

H A N D - C R A F T E D C O C K T A I L S

<b>VIEUX CARRE</b>	\$10
<i>1930, New Orleans, Louisiana</i>	
Rye, Cognac, Sweet Vermouth, Benedictine, Angostura + Peychaud's bitters / Served on the rocks with a lemon twist	
<b>SAZERAC</b>	\$10
<i>1838, New Orleans, Louisiana</i>	
Cognac or Rye Whiskey, Sugar, Peychaud's Bitters, Absinthe / Served up a rocks glass with a lemon twist	
<b>CUBAN OLD FASHIONED</b>	\$9
<i>1830s, Havana, Cuba</i>	
Rum, Sugar, Bitters / Served on the rocks with fruit + mint	
<b>BEE'S KNEES</b>	\$8
<i>1934, United States</i>	
Gin, Honey, Lemon / Served up in a Nick + Nora with a lemon twist	
<b>VIVE L'APERTIF</b>	\$9
<i>2016, Baltimore Maryland</i>	
St. Germain, Lillet, Champagne + Grapefruit Juice / Served in a coupe	
<b>SIR BARTON</b>	\$10
<i>2016, Baltimore, Maryland</i>	
Shot Tower Gin, Lime Juice, Mint, Sugar, Cucumber Bitters / Served on the rocks with mint	
<b>PISCO SOUR</b>	\$10
<i>1920, Lima, Peru</i>	
Pisco, Lime Juice, Sugar, Egg White, Angostura Bitters / Served up in a coupe glass	
<b>SHERRY COBBLER</b>	\$10
<i>1862, United States</i>	
Amontillado Sherry, Sugar, Muddled Strawberries, Orange + Pineapple Juice / Served with crushed ice, strawberries + mint	
<b>CORPSE REVIVER #2</b>	\$9
<i>1930, Harry Craddock, Savoy Cocktail Book</i>	
Gin, Lemon Juice, Lillet Blanc, Dry Curacao, Absinthe / Served up in a Nick + Nora with an orange twist	
<b>DIAMONDBACK</b>	\$10
<i>1951, Baltimore, Maryland</i>	
Rye, Yellow Chartreuse, Applejack / Served up in a coupe with a cherry	
<b>HEMINGWAY DAIQUIRI</b>	\$9
<i>1930's, Havana, Cuba</i>	
Rum, Lime + Grapefruit Juice, Luxardo Maraschino Liqueur / Served up in Nick + Nora with a lime twist	

N E G R O N I M O N T H

<b>NEGRONI</b>	\$9
<i>1919, Florence, Italy</i>	
Gin, Campari, Sweet Vermouth / Served on the rocks with an orange twist	
<b>BOULEVARDIER</b>	\$9
<i>1927, Paris, France</i>	
Bourbon, Campari, Sweet Vermouth / Served up in a coupe with an orange twist	
<b>GRANVILLE</b>	\$9
<i>2016, Baltimore, Maryland</i>	
Gin, Salers Aperitif, Dry Vermouth, Grapefruit juice and bitters / Served on the rocks with a grapefruit twist	
<b>GOLDEN RATIO</b>	\$11
<i>2016, Baltimore, Maryland</i>	
Mezcal, Suze, Cocchi Vermouth di Torino / Served up in a coupe with a lemon twist	
<b>HIGH NOON</b>	\$9
<i>2016, Baltimore, Maryland</i>	
Melvale Rye, Lillet Blanc, Cardamaro, Black Walnut Bitters / Served up in a coupe with an orange twist	

B E E R

<b>CHOPTANK'D SUMMER SAISON</b>	\$6
<i>Baltimore, Maryland (DRAFT)</i>	
The Brewer's Art, 3.8% ABV	
<b>51 RYE</b>	\$6
<i>Baltimore, Maryland (DRAFT)</i>	
Monument City Brewing Company, 6.5% ABV	
<b>OBERON ALE</b>	\$6
<i>Kalamazoo, Michigan (DRAFT)</i>	
Bell's Brewery, 5.8% ABV	
<b>PENDULUM PILSNER</b>	\$6
<i>Baltimore, Maryland (DRAFT)</i>	
Ravens Beer, 4.5% ABV	
<b>MARINERA SALINE ALE</b>	\$18/750ml
<i>Sassocorvaro, Italy (BOTTLE)</i>	
La Cotta, 4.8% ABV	

