

COCKTAIL MENU

AGUA DE VALENCIA 15
Faber gin, Faber Vodka, Cava, Orange juice

LEMON ROSEMARY SMASH 15
Absolut citron, Lemon juice, rosemary syrup, Cava, Rosemary sprig

MANHATTAN 17
Kinsey Rye, Vermouth, Bitters, Luxardo cherries

DIRTY MARTINI 17
Grey Goose vodka, Vermouth, olives

NEGRONI 17
Bombay Gin, Campari, Vermouth, Orange peel

ESPRESSO MARTINI 17
Absolut vodka, Kahlua, Simple syrup, La Colombe espresso

MARGARITA 17
Avion Silver Tequila, Cointreau, Lime juice, Agave

BEEZ KNEEZ 17
Bluecoat barrel aged Gin, Fresh lemon, Honey

RED OR WHITE SANGRIA 17/ 44 (pitcher)
Red or White wine, Grand Gala, Simple syrup, Lemon Juice, Soda

BEERS

IMPORTED BOTTLES \$8

STELLA
CORONA
AMSTEL

DOMESTIC BEERS \$7

BUDWEISER MILLER LITE
BUDLIGHT YUENGLING
MICH ULTRA COORS LIGHT
O DOULS \$6.50

CRAFT BEERS \$8

BLUE MOON YARDS IPA
DOGFISH HEAD IPA
COMMONWEALTH CIDER
PHILLY PALE ALE

DRAFT BEERS \$8

LEVANTE CLOUDY & CUMBERSOM
SLY FOX PILSNER
YARDS BRAWLER
YUENGLING LAGER
MAHOU CINCO \$9
TROEGS PERPETUAL IPA \$9

FALL DRINKS

APPLE SPLASH \$15
Jim Beam Apple, Cranberry Juice and ginger beer

ORANGE GINGER OLD FASHION \$19
Jameson Orange, Orange bitters, Ginger simple syrup orange peel and cherry

SLICE OF PUMPKIN \$12
Fire ball, Pineapple juice Cinnamon sugar rim

CRANBERRY ORANGE SPLASH \$15
Jameson Orange, cranberry topped with ginger beer orange peel

SIDRE SIDECAR \$17
Grand Marnier, lemon, simple syrup, Spanish cider

sabrōsō
+ sorbō

18% service charge added to parties of 6 or more and distributed entirely to wait staff performing the service. In addition, patrons may choose to provide an additional amount as a tip to wait staff and other employees who provide service.

WINES

SPARKLING WINES

50Z/ BOTTLES

JAUME SERRA BRUT 13/60
RUFFINO PROSECCO 15/70
MOET & CHANDON /138

RED WINES

CAMPO VIEJO RESERVA 14/65
CAMPO VIEJO GARNACHA 13/60
CAMPO VIEJO TEMPRANILLO 13/60
ROBERT MONDAVI CABERNET 13/60
ESTANCIA PINOT NOIR 17/80

SHERRY 30Z

PEDRO XIMENEZ 13/52

sabrōsō
+ sorbō

ROSE

LOBETIA ROSE ORGANIC 12/55
MOET & CHANDON ROSE /165

WHITE WINES

MARTIN CODAX ALBARINO 14/65
ESTANCIA PINOT GRIGIO 14/65
ROBERT MONDAVI CHARDONNAY 13/60
NOBILO SAUVIGNON BLANC 15/70
CHATEAU ST MICHELE RIESLING 14/65=

LIQUORS

VODKA

Absolut
Absolut Citron
Absolut Vanilla
Stateside
Ketel One
Grey Goose Pear
Grey Goose
Tito's
Stoli
Faber*

TEQUILA

1800 Silver/ Reposado
Don Julio Silver
Patron Silver/ Anejo
Avion Silver
Casamigos Blanco
Mi Tierra Reposado
Del Maguey Mezcal
Jose Cuervo Gold *

COGNAC

Courvoisier
Remy Martin
Hennessy
Hennessy VSOP

BOURBON

Makers/ Makers 46
Kinsey Bourbon
Woodford Reserve
Bulleit Bourbon
Woodford Double Oak
Knob Creek
Angel's Envy
Basil Hayden
Jim Beam *

RYE

Kinsey
Woodford
Bulleit Rye

WHISKEY

Jack Daniel's Tennessee
Crown Royal
Jameson
Kinsey American

GIN

Faber
Bluecoat
Bluecoat Barrel Finished
Hendricks
Bombay Sapphire
Bombay Dry
Tanqueray
Faber *

RUM

Malibu
Myer's Dark
Captain Morgan
Bacardi
Single Prop
Leblon Cachaca
Goslings
Off the Rail

SCOTCH

Johnnie Walker Red
Johnnie Walker Black
Macallan 12
Glenfiddich 12
Chivas
Highland Park 12
Dewars*

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