

The Phillips Cocktail

j. rieger kansas city whiskey, maraschino, dry curaçao, hopped grapefruit bitters. 14

Amargo Azteca

reposado tequila, campari, cardamaro, molé bitters . 14

Emerald City

lemongrass shochu, matcha tea, fino sherry, ginger, honey, lemon. 13

Garden Party

cognac, chamomile grappa, green tea shochu, earl grey tea, lemon. 13

Lion's Tooth

japanese whisky, dandelion amaro, hibiscus, saffron, gentian apertif. 14

Paris of the Plains

builder's gin, pamplemousse, genepy, lime. 13

Some kind of Punch

english navy-strength rum, earl grey tea, oloroso sherry, spiced pineapple, lime . 13

W. 39th St. Fizz

green chartreuse, angostura (a lot of it), amargo-vallet, fernet-branca, orgeat, lime, egg white, absinthe. 15*

**Consuming raw or undercooked eggs may increase your risk of foodborne illness*

Horsefeather

rye whiskey, ginger beer, lemon, aromatic bitters. 9

Corpse Reviver No. 2

London dry gin, dry curaçao, cocchi americano, lemon, absinthe. 13

Death in the Gulf Stream

dutch genever, amaro di angostura, lime. 13

De La Louisiane

rye, sweet vermouth, benedictine, psychaud's bitters, absinthe. 14

Light Dragoon's Punch

calvados brandy, aged barbadian rum, black tea, peach, lemon. 13

Violette Fizz

old tom gin, crème de violette, lemon, egg white, topo chico. 14

Paloma

blanco tequila, oaxacan mescal, grapefruit, lime, agave nectar, topo chico, black pepper. 11

Wine

*luke cabernet sauvignon (washington). 16/62
maysara 3° pinot noir (oregon). 15/60
septima malbec (argentina). 11/42*

rosehaven rose (california). 11/42

*ara sauvignon blanc (new zealand). 10/40
charles & charles chardonnay (washington). 11/42*

lamarca (prosecco). 10/32

Beer

*boulevard tank 7 (farmhouse style saison). 9
boulevard wheat (american wheat). 6
kc bier co. dunkel (brown lager). 6
martin city hardway (india pale ale). 6
pabst blue ribbon (american lager). 4
schlitz (american lager). 4*

SNACKS

Antipasti Platter. 20

Crispy Chicharrón. 5

Marinated Olives. 7

Trail Mix. 3

