

wine

WHITE

Txakolina \$11

Pinot Bianco \$10

Amber \$12

RED

Gamay \$10

Barbera \$11

beer

Jai Alai IPA \$6

Sour \$7

Coffee Stout \$7

Hi-Life \$4

bites

Heirloom Popcorn \$4
butter, togarashi, lime

Mixed Nuts honey, sea salt, ginger \$4

Bread & Butter \$3½
Lost Bread Co. Seedy Grain bread, black garlic

Castelventrano Olives \$6
vermouth, juniper, rosemary

Gilda \$5
anchovy, manzanilla olive, pickled pepper

Marinated Valley Shepard Feta \$6
bitter lemon, calabrese chili

Birchrún Hill's Fat Cat tomato jam \$9

Olympia Provisions Salami Etna \$9
pistachio, lemon

Fermented Pickles \$5
baby carrots, fennel, ras el hanout

Charred Long Hot Labne \$8
gem lettuce, limon omani

Hummus cashew dukkah, pita chips \$8

Whipped Ricotta \$8
date syrup, almonds, flax crackers

Chocolate Budino \$5
laphroaig butterscotch, crumble

No.
01

Our first menu commemorates
the original cocktails
by bartenders who were mixing
spirits and flavors pre-1930.

R & D

libations

CLASSIC

Floradora \$11

gin, raspberry, ginger, lemon & club

{ 1901, Jerry Thomas }



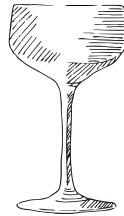
Lend Me a Tenor \$11

vodka, crème brûlée, black cherry, ginger, almond, lemon & club

Champs Elysees \$13

cognac, green chartreuse, angostura, gomme & lemon

{ Harry Craddock, Savoy Cocktail Book—1930 }



La Recoleta \$13

bolivian brandy, calvados, green chartreuse, lemon & bitters

Milk Punch \$12

batavia arrack, jamaican rum, brandy, pineapple, lemon, cinnamon, allspice & clarified milk

{ 1862, Jerry Thomas }



Oaxacan Milk Punch \$12

mezcal, reposado tequila, passion fruit, falernum, red chilli, cacao, lime & clarified coconut milk

CONTEMPORARY

Improved Whiskey

Cocktail \$12

rye, maraschino, absinthe, gomme, angostura & bokers bitters

{ 1876, Jerry Thomas }



Mission Statement \$12

barrel finished gin, rye, fig, anise & jack's citrus

Bijou \$14

gin, green chartreuse, house vermouth blend & orange bitters

{ 1900, Harry Johnson }



Savage Beauty \$13

irish whiskey, quinquina, dry vermouth, alpine liqueur, pine & peat

Rattlesnake \$12

rye, absinthe, sugar, lemon & egg white

{ 1930 Harry Craddock Savoy cocktail book }



La Serpiente \$13

reposado tequila, sherry, tamarind amaro, lemon & egg white

Daiquiri \$10

house white rum blend, lime & sugar

{ 1898 Harry E. Stout & Jennings Cox }



Just to Say \$12

aged rum blend, walnut, plum, lime, maple & madeira