLING, NIK WEIS MOSEL, 'URBAN', MOSEL, GERMANY	10/36
SAUVIGNON BLANC, LA PETITE PERRIÈRE, LOIRE VALLEY, FRANCE	10/36
CHARDONNAY, ANGELINE VINEYARDS, SONOMA, CA	11/40
ROSÉ, SEASONAL ROTATING, SOMEWHERE ON EARTH	12/44

REDS

PINOT NOIR, LE CHARMEL, PAYS D'OC, FRANCE	11/40
NEBBIOLO, LA KIUVA, PIEDMONT, ITALY	13/48
DOLCETTO, MONFERRATO, PIEDMONT, ITALY	10/36
MALBEC, PIATTELLI, MENDOZA, ARGENTINA	11/40
SANGIOVESE, FANETTI, 'ROSSO DI MONTEPULCIANO', TUSCANY, ITALY	13/48
TEMPRANILLO, ROSARIO VERA 'AMONA', RIOJA, SPAIN	11/40
CABERNET SAUVIGNON, ANGELINE VINEYARDS, SONOMA, CA	12/44

WHAT TY'S DRINKING

SUPER TUSCAN - BARACCHI 'O'LILLO' - TUSCANY, ITALY
25% SANGIOVESE, 25% SYRAH, 25% MERLOT, 25% CABERNET SAUVIGNON
CHERRY, BLACKCURRANT, BLACK PEPPER, TOBACCO

14/54



SOCIAL HOUR

OFFERED SUNDAY THROUGH THURSDAY FROM 4-6 PM AND ALL EVENING TUESDAY

DRINK

WHISKEY SMASH

BOURBON, FRESH LEMON, MINT
SYRUP, FRESH MINT
• 7.75 •

LAVENDER SOUR

VODKA, GINGER COGNAC,
HOUSE-CRAFTED LAVENDER-INFUSED
SOUR, FRESH LAVENDER
• 8.50 •

HOTEL NACIONAL

RUM, APRICOT LIQUEUR, FRESH
LIME, PINEAPPLE JUICE, VANILLA
BEAN SYRUP, BITTERS
• 8.75 •

AYINGER BAVARIAN PILS

PILSNER
• 6 •

ANGELINE CHARDONNAY

CALIFORNIA
• 7 •

SOCIAL'S G & T

SPRING 44 GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 7.75 •

SGT. PEPPER

TEQUILA, FRESH LEMON, PINEAPPLE,
VANILLA BEAN SYRUP, BLACK PEPPER
TINCTURE, PINK PEPPERCORN RIM
• 8.50 •

FALL FASHION

APPLE, CINNAMON, AND VANILLA-
INFUSED BOURBON, BROWN SUGAR,
BITTERS, CARAMEL APPLE SLICE
• 8.75 •

SEGURA VIUDAS CAVA

SPARKLING WINE
• 7 •

MONFERRATO DOLCETTO

PIEDMONT, ITALY
• 7 •

EAT

OLIVES 5.25

SICILIAN CASTELVETRANO OLIVES

DEVILED EGGS 6.50

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

BAVARIAN PRETZEL 7.50

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

MEXICAN STREET CORN DIP 8.75

ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS

CUP OF SOUP AND HALF SANDWICH 9.25

GRILLED 3-CHEESE (CHEDDAR, SMOKED GOUDA, MOZZARELLA) HALF SANDWICH,
CUP OF TOMATO SOUP

SOCIAL HOUR CHARCUTERIE BOARD 11.50

JAMÓN SERRANO, ROTATING FEATURED CHEESE, HOUSE-PICKLED VEGETABLES,
OLIVES, SWEET PEPPERS, NUTS, CRACKERS, STONE GROUND MUSTARD

TO-GO MENU

KEEP THE PARTY GOING AT HOME WITH SOCIAL'S TO-GO BOTTLED COCKTAILS!
MOST OF THESE DRINKS, MANY CLASSICS, AND MANY OF OUR PAST MENU OPTIONS CAN ALSO BE MADE AS SINGLE SERVE TO-GO COCKTAILS. NOT EVERY COCKTAIL WORKS WELL IN A TO-GO BOTTLE, BUT IF YOU'RE AFTER SOMETHING NOT LISTED HERE, LET US KNOW!
WE'LL HAPPILY MAKE IT FOR YOU IF WE CAN!

LAVENDER SOUR BOTTLE 16

VODKA, GINGER COGNAC,
HOUSE-CRAFTED
LAVENDER-INFUSED SOUR
• 2 SERVINGS AT A \$3.50 DISCOUNT

DOUBLE WINDSOR BOTTLE 20

BOURBON, PEAR COGNAC,
FRESH LEMON, HONEY,
SAIGON CINNAMON
• 2 SERVINGS AT A \$3.50 DISCOUNT

SOCIAL MULE BOTTLE 17

VODKA, FRESH LIME,
PINEAPPLE, GINGER BEER
• 2 SERVINGS AT A \$3.50 DISCOUNT

WHISKEY SMASH BOTTLE 22

BOURBON, FRESH LEMON,
MINT SYRUP
• 3 SERVINGS AT A \$5.50 DISCOUNT

SOCIAL'S G&T BOTTLE 30

GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 4 SERVINGS AT A \$7 DISCOUNT

TRUST FROM A DISTANCE BOTTLE 18

BOURBON, PASSIONFRUIT
LIQUEUR, FRESH LEMON,
PINEAPPLE, HABANERO
TINCTURE
• 2 SERVINGS AT A \$3.50 DISCOUNT



BLACK MANHATTAN BOTTLE 22

BOURBON, AMARO AVERNA,
ANGOSTURA BITTERS,
ORANGE BITTERS
• 2 SERVINGS AT A \$3.50 DISCOUNT

FLOWER POWER BOTTLE 21

VODKA, ELDERFLOWER
LIQUEUR, CHAREAU ALOE
LIQUEUR, DRY VERMOUTH,
ROSE WATER
• 2 SERVINGS AT A \$3 DISCOUNT

RUM SWIZZLE BOTTLE 19

AGED RUM, WHITE RUM,
FALERNUM, TIKI BITTERS,
ANGOSTURA BITTERS,
FRESH LIME, PINEAPPLE
• 2 SERVINGS AT A \$2.50 DISCOUNT

OLD FASHIONED BOTTLE 27

100-PROOF RYE WHISKEY,
DEMERARA SYRUP,
ANGOSTURA BITTERS,
ORANGE BITTERS
• 3 SERVINGS AT A \$4.25 DISCOUNT

LA BICYCLETTE BOTTLE 21

GIN, ELDERFLOWER
LIQUEUR, LILLET BLANC,
APPLE BITTERS
• 2 SERVINGS AT A \$3.50 DISCOUNT

MARBLE RYE BOTTLE 23

RYE WHISKEY, BÉNÉDICTINE,
CYNAR, PUNT E MES,
CARAWAY BITTERS
• 2 SERVINGS AT A \$3.50 DISCOUNT