

Beer

- southern star bombshell blonde ale 7
- yellow rose lone pint ipa 8
- southern star buried hatchet..... 8

Wine

- olena sauvignon blanc..... 16/66
- deux roches macon rouge 16/66
- chateau moncontour cremant brut 16/66
- krug 350 ml 149

Snacks

Blue Cheese Stuffed Olives 12
danish bleu, tellicherry pepper, citrus

L.S. Crudite 12
crisp vegetables with house horseradish dressing

Cheeses

Two by Two 38
rotating selection of two cheese & two
meats, seasonal accoutrements

Bruléd C'mon Berto 18
texas camembert cheese, topped with pistachio & rose

Grilled Cheese Sandwich 12
smoked gouda, pear, preserved lemon, berbere spice

Seafood

'Tini Smörgåsbord 20
a collection of bright nordic flavors, pickles,
smoked salmon & tinned seafood *upgrade w/ miniature scandinavian martini +8*



Refuge

Alexander Nguyen
April Biagas
Julia Miles
Lorenzo Shadoan
Eric Jamias

Originals 16

GOOD GRACES

blanco tequila, strawberry,
tarragon, chateau

fresh & fruit-forward

BETTER HALF

st lucian rum, lavender, lemon
balm, blanc vermouth, soda

effervescent & floral

OCEAN WATER

house r(h)um blend,
hpnotiq, citrus, coconut

blended & tropical

OLD GUARD

norman french gin, bitter
bianco, gentian aperitif, tokaji

bitter & rich

LUVISOL

espadin mezcal, blanc
quiquina, vetiver, burdock root

grassy & terraceous

Classics & Riffs

ORANGE JULIUS

mexican blossom gin,
orange, honeysuckle, vanilla

milk-washed contains dairy

STEPFATHER

mahlab infused bonded bourbon,
amaretto, angostura bitters

bold & nutty

GREEN LADY

shochu, houjicha, yuzu, caperitif

herbal & tart

WEAVERS KISS

german apple & pear brandy,
amaro, mastiha, jamaican bitters

silky & herbaceous

ABSINTHE FRAPPE

absinthe, creme de menthe, suze,
sureau, sweet birch, sparkling wine

pungent & assertive



BOBBY'S MARTINI

two gins, dry vermouth, no
bitters, accoutrements 20

Minis 9

N.Y.N.M.

blanco tequila, turmeric, ginger

GUMMY BEAR

vodka, raspberry, curacao, peach

Excessives

CADILLAC MARGARITA \$28

pastry war's private barrel
el tesoro reposado tequila

or

anvil bar's private barrel mal
bien madrecoixe mezcal

with grand marnier cuvee louis

alexandre, lime, agave

COGNAC FRENCH 75 \$36

delamain pale & dry xo cognac,
lemon, chateau moncontour
cremant de loire brut

MINT JULEP \$32

barrel seagrass rye whiskey
finished in martinique rum,
madeira & apricot brandy barrels,
sorghum, mint, turbinado

Spirit Free 12

SIXPENCE

black plum, almond,
pineapple, molasses

NON-ALCOHOLIC OLD- FASHIONED

you, read, that, correctly

VIRTUOSO

aperitif, verjus, fleur de sureau



Spirits List

