

tap

FRONT

FLYING DOG IN HEAT WHEAT	5.00
LEFTHAND SAWTOOTH ESB	4.50
LEGEND PILSNER	4.00
PIRAAT	9.00

BACK

JEFFERSON RSV BOURBON BARREL STOUT	7.00
DOGFISH HEAD 60 MINUTE IPA	5.00
OLDE RICHMOND BROWN	4.00
LIONSHEAD LIGHT	2.50

DIXIE LONGNECK	4.50	STAR HILL DARK STAR STOUT	4.50
ABITTA TURBO DOG	4.00	ANCHORSTEAM	4.50
RAILBENDER	9.00	PBR	2.50
LEGEND LAGER	4.00	VICTORY PRIMA PILSNER	4.50
ACROSS THE POND:		SAMUEL SMITH'S ORGANIC LAGER	6.00

bottled

classic cocktails 10.

our mixology 10.

BEGINNING OF THE COCKTAIL ERA (1806)

SAZERAC - Sazerac Rye whisky, bitters, Pernod absinth

THE PERFECT MANHATTAN - Bulleit Frontier whisky, Lillet blanc, local pomegranate molasses

DARK AND STORMY - Goslings Black Seal Rum, ginger beer, lime

PROGRESSIVE ERA (early 1900's)

NEGRONI - Citadelle gin, Campari, Lillet rouge, orange twist

PISCO SOUR - Barsoi Brandy, egg-white, lemon juice

PROHIBITION COCKTAILS (1917 - 1933)

SIDECAR - Remy Martin VS cognac, cointreau, lemon juice, orange twist

BEES KNEES - Citadelle Gin, lavender honey syrup, lemon juice

FRENCH 75 - Chateau Gaillard sparkling wine, Remy Martin VS cognac, lemon juice, cane sugar

ISN'T SHE LOVELY - basil, Cirrus Vodka, St. Germain, Lillet Blanc

P.B.R. - Peaches, Bourbon, Rosehips syrup, Angostura bitters

MRS. ROBINSON - parsley, sage, rosemary, and thyme simple syrup, honeydew melon, cucumber, Hendricks Gin

SCORNED MISTRESS - Cachaca 51, fresh orange, lime, clove syrup

HEMMINGWAY'S REVENGE - Brugal rum, fresh lime juice, ruby red grapefruit, Tahitian vanilla syrup

LONDON STANDARD THYME - Beefeater London Dry Gin, fresh lemon, thyme syrup, lemon twist, thyme sprig

BUBBLY O NEG - hibiscus syrup, Pierre Larousse Brut, St. Germain

TOM YUM YUM - Cirrus Richmond vodka, Cruzan Coconut rum, fresh ginger, local hot chili, lemongrass syrup, fresh lemon