



MARTINIS

VESPER

Barr Hill Gin, Wheatley Vodka, Lillet Blanc
Lemon Twist

THE GUISENGER

Choice of Berto Gin or Wheatley Vodka
- Classic with Dry Vermouth
- Dirty with House Olive Brine
Preference of Blue Cheese stuffed Olives or Lemon Twist

SAKE

Roku Gin, Thousand Cranes Sake, Cucumber
Bitters
Cucumber Ribbon

PICKLE

Svöl Aquavit, Wheatley Vodka, Pickle Brine
Cornichons

13

MILLION DOLLAR BOBBY

Gray Whale Gin and Bordiga Extra Dry Vermouth
Castelvetrano Olives and Black Sturgeon Caviar

21

12

COSMO

Wheatley Vodka, Triple Sec, Lime, Cranberry
Orange Coin

11

13

PORNSTAR

Wheatley Vodka, Passion Fruit Liqueur, Lime,
Passion Fruit Purée, Vanilla
Lime Wheel & Brut Cava Sidecar

13

13

ESPRESSO

Wheatley Vodka, House Cold Brew, House Cold
Brew Liqueur, Demerara, Chocolate Bitters, Salt
Health, Wealth, and Happiness

12

OLD FASHIONED

BOURBON

Old Grand-Dad 100 Bourbon, Demerara, House
Aromatic Bitters
Orange Twist & Black Cherry

13

OAXACAN

Ilegal Joven Mezcal, La Gritona Reposado
Tequila, Agave, Orange & Chocolate Bitters
Orange Twist

15

BARREL-AGED GIN

Waymar Orange Barrel-Aged Gin, Elderflower Liqueur,
Demerara, Aromatic Bitters
Lemon Twist

15

RUM

Planteray Dark Rum, Planteray O.F.T.D. Rum,
Grog-Cola Syrup, Tiki Bitters
Orange Twist

14

MARGARITAS

HOUSE

Cimarron Blanco Tequila, Lime, Agave, Orange
Liqueur, Salt
Salt Rim (Ask For Spicy!)

13

CLASSIC

Berto Gin, Campari, Cocchi Vermouth di Torino
Orange Twist

14

PANCHA

Chili-Infused Blanco Tequila (Spicy!), Pineapple
Cordial, Lime, Pineapple
Chili Pepper Salt Rim

13

BOULEVARDIER

Old Grandad 100 Bourbon, Campari, Cocchi
Vermouth di Torino
Orange Twist

14

GRASSPING AT STRAWS

Clarified Milk Punch
Chili-Infused Blanco Tequila (Spicy!), Rhum Agricole,
Lime, Lemongrass, Vanilla, Cucumber
Sweetly Drops

14

MEZCAL

Ilegal Joven Mezcal, Campari, Cocchi
Vermouth di Torino
Orange Twist

15

NEGRONIS



CLASSICS

LAST WORD

Berto Gin, Maraschino Liqueur, Faccia Brutto Centerbe, Lime

Black Cherry

13

SALTY DOG

Wheatley Vodka, Acidulated Grapefruit, Demerara, Yuzu Curaçao, Shio Koji, Salt, Soda

Salt & Grapefruit

13

GUISINGER SOUR

Old Grand-Dad 100 Bourbon, Amaretto, Demerara, Lemon, Egg White*, Aromatic Bitters

Aromatic Bitters

13

HOLE IN THE CUP

Cimarron Blanco, Absinthe, Pineapple, Cucumber, Demerara, Acid

Cucumber

14

“BLOODY MARY” NO. 2

Absolut Tabasco Vodka, Tomato Liqueur, Dolin Dry, Bloody Mary Seasoning, Lemon

Cherry Tomato

13

NAKED & FAMOUS

Ilegal Joven Mezcal, Aperol, Liqueure Strega, Lime

13

“EARLY” BIRD

Planteray Dark Rum, Bitter Fusetti Banana, Pineapple, Lime, Demerara, Salt, Coffee Foam

Pineapple Wedge & Frond

14

CREOLE COCKTAIL

Sazerac Rye, Cocchi di Torino, China-China, Bénédictine

Lemon Twist

13

CAIPIRINHA

Avuá Cachaça, Lime, Demerara

Lime

13

BEES KNEES

Barr Hill Gin, Honey, Lemon

(Sub Bourbon for a “Gold Rush”)

Lemon Twist

14



SEASONAL

TOM KHALLINS

Roku Gin, Galangal Root, Sol Tarasco Anejo Rum, Mushroom, Lemongrass & Lime Leaf Cordial, Yuzu Curacao, Coconut Milk, Lime, Fish Sauce

Mushroom & Thai Chili

14

BRÄT SUMMER

Bratwurst, Svöl Swedish Aquavit, Apple & Kraut Shrub, Caraway, Suze, Ancho Reyes Verde, Lemon, Salt, Worcestershire, Soda Water

Sport Pepper & Tomato with Poppy Seed Salt

14

LITTLE GREEN APPLES

Green Cardamom & Coffee Blanco Tequila, Green Apple and Fennel Cordial, 2-Year Apple Brandy, Centerbe, Black Pepper, Celery Tincture

Green Apple

14

PLUMB SOUR

Ilegal Joven Mezcal, Pickled Plum Shrub, Umeshu, Acidulated Orange, Black Lemon Bitters, Egg White*

Aromatic Bitters

14

ANOTHER MAN'S TREASURE

Clement Rhum Agricole VSOP, Banana, Carmelized Onion & Banana Skin Cordial, Banane du Brésil Liqueur, Salers Apéritif, Acid, Tiki Bitters

Black Garlic Banana Chip

13

THAIP SHIIT

Avuá Amburana Cachaça, Wheatley Vodka, Shiitake-Green Tea Syrup, Thai Basil, Lime, MSG

Thai Basil

13

MELOND RAMATIC

Wheatley Vodka, Watermelon Cordial, Cinnamon & Clove, Rice Milk, Melon Apertif, Planteray Coconut Rum, Lime, Mint, Salt

Mint & Watermelon

14



MOCKTAILS

MELON/ADE 13
 Clean Co. N/A Rum, Watermelon Cordial, Cinnamon & Clove, Rice Milk, Lime, Mint

ADULT SWIM 13
 Seedlip N/A Agave, Passion Fruit, Vanilla Syrup, Lime, Salt

JUST THE COFFEE 12
 Seedlip N/A Agave, Arsagas Cold Brew Concentrate, Agave, Acid-Adjusted Orange

HAPPY HOUR

4pm - 6pm Tuesday - Friday |

ALL DRAFTS \$2 OFF
 HOUSE MARTINIS* \$10
 1/2 DOZEN OYSTERS \$14

BEER

DRAFT

SPACE GOOSE HAZY IPA 9
 Bentonville Brewing Co.

AVERTED PALE ALE 9
 Crisis Brewing Co.

DOUBLE IPA 10
 Social Project Brewing Co.

BIRCH AVE. BLONDE 9
 Fossil Cove Brewing Co.

OZARK LAGER 8
 Ozark Brewing Co.

FALLEN QUEEN WITBIER 8
 New Province Brewing Co.

COFFEE STOUT 9
 Wiseacre Brewing Co.

SEASONAL ROTATOR 8
 Ask server for current selection

BOTTLES | CANS

PERONI 7
 Superior Italian Taste

RED STRIPE 6
 Jamaican for Beer

HIGH LIFE PONY 6
 Champagne of Beers

ATHLETIC 6
 Seasonal Non-Alcoholic Beer



Full Liquor list & Menu

*Excludes Million Dollar Bobby

*consuming raw eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



WINE

..... WHITE

GLASS | BOTTLE

- SCHLOSS GOBELSBURG** *Gruener Veltliner* 12 | 42
Kamptal, Austria. Crisp | Stony | Elegant
- STONELEIGH** *Sauvignon Blanc* 12 | 42
Marlborough, New Zealand. Aromatic | Peppery | Vibrant
- DOMAINE R. SALLET “LES MARANCHES”** *Chardonnay* 13 | 45
Burgundy, France. Steely | Savory | Refined
- MOKOROA** *Getariako Txakolina* 13 | 45
Basque Country, Spain. Tart | Fizzy | Fun
- STATE OF MIND** *Riesling* 14 | 48
Columbia Valley, Washington. Electric | Acidic | Bone Dry
- OVUM PNK SALT** *Rosé* 13 | 45
Columbia Gorge, Oregon. Juicy | Salted | Refreshing

..... RED

- PIZZA NIGHTS, FIELD RECORDINGS** *Gamay* 13 | 45
Paso Robles, California. Bright | Aromatic | Floral
- PETER ZEMMER** *Pinot Noir* 12 | 42
Alto Adige, Italy. Lush | Earthy | Red Fruit
- SILVER PALM** *Cabernet Sauvignon* 12 | 42
North Coast, California. Rich | Jammy | Bold
- CHATEAU BELLEVUE PEYCHARNEAU** *Bordeaux Sup.* 13 | 32
Bordeaux, France. Ripel | Tannic | Rustic

..... BUBBLY

- OPERA PRIMA** *Brut* 6 | 25
Murcia, Spain
- VALDEORITE** *Brut Cava* 9 | 32
Ribera del Guadiana, Spain
- LUCIEN ALBRICHT** *Crémant d'Alsace Rose* 10 | 38
Alsace, France



BITES

THE TRIO

Smoked Cheez-Its | Mountain St. Nut Mix |
Castelvetrano Olives | V | 12
Individual Items | 4

WARM BREAD | HOUSE BUTTER

Ozark Natural Breads Country Sourdough |
Garlic Honey Herb Butter | 9

HUMMUS

Parsley | Cilantro | Lemon | Red Chimichurri |
Pickled Onions | Pita | V | 12
+Veggies | +3

BRAISED BEEF EMPANADA

Three Empanadas | Braised Beef | Gruyere |
Carmelized Onions | Au Jus | 17

PORK BELLY BAO

Brown Sugar Bourbon Glaze | Roasted
Poblano Aioli | Pickled Pineapple | Red
Cabbage | 15

PEPPER CRUSTED FILET*

Medium Rare 4oz Filet | Black Peppercorn |
Roasted Shishito | Red Chimichurri | GF | DF | 20

CRAB DIP

Crab Claw | Cream Cheese | Chives | Parmesan |
Toasted Panko | Crostinis | 12

AHI TUNA RICE CRISPS*

Teriyaki | Jalapeno | Cucumber | Edamame |
Napa Cabbage | Sesame Seeds | DF | 15

LOBSTER MAC

White Cheddar | Gruyere | Lobster | 15

LOBSTER ROLL

Lobster | Lemon Herb Aioli | Brioche Roll | 25
+Caviar Bump | +15

OYSTERS*

½ Dozen Fresh Shucked | Cocktail Sauce |
Mignonette | Lemons | GF | DF | 18

CAVIAR*

½ oz Black Sturgeon Caviar | Creme Fraîche |
Pickled Shallots | Seasoned Ruffles | GF
½ oz | 30 | 1 oz | 60

SWEETS

SEASONAL CAKE

Slice of Chef Ben's Cake | 11

TIRAMISU

Mascarpone | Lady Fingers |
Espresso | 9

CRÈME BRÛLÉE

Vanilla Crème Brûlée | 7

GF - Gluten Free | V - Vegetarian | DF - Dairy Free

*consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.