

PUMPKIN PARTY

Growing up, I would eat pumpkin all year round. Caramelized pumpkin, pumpkin puree, pumpkin-stuffed ravioli, roasted pumpkin. But when I arrived to the US, I found out it was a crime punished by (social) death to eat pumpkin between January and September. Thinking about the sentimental value we attribute to foods, the ephemerality of seasonal cuisine, and the cultural differences around the table, I invite you all to our pumpkin shabbat!

Our cocktail menu is divided into two pieces: the Pumpkin Patch drinks and the Pumpkin Plus drinks. In the first group, you will find pumpkin takes on many classic cocktails, a testament to the gourd's versatility: pumpkin can be tiki, bitter, sparkly, fruity—including two different takes on a PSL. The second group moves beyond pumpkin to include your also favorite seasonal fruits such as pears, apples, and cherries. In keeping with the ideal of autumnal renovations, most of our drinks will also be offered as non-alcoholic mocktails.



Our table will be full of pumpkin classics—by which I mean classics turned into pumpkin. Savory and sweet, your favorite orange queen will appear in dips, jams, biscuits, and more.

Come enjoy a Fall-tastic evening with us. Make sure to dress in a gourdy attire!

PUMPKIN PATCH

PUMPKIN SANGRIA (ON THE PUMPKEG!)

pour yourself some “orange” sangria straight from the pumpkin. fruity and spicy with woody notes from the cognac. | GF
cognac. white wine. pumpkin. orange. apple. ginger. pumpkin spice.

PUMPKIN SPICE SPRITZ

a pumpkin shrub with apple cider vinegar gives this spritz a tangy, rich flavor either with tonic water or with Prosecco. low-ABV. | GF + NA
pumpkin. apple cider vinegar. Prosecco. pumpkin spice.

PUMPKIÑA COLADA

sweet and creamy, this colada re-imagines the tiki summer classic for a gourdy fall. can serve two (or one very thirsty gourd). | GF + NA
rum. pumpkin. cream of coconut. pineapple. lime. nutmeg.

PUMPKIN SPICE LATTE I (WHITE RUSSIAN)

the white Russian gives the first boozy PSL template: creamy, spiced, and just enough coffee to keep you up until the leaves change color. | NA
plain soju. coffee (decaf). pumpkin. heavy cream. pumpkin spice.

PUMPKIN SPICE LATTE II (MILK PUNCH)

we cannot get enough of a PSL, and in this variation we use clarification to create a drink that is both stunning and autumning. | NA
whiskey. rum. pumpkin. orange. lemon. coffee (decaf). pumpkin spice.

PUMPKIN NEGRONI

a smokey and bittersweet cocktail with a zing, paying homage to pumpkin’s meso-american origins—a traveling gourd!
pumpkin-spice infused mezcal. salers (gentian bitter). vermouth.

PUMPKIN PLUS

THE SECOND ARREST OF BENTO GONÇALVES

cupuaçu is a Brazilian fruit of a rich, dense taste close to both cacao and passion fruit-balanced by tart apples and a grape spirit. | GF + NA
pisco. cupuaçu. clarified apple juice. sparkling water.

UNDER THE PEAR TREE

this drink is so refreshing and wholesomely green that I would almost recommend it NA—luckily tequila goes down like water! | GF + NA
pear-infused tequila. elderflower. pear. lime. lemon. mint.

APPLE (FAR FROM THE TREE)

spiced apple cider the and it is the same but it has gin also it is clarified so it is not. (slightly brat-colored).

gin. chartreuse. nutmeg. cinnamon. cardamom. lemon. apple.

ORCHARD BIRD

a Jungle Bird relies on summer fruits to balance the bitter Campari, so we use all the fall fruits! low-ABV. contains almond. | GF + NA
pear. cherry. apple. almond. spices. maple syrup. campari.

S'MORES AND MORE

grab your cozy sweater and take a seat around the campfire because we are toasting marshmallows in this sour drink full of warm spices. | NA
bourbon. cinnamon. ginger beer. lime. maple syrup. vanilla. smoke.

REGINA

a beautiful red apple fits well in a beautifully red negroni; a bitter drink that leans on the warm, sweet spice of the apple and pear brandies.
apple brandy. campari. vermouth. pear liqueur. grapefruit bitters.