HAPPY HOUR
5 - 7 p.m. (M - Th)
3 - 7 p.m. (Fri, Sat, Sun)

CLASSIC COCKTAILS

Cure Daily Punch
Champagne Cocktail
Sherry & Tonic
Negroni
Pimm’s Cup
Sazerac
Old Fashioned
Martini
Daiquiri
Tommy’s Margarita
Moscow Mule
Manhattan
Mr. Manhattan Cocktail
House Wine

SHOT & BEER
5.50

Rolling Rock & Tullamore Dew
Founders IPA & Sazerac Rye

BALLER BOTTLE
1oz pour at cost
12-2am, Fri-Sat

20% Gratuity for Parties of Seven or More
FALL COCKTAILS
2019

SATURN RISING
(Alex Anderson)
Cinnamon and clove with honey roasted pumpkin and butternut squash. This CHAMPAGNE COCKTAIL is definitely Thanksgiving in a glass.

SCOTCH BONNET
(Christina Rando)
Strap on your seatbelt and let this SCOTCH SOUR take you for a ride. Juicy pineapple, earthy undertones, and a hint of heat.

BLACK FLAMINGO
(Alex Anderson)
Fall. Have you heard of it? This isn’t a TIKI DRINK for sunny pool days. Cooler seasons are in the air, but it doesn’t mean you have to give up those tall refreshing cocktails.

SACRED HARP
(Colin Bugbee)
What if a SIDECAR was also a savory MARGARITA? Citrus, bitter herb, smoke, and salt unite to satisfy every part of the curious palate.

STAR DUST
(Christina Rando)
This light and lively DAIQUIRI twist twirls along the palate with notes of citrus, chamomile, and Caribbean spices.

DEVIL’S KNEE
(Morgan Sullivan)
Rum and Brandy join forces in this slightly herbaceous, but ever so fruity SOUR.

TRACK 61
(Colin Bugbee)
Island spices, peppery greens, and chamomile conceal a RYE MANHATTAN with gentle brightness in a lush body.

FALL IN SARDINIA
(Neal Bodenheimer)
A temperate weather and easy-drinking NEGRONI with notes of wormwood, sour orange, myrtle berry and cassia bark.

STACKED DECK
(Morgan Sullivan)
Influenced by the flavors of the KNICKERBOCKER, this easy-drinking RUM OLD FASHIONED features notes of cacao, dark berries and bitter orange.

FALL COCKTAILS
2019

ROMAN CANDLE
(Colin Bugbee)
Tiki comes for the MARTINI drinker in this full-bodied easy sipper with notes of pineapple, honey, and baking spices.

ROOM 237
(Alex Anderson)
Just to start there is toasted barley, crisp apple, and a hint of pine. There are a lot of unexpected flavors in this adventurous MANHATTAN.

ANTE, UP
(Nicholas Jarrett)
A freaky digestivo riff on a STINGER that brings an autumnal melange of spice to bear.
<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ARMY &amp; NAVY</strong></td>
<td>London Dry Gin, Lemon, Orgeat, Angostura Bitters</td>
<td>10</td>
</tr>
<tr>
<td><strong>BAMBOO</strong></td>
<td>Sherry, White Vermouth Blend, Lemon Twist</td>
<td>10</td>
</tr>
<tr>
<td><strong>BEE'S KNEES</strong></td>
<td>London Dry Gin, Lemon, Honey</td>
<td>10</td>
</tr>
<tr>
<td><strong>BETWEEN THE SHEETS</strong></td>
<td>Demerara Rum, French Brandy, Cointreau, Lemon</td>
<td>11</td>
</tr>
<tr>
<td><strong>BIZZY IZZY HIGHBALL</strong></td>
<td>Rye, Sherry, Pineapple, Lemon</td>
<td>11</td>
</tr>
<tr>
<td><strong>BRAMBLE</strong></td>
<td>London Dry Gin, Lemon, Blackberry</td>
<td>11</td>
</tr>
<tr>
<td><strong>COCK N' BULL SPECIAL</strong></td>
<td>Bourbon, French Brandy, Benedictine, Curacao, Angostura Bitters</td>
<td>11</td>
</tr>
<tr>
<td><strong>DAIQUIRI #3</strong></td>
<td>Blended White Rum, Maraschino, Lime</td>
<td>12</td>
</tr>
<tr>
<td><strong>GHOSTS OF MY LIFE</strong></td>
<td>Zucca Rabarbaro, Plymouth Gin, Campari, Lemon Peel</td>
<td>12</td>
</tr>
<tr>
<td><strong>GIN &amp; CAPE COCKTAIL</strong></td>
<td>Navy Strength Gin, Capertif, Lemon Peel</td>
<td>12</td>
</tr>
<tr>
<td><strong>HOWITZER</strong></td>
<td>Bourbon, Lemon, Peach Bitters, Sparkling Wine</td>
<td>11</td>
</tr>
<tr>
<td><strong>JACK ROSE</strong></td>
<td>Apple Brandy, Lime, Grenadine</td>
<td>11</td>
</tr>
<tr>
<td><strong>OLD PAL</strong></td>
<td>Rye Whiskey, White Vermouth, Campari</td>
<td>10</td>
</tr>
<tr>
<td><strong>PALOMA</strong></td>
<td>Blanco Tequila, Grapefruit Soda, Lime, Sea Salt</td>
<td>10</td>
</tr>
<tr>
<td><strong>PROMISES, PROMISES</strong></td>
<td>Plymouth Gin, Americano, Grapefruit</td>
<td>11</td>
</tr>
<tr>
<td><strong>ROMAN PUNCH</strong></td>
<td>French Brandy, Navy Strength Jamaican Rum, Raspberry, Lemon</td>
<td>10</td>
</tr>
<tr>
<td><strong>ROSITA</strong></td>
<td>Reposado Tequila, Red Vermouth, White Vermouth, Campari</td>
<td>11</td>
</tr>
<tr>
<td><strong>SHERRY COBBLER</strong></td>
<td>Sherry, Lemon, Orange, Sugar</td>
<td>10</td>
</tr>
<tr>
<td><strong>SUMMER IN ST. TROPEZ</strong></td>
<td>Blanco Tequila, Cynar, Yellow Chartreuse, Lime, Aromatic Bitters</td>
<td>11</td>
</tr>
</tbody>
</table>

**20 COCKTAILS WE LOVE**
<table>
<thead>
<tr>
<th>DRINK NAME</th>
<th>INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RESERVE DAIQUIRI</strong></td>
<td>Brugal 1888 Rum, Lime, Sugar</td>
</tr>
<tr>
<td><strong>FANCY SAZERAC</strong></td>
<td>High West “A Midwinter Night’s Dram” Rye Whiskey, Nouvelle Orleans Absinthe, Demerara Sugar, Lemon Peel</td>
</tr>
<tr>
<td><strong>V.E.P. LAST WORD</strong></td>
<td>Plymouth Navy Strength Gin, Green Chartreuse VEP, Luxardo Maraschino Liqueur, Lime</td>
</tr>
<tr>
<td><strong>BARREL STRENGTH MANHATTAN</strong></td>
<td>NO-SE Selection Widow Jane 10yr Barrel Strength Bourbon, Wild Sardinia Vero Vermouth, Angostura Bitters</td>
</tr>
<tr>
<td><strong>BALLER MAI TAI</strong></td>
<td>Diplomatico Single Vintage Rum, Neisson Agricole Reserve Rhum, Pierre Ferrand Dry Curaçao, House-made Orgeat, Lime, Mint</td>
</tr>
<tr>
<td><strong>GUNSHOP FIZZ</strong></td>
<td>Citrus Macerated Peychaud’s Bitters, Strawberry, Cucumber, Lemon, Bitter Soda</td>
</tr>
<tr>
<td><strong>EXTRA BALLER OLD FASHIONED</strong></td>
<td>Wild Turkey Master’s Keep, Demerara Sugar, Angostura Bitters, Bittercube Orange Bitters</td>
</tr>
<tr>
<td><strong>DELUXE AGAVE OLD FASHIONED</strong></td>
<td>Del Maguey Iberico, Excellia Tequila Añejo, Agave Nectar, Bittermens Mole Bitters, Bittercube Orange Bitters, Orange Peel</td>
</tr>
<tr>
<td><strong>1980’S MARTINI</strong></td>
<td>Vintage Plymouth Gin from the 1980’s, Dry Vermouth Blend</td>
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</tbody>
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**BEER**

**ROLLING ROCK**  Extra Pale Lager (USA)  3.99
**FOUNDER’S**  All Day IPA (USA)  3.99
**PORT ORLEANS**  Riverfront Lager (USA)  4.99
**UNIBROUE**  Blanche De Chambly White Ale (Canada)  4.99
**URBAN SOUTH**  Charming Wit White Ale (USA)  4.99
**URBAN SOUTH**  Lime Cucumber Gose (USA)  4.99
**TIN ROOF**  Voodoo American Pale Ale (USA)  5.99
**PARISH**  Ghost in the Machine Double IPA (USA)  9.99
**PARISH**  Reve Coffee Stout (USA)  9.99
**EINBECKER**  Non-Alcoholic (Germany)  4.99

**SHOT AND A BEER**

Rolling Rock & Tullamore Dew  5.99

Founders IPA & Sazerac Rye  5.99

Urban South Lime Cucumber Gose & Cimmaron Blanco Tequila  6.99

Parish Reve Coffee Stout & House Godfather Blend  11.99
WINE BY THE GLASS & BOTTLE

SPARKLING
Brut Burgundy PRINCE DE LISE / FRANCE 9/45
Prosecco SERENELLO / ITALY 10/45
Sparkling Rosé CHANDON / USA 13/55

WHITE
Riesling BRAND FEINHERB / PFALZ / GERMANY 9/45
Gruner Veltliner HUGL WEINE / WEINVIERTEL / AUSTRIA 9/45
Sauvignon Blanc FOURNIER / LOIRE / FRANCE 11/45

ROSE
A weekly selection curated by our bartenders 11/45

RED
Garnacha LEGADO MUNOZ / CASTILLA / SPAIN 9/45
Cabernet Sauvignon FOXGLOVE / PASO ROBLES / USA 10/45
Pinot Noir MAISON JOSEPH DROUHIN / BOURGOGNE / FRANCE 11/45

WHAT WE’RE INTO
A bartender’s choice of either red or white wine by the glass. 8

WINE BY THE BOTTLE
All Reds and Whites 45.
All bottles 40% off on Thursdays, excluding Sparkling.

Brut Champagne G.H. MUMM GRAND CORDON / FRANCE 75
Brut Rosé Champagne RUINART / FRANCE 125

WHITE
Gruner Veltliner LOIMER LOIS / KAMPTAL / AUSTRIA
Picpoul DOMAINE FONT MARS / LANGUEDOC-ROUSSILLON / FRANCE
Chardonnay MAISON JOSEPH DROUHIN “POUILLY-VINZELLES” / BURGUNDY / FRANCE
Chardonnay MARCEL COUTURIER MACON-LOCHE / BURGUNDY / FRANCE
Pinot Grigio SCARPETTA / FRIULI / ITALY
Godello LADERA SAGRADA "PAPA GODELLO" / VALDEORRAS / SPAIN
Viura & Malvasia OSTATU BLANCO / RIOJA / SPAIN

RED
Malbec RJ VINEDOS ”REUNION” / MENDOZA / ARGENTINA
Provence Blend COMMANDERIE DE PEYRASSOL / PROVENCE / FRANCE
Grenache DOMAINE LA MANARINE / COTES DU RHONE / FRANCE
Cabernet Franc OLGA RAFFAULT CHINON ”LES BARNABÉS” / LOIRE / FRANCE
Syrah ÉRIC TEXIER ”BRÉZÈME” / RHONE / FRANCE
Tempranillo LUBERRI ORLEGI / RIOJA / SPAIN