COCKTAILS

TOKI HIGHBALL $10
suntory toki, soda, lemon zest

DEEP END $12
lemongrass infused gin, krogstad, chareau, pineapple gomme, lime

MISSED CONNECTIONS $12
real mccoy 3yr, calvados, cranberry cordial, apple-celery soda, lemon

BATH HOUSE $12
 toasted coconut tequila, licor 43, velvet falernum, passionfruit-tamarindo cordial

IT IS WHAT IT IS $12
brown butter washed harleston green, jim beam, pimm’s no.1, giffard banane, burlesque bitters

SIMPLE BUT ANNOYING $12
el silencio, batavia arrak, pomegranate-fig cordial, black tea, clarified milk, lemon oleo

COLD TO THE TOUCH $12
mulholland vodka, lillet rose, ume infused junmai sake, grapefruit cordial, sparkling yuzu

DRUNK COMMITMENTS $12
sour cherry infused rye, caymus, madeira, giffard madagascar, tiki bitters, cinnamon bubble

SHOT COMBOS

MEZCAL & CYNAR $9
FALERNUM & ANGOSTURA BITTERS $9
RYE & MONTENEGRO $9
FERNET & BRUTO AMERICANO $9
**BEER**

- Lager, Miller Highlife, 4.6% — $4
- Lager, Modelo Especial, 4.4% — $4
- Kolsch, Fort Point, 4.6% — $5
- Pale Ale, Modern Times, 5.0% — $6
- Hazy IPA, Novo Brazil, 6.6% — $6

**WINE**

- **White**
  - Sauvignon blanc, Chatelain Desjacques, Loire Valley, France 2018 — $9
- **Red**
  - Tempranillo, La Gitana, Rioja, Spain, 2017 — $10
- **Rose**
  - Pinot Noir, Meinklang, Burgenland, Austria, 2018 — $11
- **Orange**
  - Verdelho, Koehnen, Lodi, California, 2018 — $14
- **Sparkling**
  - Macabeo, Isaac Fernandez, Cava, Spain — $10

**TACOS**

- 2 heirloom corn tortillas, with lime and charred chile on the side
- **Pork Carnitas** — $3.5
  - Pickled red onion, cilantro
- **Chicken Tinga** — $3.5
  - Shaved cabbage, diced onion
- **Rajas** — $3.5
  - Pasilla chiles, onions, Oaxacan cheese, pickled red onion