

Julep

COCKTAIL BAR

HAPPY HOUR 1/2 OFF HOUSE COCKTAILS & HOUSE WINES MON-FRI 4P-5:30P

COCKTAILS

Nightshade Aperero

\$12

White Port, Manzanilla Sherry, Select Aperitivo, Red Bell Pepper, Thyme, Lemon, Tonic

Ela Milk Punch

\$12

Bourbon, Banana, Cardamom, Brown Sugar, Cinnamon, Vanilla, Whole Milk

Bergamot Negroni

\$14

Blended Scotch, Italicus, Saler's Aperitif, Dolin Blanc, Honey Bitters, Lemon Oils

Tepache Julep

\$12

Sous Vide Pineapple, White Wine, Mezcal, Maraschino, Raspberry, Tamarindo

Cherry Bounce Sour

\$14

Bonded Whiskey, Cherry Bounce, Lemon, Turbinado, Angostura Bitters, Egg White

New Vieux

\$14

Rye Whiskey, Venezuelan Rum, Alligator Pepper Infused Sweet Vermouth, Amaro Montenegro, Mole Bitters, Peychaud's Bitters

Swimming Upstream

\$12

Tequila Blanco, Yellow Chartreuse, Ginger, Strawberry, Lime

Comstock Toddy

\$14

Bourbon, Apricot Brandy, Madeira, Cinnamon Tea, Honey, Saffron
*Served HOT

WINE

Poema Cava	7 35
J Cuvee 20	10 50
Parducci Chardonnay	10 40
Twin Vines Vino Verde	10 40
Honoro Vera Rosé	10 40
Parducci Cabernet Sauvignon	10 40
Senorio de P.pecina Rioja	10 40
Kate Arnold Pinot Noir	10 40

BEER

Yellow Rose IPA (16oz)	8
St. Arnold Amber	6
Headliner Blonde Ale	6
Montucky Cold Snack (16oz)	8
Stiegl Radler (16oz)	8

BOTTLED IN BOND \$75

House Bourbon Manhattan (750ml)
Served with large format ice cubes & rocks glasses
Accompanied by cherries, almonds, and chocolates

Serves 4-6