

## SOCIAL STANDARDS

<b>WHISKEY SMASH</b> BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	10.75	<b>LAVENDER SOUR</b> VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	11.25
<b>SOCIAL'S G &amp; T</b> SPRING 44 GIN, HOUSE- MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	10.50	<b>SGT. PEPPER</b> TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.50
<b>OAXACAN SANDS</b> MEZCAL, GINGER LIQUEUR, POMEGRANATE LIQUEUR, SWEET VERMOUTH, FRESH LIME JUICE, ORANGE JUICE, GRENADINE	14.25	<b>MARBLE RYE</b> RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	14.50
<b>LA BICYCLETTE</b> GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.25	<b>TRUST FROM A DISTANCE</b> PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE	12.25
<b>BLACK MAGIC</b> GIN, MIXED BERRY PURÉE, SAGE SYRUP, CELERY BITTERS, FRESH LEMON	12.75	<b>SCOTTISH BREAKFAST</b> BLENDED AND SINGLE MALT SCOTCH, HOUSE-MADE TONIC SYRUP, FRESH LEMON, SODA WATER	11.25
<b>OLD STOGIE</b> RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	14.75	<b>RICKSHAW DRIVER</b> AGED RUM, PINEAPPLE AMARO, TURMERIC SYRUP, PINEAPPLE JUICE, FRESH LEMON, TAJIN	12.50
<b>FEATURED COCKTAIL</b> <b>JULY/AUGUST 2024</b> <b>"SECRET SAMBA"</b> MINT-INFUSED CACHAÇA, POPPY LIQUEUR, LIMONCELLO, FRESH LEMON, GRAPEFRUIT JUICE BY SARAH	13.25	<b>GOOD AT GOODBYES</b> MEZCAL, GINGER LIQUEUR, ALLSPICE DRAM, FRESH LIME, AGAVE SYRUP	13.75

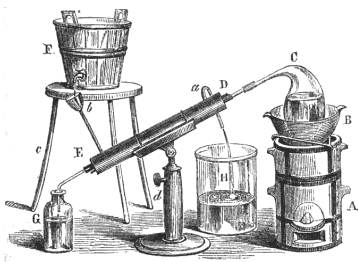


## SOCIAL'S SECRET GARDEN

<b>BERRY WHITE</b> STRAWBERRY-INFUSED WHITE PORT, SILVER RUM, GINGER COGNAC, FRESH LIME, GRAPEFRUIT, HOUSE-CRAFTED TONIC SYRUP, SODA WATER	11.50	<b>THIS AIN'T TEXAS</b> TEQUILA, LYCHEE LIQUEUR, LILLET BLANC, CUCUMBER, COCONUT CREAM, FRESH LIME, FRESH LEMON, BITTERS	11.75
<b>BOOCH BETTER HAVE MY MONEY</b> VODKA, APEROL, RASPBERRY CHIA KOMBUCHA, FRESH LEMON, THYME, PEACH BITTERS, BRUT SPARKLING WINE	12.25	<b>CELLAR DOOR</b> BOURBON, HIBISCUS LIQUEUR, ROSEMARY-DANDELION SYRUP, FRESH LEMON, BITTERS, SODA WATER	11.50
<b>VELVET VIOLET</b> BUTTERFLY PEA FLOWER-INFUSED GIN, PLUM LIQUEUR, CRÈME DE VIOLETTE, FRESH LEMON, CINNAMON-VANILLA SYRUP, ORANGE BITTERS	12.50	<b>LOTUS EATER</b> VODKA, WILDFLOWER AMARO, ROSE LIQUEUR, YELLOW CHARTREUSE, DRY VERMOUTH	12.50
		<b>COBBLED TOGETHER</b> SHERRY, COGNAC, ROASTED BANANA VANILLA BEAN SYRUP, RASPBERRIES, STRAWBERRIES, FRESH LEMON	13.50

## THROWBACKS

<b>OLD FASHIONED</b> RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL • CIRCA 1880	12.75	<b>MEXICAN FIRING SQUAD</b> TEQUILA, FRESH LIME, HOUSE-MADE GRENADINE, BITTERS, SODA WATER • CIRCA 1937	11.25
<b>ABSINTHE FRAPPÉ</b> ABSINTHE, FRESH LEMON, MINT SYRUP, SODA WATER • CIRCA 1874	13.75	<b>PIÑA COLADA</b> SILVER RUM, AGED RUM, COCONUT CREAM, FRESH LIME, PINEAPPLE, NUTMEG • CIRCA 1954	14.50
		<b>OLD TOM COLLINS</b> SOCIAL'S PRIVATE BARREL SELECTION SPRING44 OLD TOM GIN, FRESH LEMON, SUGAR, SODA WATER • CIRCA 1876	12.25



## DESSERT COCKTAILS

<b>JIMINY CRICKET</b> CRÈME DE CACAO, CRÈME DE MENTHE, BRANCA MENTA, COGNAC, MINT, CREAM	<b>11.50</b>	<b>TAKES TWO TO MANGO</b> AGED RUM, GINGER LIQUEUR, ALLSPICE DRAM, MANGO, LEMON, CINNAMON, JAMAICAN BITTERS	<b>12.75</b>
<b>LUDICROUS SPEED</b> TEQUILA, AGED RUM, HAZELNUT, ROASTED BANANA VANILLA BEAN SYRUP, COLD BREW, OAT MILK	<b>13.50</b>	<b>EL PADRINO</b> MEZCAL, AMARETTO, ANCHO CHILI LIQUEUR, DARK CHOCOLATE BITTERS	<b>13.25</b>

## FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 1 OZ POURS AT A 25% DISCOUNT. \$19

<b>BUFFALO TRACE KOSHER RYE</b> MADE TO KOSHER RULES. CINNAMON, CLOVE, APPLE, PEACH, ORANGE PEEL, COCOA POWDER. LIKE DRINKING AN OLD FASHIONED IN A BOTTLE. • 7 YEAR, 47% ABV •	<b>GEORGE DICKEL 13 YR BONDED BOURBON</b> WHISKEY ADVOCATE NAMED THIS 2019 RELEASE THEIR WHISKEY OF THE YEAR. A UNIQUE TENNESSEE WHISKEY THAT YOU'LL LOVE OR HATE. • 13 YEAR, 50% ABV •	<b>MICHTER'S US*1 BARREL STRENGTH RYE</b> A SINGLE BARREL BOTTLED AT BARREL PROOF. THIS RELEASE OFFERS NOTES OF CINNAMON, BUTTERSCOTCH, AND CHERRY. AN EXCEPTIONAL WHISKEY. • NAS, 56.5% •
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*This three spirit flight features some distinctive drams from our reserve list that are not well known in the Colorado market. A fun progression of two excellent ryes with a bourbon between makes for a wide flavor gamut.*

*All three are rare releases by the distilleries that make them. Although somewhat odd ducks, they are all great pours in their own right. Definitely worth a try for whiskey lovers looking for something unique.*

## DRY DRINKS

### CREATIVE NON-ALCOHOLIC COCKTAILS

<b>SPICE &amp; EVERYTHING NICE</b> ORANGE JUICE, TURMERIC SYRUP, FRESH MINT, SODA WATER	<b>8.75</b>	<b>WRINKLE IN THYME</b> FRESH LEMON & LIME, THYME SYRUP, GINGER BEER	<b>8.75</b>
<b>TAI DYE</b> N/A RUM ANALOGUE, FRESH LIME, ORGEAT, CINNAMON, N/A AROMATIC BITTERS, MINT	<b>9.50</b>	<b>VIRGRONI</b> SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS	<b>11.25</b>
<b>SUMMER CAMP</b> MANGO, FRESH LEMON, ROASTED BANANA VANILLA BEAN SYRUP, GINGER BEER	<b>8.75</b>	<b>ALL NIGHTER</b> COLD BREW ESPRESSO, COCONUT CREAM, ROOT BEER	<b>9.75</b>

## SOCIAL PLATES

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

<b>OLIVES</b>  	7.25
SICILIAN CASTELVETRANO OLIVES	
<b>DEVILED EGGS</b> 	8.75
CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	
<b>POTATO WEDGES AND DIPPING SAUCE TRIO</b> 	9.50
SEASONED POTATO WEDGES, ROASTED TOMATO CREMA, CURRIED MAYO, KETCHUP	
<b>BAVARIAN PRETZEL</b> 	9.75
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
<b>BLISTERED SHISHITO PEPPERS</b>  	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	
<b>TOASTED SPICE HUMMUS</b> 	12.50
PINE NUT, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	
<b>MEXICAN STREET CORN DIP</b>  	12.75
ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS	
<b>BURRATA</b> 	13.25
BURRATA, TOMATOES, BASIL, POMEGRANATE BALSAMIC REDUCTION, BLACK SEA SALT, ROASTED TOMATO SALSA, TOAST POINTS	
<b>KOREAN PULLED PORK SLIDERS (2)</b>	13.75
KOREAN-STYLE PULLED PORK, GOCHUJANG COLESLAW, PICKLES, POTATO WEDGES, ROASTED TOMATO CREMA	
- ADD AN ADDITIONAL SLIDER \$5.25	
<b>THAI-STYLE MEATBALLS</b>	14.25
PORK MEATBALLS, SWEET & SPICY CHILI SAUCE, CHIVE, RICE, SESAME	
<b>ELK BOUDAIN</b>	15.25
ELK, CAJUN SAUSAGE, SAUTÉED VEGGIES, RICE, TRINITY PICKLES, EGG ROLLS, REMOULADE	
<b>SMOKED SALMON PÂTÉ</b>	15.25
HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
<b>PERUVIAN CEVICHE*</b> 	14.75
MAHI-MAHI, PERUVIAN PEPPERS, CUCUMBER, ROASTED TOMATO, RED ONION, FRESH LIME, CILANTRO, TORTILLA CHIPS	
<b>WILD GAME BRAT PLATTER</b>	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 •

### JALAPENO BRISKET SANDWICH

BRISKET, CREAM CHEESE, CHEDDAR, JALAPENOS, PICKLES, SWEET MUSTARD BBQ SAUCE  
14.25

## DESSERTS


DESSERT PRETZEL 9.75  
CINNAMON SUGAR, VANILLA-  
MAPLE DIPPING SAUCE

BANANA CHOCOLATE  9.75  
TRIFLE  
PINEAPPLE CAKE, COCONUT  
CHOCOLATE MOUSE, BRULEED BANANA  
PINEAPPLE JAM, CANDIED PEANUTS

PEANUT BUTTER CUP PIE  10.25  
REESE'S PEANUT BUTTER CUPS,  
CHOCOLATE, WHIPPED CREAM

BREAD PUDDING 10.25  
MAPLE CREAM CHEESE FROSTING

STRAWBERRY CHEESECAKE 10.25  
FRESH STRAWBERRIES, SHORTBREAD  
CRUST, STRAWBERRY COMPOTE,  
WHIPPED CREAM

DECADENT BROWNIE  9.75  
GLUTEN-FREE BROWNIE,  
WHIPPED CREAM  
• ADD A SCOOP OF VANILLA BEAN  
ICE CREAM, À LA MODE \$3

# 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
FIRESTONE 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
DESCHUTES BLACK BUTTE • PORTER [5.5%]	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	PÖHJALA CHERRY GARDEN • IMPERIAL SOUR CHERRY GOSE, 330 ML [8%]	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
SAMUEL SMITH'S ORGANIC PERRY • DRY PEAR CIDER, 335ML [5%]	9	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

CHARDONNAY - DIATOM - SANTA BARBARA COUNTY, CALIFORNIA  
CITRUS BLOSSOM, LEMON, WHITE PEACH, WET SAND

15/56



## 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 •

#### BERRY WHITE

STRAWBERRY-INFUSED WHITE PORT,  
SILVER RUM, GINGER COGNAC, FRESH  
LIME, HOUSE-CRAFTED TONIC SYRUP,  
GRAPEFRUIT, SODA WATER  
• 8.75 •

#### AYINGER BAVARIAN PILS

PILSNER  
• 6 •

#### ANGELINE CHARDONNAY

CALIFORNIA  
• 7 •

#### SGT. PEPPER

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

#### SOCIAL'S G & T

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

#### TRUST FROM A DISTANCE

PASSIONFRUIT LIQUEUR, BOURBON,  
FRESH LEMON, PINEAPPLE,  
HABANERO TINCTURE  
• 8.75 •

#### SEGURA VIUDAS CAVA

SPARKLING WINE  
• 7 •

#### MONFERRATO DOLCETTO

PIEDMONT, ITALY  
• 7 •

### EAT

#### OLIVES 5.25

SICILIAN CASTELVETRANO OLIVES

#### DEVEILED EGGS 6.50

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

#### BAVARIAN PRETZEL 7.75

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

#### BLISTERED SHISHITO PEPPERS 7.75

JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT

#### MEXICAN STREET CORN DIP 8.75

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

#### 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 20

VODKA, GINGER COGNAC,  
HOUSE-CRAFTED  
LAVENDER-INFUSED SOUR  
• 2 SERVINGS AT A \$2.50 DISCOUNT

### DOUBLE WINDSOR BOTTLE 21

BOURBON, PEAR COGNAC,  
FRESH LEMON, HONEY,  
SAIGON CINNAMON  
• 2 SERVINGS AT A \$3.00 DISCOUNT

### SOCIAL MULE BOTTLE 20

VODKA, FRESH LIME,  
PINEAPPLE, GINGER BEER  
• 2 SERVINGS AT A \$2.50 DISCOUNT

### WHISKEY SMASH BOTTLE 28

BOURBON, FRESH LEMON,  
MINT SYRUP  
• 3 SERVINGS AT A \$4.25 DISCOUNT

### SOCIAL'S G&T BOTTLE 36

GIN, HOUSE-CRAFTED  
TONIC SYRUP, SODA WATER  
• 4 SERVINGS AT A \$6 DISCOUNT

### TRUST FROM A DISTANCE BOTTLE 21

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 20

VODKA, ELDERFLOWER  
LIQUEUR, CHAREAU ALOE  
LIQUEUR, DRY VERMOUTH,  
ROSE WATER  
• 2 SERVINGS AT A \$3.50 DISCOUNT

### RUM SWIZZLE BOTTLE 20

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

### OLD FASHIONED BOTTLE 34

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

### LA BICYCLETTE BOTTLE 23

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

### MARBLE RYE BOTTLE 26

RYE WHISKEY, BÉNÉDICTINE,  
CYNAR, PUNT E MES,  
CARAWAY BITTERS  
• 2 SERVINGS AT A \$3.00 DISCOUNT