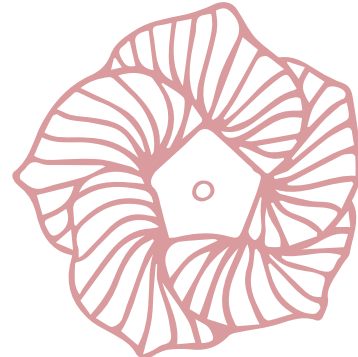


OG Coterie Cocktails ♦ 13



Society St

elijah craig small batch bourbon, pierre ferrand 1840 cognac, cocchi vermouth de tourino, creme de pêche, angostura bitters

Chai No Lait

masala chai infused beefeater gin, nigori sake, lemon, demerara, egg white, bitters

Okroni

Bulrush Gin, Rockwell Dry Vermouth, House-made Okra Amaro

Carlita

pueblo viejo reposado tequila, charred grapefruit

cordial, lime, cardamom bitters

Flaneur

wodka vodka, st germain, grapefruit juice, lime, creme de mûre

Seasonal Cocktails ♦ 14

Staycation

hilton head pineapple rum, clement rhum agricole, angostura amaro, chinola, pimento dram, lime, pineapple

Barrel Aged-Two of Seven

goslings dark rum, batavia arrack, cocchi vermouth de tourino, campari, mole bitters

The Rosary

bulrush gin, grapefruit, lemon, rose, cinnamon, bitters

Bow and Arrow

del maguay vida mezcal, elijah craig bourbon, pineapple juice, lime, cinnamon bark syrup

The Laotong

chamomile pisco, house-made strawberry tomatoshrub, soda

Matcha Libra

nock spiced blanco tequila, giffard apricot liqueur, salted matcha, lemon and grapefruit juice

Shadow list

Chutnied AF

♦ 21

bardstown bourbon, apple & pear chutney, demerarra

Duck and Cover

♦ 19

rum, confit-washed hilton head panela rum, absintroux, lime, egg white, red wine float

Coterie Features ♦ 14

(Lovely things from our friends, family, and Bars)

Jusanya "The 13th Night"

vodka, sesame wash dry vermouth, brine, house orangesesame bitters

♦ Suzu Drink Masters, San Francisco ♦

Rabbit Key

green capsicum gin, lemon, honey, yellow chartreuse

♦ Reynolds @BlackCrescentNY, LES ♦



Masala Mule

Your choice of spirit ♦ 13

Curryleaf Tonic

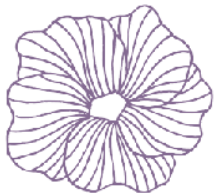
Your choice of spirit ♦ 13

Panda Toes

pisco, aged cachaca, velvet falernum, cap corsa, cardomom bitters

♦ Michael Timmons, NYC ♦

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



Mezcal Flights

5 Sentidos ♦ 40

Espadin Capon

Nose: overripe fruit, cake frosting, herbal
Palate: sweet cream, buttery, candy apple
Finish: baked pie, mineral, cinnamon

Sierra Negra

Nose: lactic acid
Palate: currants, dried stone fruit
Finish: earthy, dusty, medium-high acidity

Tobala

Nose: bright stone fruit, flowers, strawberry
Palate: caramel, toasted fennel, brown butter
Finish: strong w/ chicory, smoke, savory notes

Lost Explorer ♦ 42

Espadin 8 Year

Nose: fresh herbs with hints of fire pit wood
Palate: chopped agave, mesquite, ripe fruit
Finish: smooth, fruity, smoked wood

Tobala 10 Year

Nose: dry tobacco, wood, cocoa
Palate: vanilla, notes of leather and clay
Finish: smooth, earthy, citrus, fresh grass

Samiana 12 Year

Nose: green chili, gf peel, agave after rainfall
Palate: sweet, fresh citrus, dried herbs
Finish: spicy, earthy, mineral notes

Wine by the Glass

Curated by Amanda McCrossin @sommvivant

Sparkling

Avinyo Cava '17 Spain ♦ 13/49

Folie by Gassac Pet Nat NV France ♦ 13/49

Tissot Bugey Blanc Brut '18 France ♦ 15/53

Breze Cremant de Loire Rosé, France ♦ 14/52

White

Hobo Banyan Gewurztraminer '21, Monterey, CA ♦

12/46 Ravines Dry Riesling '17 Finger Lakes, NY ♦ 13/49

Paring Chardonnay '21 Santa Barbara, US ♦ 17/65

Zafeirakis Malagousia '19 Greece ♦ 14/52

Red

Roussely ' Canaille' Gamay '20 Touraine, FR ♦ 11/42

Jose Antonio Unculin Mencia '20 Bierzo, Spain ♦ 14/52

Bondar 'Junto' '19 McLaren Vale, Au ♦ 16/62

Idlewild Flora & Fauna '19 Mendocino, CA ♦ 17/65

Rosé & Orange

Milou, Rosé Vignerons '20 Pays D'OC, FR ♦ 10/38

Es Okay Rosé of Trousseau '21 Sonoma, CA ♦ 14/56

Field Recordings SKINS '25 Central Coast, CA ♦ 11/42

Beer

Coast Kolsh (tap) ♦ 7

Freehouse Orgnic IPA (tap) ♦ 7

Old Monk 10.000 Super Beer (22oz btl) ♦ 18

Edmunds Oast Sour Seasonal (16oz can) ♦ 10

Wolffer Dry Rose Cider (12oz btl) ♦ 11

Beverages

Second State Nitro Cold Brew ♦ 4

House-made Nitro Masala Chai (12oz) ♦ 5

House-made Mango Lassi ♦ 6

Sweatman's Masala Ginger Beer ♦ 4

House-made Jasmine Lemongrass Iced Tea ♦ 3

Second State Single Origin Drip Coffee ♦ 5

