

Originals 16

Lady Luck
london dry gin, pink lady
apple, yuzu, sage

Nuevo Leon
blanco tequila, elderflower,
chateau, soda

Extra Bitter
house bitter blend, hopped
french aperitif wine, lager

Ziplocito
peanut butter washed
mezcal, reposado tequila,
creme de mure, ruby port

Bangerang
french rum, passionfruit,
lemon, cherry heering, amaro

Midnight Mandorla
calvados, rubino vermouth,
umeshu, bitter aperitivo, almond

Cheekies 9

Appletini Jell-O
icelandic vodka, calvados,
green apple

Green Tea
irish whiskey, peach,
lemon, matcha rim

Cartelschlager
mezcal, mexican spices, gold

Classics & Riffs 16


Pimm's Royale
pimm's, plum, honeysuckle,
sparkling wine

UB Manhattan
fancy house rye whiskey
blend, vermouth amaro,
grand marnier, underberg

Miami Vice
a blended strawberry
daiquiri topped with a pina
colada whipped cream

Raspberry Cosmopolitan
citrus infused vodka, lime,
cranberry, raspberry liqueur

Corn N' Oil
house navy strength rum blend,
falernum, caribbean spices

 Bobby's Martini
two gins, dry vermouth, no
bitters, accoutrements 20

Spirit Free 12

Carte Blanche
honeydew, citrus, tarragon,
white pepper

Non-Alcoholic Old-Fashioned
you, read, that, correctly

Long Shot
grapefruit, apricot, vanilla,
hibiscus ginger tonic, mint

Excessives

Cadillac Margarita \$28
pastry war private barrel el tesoro
reposado tequila, grand marnier
cuvee louis alexandre, lime, agave

Sazerac on the Rock \$32
anvil private barrel weller full proof
single barrel bourbon, still austin cask
strength rye whiskey, jade 1901 absinthe
superieure, peychaud's and orange bitters

French Connection \$34
delamain pale & dry xo cognac, grand
marnier cuvee louis-alexandre, tempus
fugit creme de noyaux, lazzaroni amaretto

Spirits List



Beer

- southern star bombshell blonde ale7
- yellow rose lone pint ipa8
- southern star buried hatchet8

Wine

- thierry delaunay sauvignon blanc16/66
- chat d'oupia "les heretiques" grenache 16/66
- chateau moncontour cremant brut.....16/66
- krug 350 ml.....149

Snacks

- Blue Cheese Stuffed Olives 10
danish bleu, tellicherry pepper, citrus

- L.S. Crudite 10
crisp vegetables with house horseradish dressing

Cheeses

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

- Brulé Leonora 18
spanish goat 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
Tommy Ho