

COCKTAILS

\$10

#7.1 Campo de Encanto Pisco, Galliano, Pineapple Syrup, Lime, Soda, Fee O.F. Bitters

Shaken with purple basil, grapefruit peel, candied pineapple and rolled into a tall glass

Our take on 'Pisco Punch', inspired by Scott Beattie.

#9.1 Batavia Arrack von Oosten, Tamarind, Demerera, Lime

Shaken and served up with condensed milk foam and black lime

'Tamarind Sour'

#35 St. George Absinthe, Pontarlier Anis, Benedictine, Sugar, Peychaud's Bitters

Shaken very hard and served over crushed ice with a lemon peel

Our variation on the 'Absinthe Cocktail'.

#37 Hayman's Old Tom Gin, Black Tea Syrup, Bergamot, Milk, Egg White, Soda

Shaken very hard and served long

Inspired by the always-classic 'Ramos Gin Fizz'.

#58 Jelinek Fernet, Cocchi Vermouth di Torino, Bulleit Rye, Mexican Coke

Carbonated together and served over ice

An Argentinean-inspired 'Americano'.

#61 Sombra Mezcal, Zapopan Blanco Tequila, Orgeat, Grapefruit, Lime, Cream Soda, Angostura Orange Bitters

Shaken and served in a soda glass over crushed ice with an orange slice

By Sven, with some inspiration from Kevin Diedrich's 'Soda Jerk'.

#62 Redemption Rye 2yr, Benedictine, Lemon, Agave, Ginger Beer

Shaken and served long with pickled peppers and fennel fronds

LABOR HAPPINESS COMFORT

WINES BY THE GLASS

R	W	S
Le Plant du Roy Cahors, Pyrénées, France NV (\$12)	Domaine Du Tarinet Ugni Blanc, Gascogne, France 2010 (\$9) Dr. Thantsch Riesling, Mosel, Germany 2010 (\$12) Domaine De La Renaudie Touraine, Loire, France 2010 (\$12) Henri Perrusset Mâcon-Village, Burgundy, France 2010 (\$13)	Dr. L Riesling Sekt, Germany NV (\$11)

BEERS

\$5

KRONENBOURG 1664 /
Strasbourg

WEIHENSTEPHANER
ORIGINAL /
Freising

ASAHI KURONAMA /
Japan

HOFBRAU HEFEWEIZEN /
Munich

LAGUNITAS IPA /
Petaluma