



COCKTAILS

PENNY DREADFUL | 14

Gin, Red Vermouth, Amaro, Cacao, Apricot

HAND OF GLORY | 15

Scotch, Pineapple Rum, Amaro, Clove
Smoke

ELM STREET | 14

Vodka, Cold Brew, St George Nola Coffee,
Amaro, Cinnamon, Cream

SLEEPY HALLOW | 15

Tequila, Mezcal, Pumpkin, lime, Cacao,
Corpse Dust

THE KILLING MOON | 14

Gin, Aged Rhum, Acidulated Orange,
Oloroso, Almond, Peychaud's

LONE WOLF | 14

Japanese Whiskey, Dark Rum, Fig, Ginger,
Lemon, Gingersnap

NIGHT MOVES | 14

Bourbon, Vermouth, Amaro, Maple,
Banana, Chartreuse

SEE YOU SPACE COWBOY | 15

Bourbon, Spiced Rum, Yuzu, Ginger, Lime,
Prickly Ash

OLD FASHIONED | 14

Single Barrel Bourbon, Rye Sugar, Bitters

UNFUCK YOUR DAY | 15

Rye, Brandy, Mint, Pineapple, Lime,
Absinthe (Frozen)

ZOMBIE | 22

Too Much Rum, Lime, Grapefruit,
Absinthe, Undead Mix *Limit One Per Guest

WINE

**Sparkling Wine, Boschendal Brut,
South Africa**

14 / 56

**Brut Rose, Graham Beck, 2013, South
Africa**

16 / 64

**Chenin Blanc, Radley & Finch, 2019,
South Africa**

12 / 48

**Vin Blanc, Alphabetical, 2017, South
Africa**

11 / 44

**Sauvignon Blanc, Southern Right, South
Africa**

15/60

**Rosé, The Rose Garden, 2020,
South Africa**

10 / 40

**Cabernet Sauvignon, Excelsior. 2018,
South Africa**

12 / 48

**Cape Blend, Kanonkop Kadette, 2018,
South Africa**

12 / 48

**Pinot Noir, Paul Cluver Elgin, 2017,
South Africa**

16 / 64

BEER

Bitburger Premium Pilsner | 7

Classic City Lager | 7

Aval Cider | 8

Blanche de Chambley Wheat Ale | 7

Three Taverns Enchantress Sour | 8

Three Taverns A Night on Ponce IPA | 7

Arches Mexican Empire Vienna Lager | 8

Second Self Mole Porter Nitro | 8