



## COCKTAILS

**SEE YOU SPACE COWBOY | 15**  
bourbon, spiced rum, yuzu, ginger, lime,  
prickly ash

**LITTLE HELPER | 15**  
scotch, mulled cider, amaro, lemon,  
vanilla

**PAPER PLANE | 14**  
bourbon, amaro, aperol, lemon

**ARMY NAVY | 14**  
gin, orgeat, allspice, lemon

**OAXACAN OLD FASHIONED | 14**  
aged tequila, aged mezcal, maguey sap,  
bitters

**JUNGLE BIRD | 14**  
jamacian dark rum, overproof rum,  
pineapple, coconut, campari, lime

**AVIATION | 12**  
gin, maraschino, creme de violette, lemon

**WHITE NEGRONI | 14**  
gin, french vermouth, bitter bianco

**NIRVANA | 12**  
rye, amaro, maraschino, benedictine

**UNFUCK YOUR DAY | 16**  
rye, brandy, passionfruit, mint, lime,  
absinthe *\*frozen\**

**ZOMBIE | 24**  
too much rum, lime, pomegranate,  
cinnamon, allspice, absinthe  
*\*limit one per guest\**

## WINE

Sparkling Wine, Boschendal Brut, South  
Africa  
14 / 56

Brut Rose, Graham Beck, 2013,  
South Africa  
16 / 64

Chenin Blanc, Babylonstoren, 2019, South  
Africa  
14 / 56

Chardonnay, De Wetshof Limestone Hill,  
2019, South Africa  
14 / 56

Cape White Blend, Thorn & Daughters  
Rocking Horse, 2017, South Africa  
15 / 60

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

Cincault, The Blacksmith, 2018,  
South Africa  
16 / 64

## BEER

Bitburger Premium Pilsner | 7  
Rothaus Tannenzapfle, Premium Pils | 10  
Aval Cider | 8  
Blanche de Chambley Wheat Ale | 7  
Three Taverns Enchantress Sour | 8  
Three Taverns A Night on Ponce IPA | 7  
Victory Golden Monkey, Belgian Tripple | 10  
Arches Mexican Empire Vienna Lager | 8  
Hofbrau Dunkel, Dark Lager | 8  
Second Self Mole Porter Nitro | 8