



Happy Hour
Tuesday-Saturday
4:30pm-7 & 10:00pm-Close

Cocktails \$10

The Llama

Barsol Pisco, Ketel One Vodka, Luxardo Bitter, Mezcal, Orange Bitters, Secret Ingredients, Twist.
(bracing like a classic martini with subtle hints of bitterness, smoke, and smooth minerals)

Forbidden Milk

Nigori Sake, Creme de Violette, Guava,
Prosecco, mint.
(light, floral, tropical zesty)

Fis' For The Kids

Amaro Meletti, Mango Ciroc, Absinthe, lemon,
honey, egg whites.
(smooth, gentle, rich tropical with a dab of liquorice)

The Alchemy

Appleton Signature, El Dorado 5yr, Cynar, pineapple, lime, orgeat, winter spice.
(citrus, brown sugar, cloves, dark fruit)

Gold Leaf

Luxardo Apricot Brandy, Disaronno Amaretto, pineapple, 9 Locks IPA

Oyster Caesar

Vodka, Gin or Tequila
horseradish, cracked pepper, clamato, pickle juice
shucked oyster garnish

Margarita

Tequila, Grand Marnier, Triple sec,
simple lime, salted rim

Wines BTG

house red and white 5oz \$8 / 8oz \$12

Beer on tap \$6

14 oz Ac Light lager 2 Crows Brewing

Well Shots & Highballs \$5
