
COCKTAILS \$10

SEASONAL

HOPBOX

GF

Four Roses bourbon,
citra hop infused Aperol, amaro,
grapefruit

URBAN PRAIRIE

Ransom Old Tom gin, swedish punsch,
5 Rabbit gomme syrup, lime, absinthe

PIMM'S CUP NO. 18

Banhez mezcal, Pimm's, cucumber-wit syrup,
black pepper, ginger beer

GUAYABA NIGHTS

Brugal Dry rum, Cocchi Rosa,
guava beer syrup, lime, oxalis

CLASSIC

BONNIE AND CLYDE

Libélula tequila, cachaça,
pear-pils syrup, orange liquer,
lime, canela embers

HOUSE GIN AND TONIC

GF

Letherbee gin, hopped tonic syrup,
water, CO2

DUSEK COOLER

Becherovka, lemon, orgeat,
orange flower water, Czech pilsner

BELGIAN FASHIONED

GF

Lot no.40 rye, belgian candi syrup,
90's fruit, aromatic bitters

GF - GLUTEN FREE

CRAFT POP - \$6

VANILLA SODA WITH CRANBERRY &
BLOOD ORANGE

TOPO CHICO - \$3

RARE TEA CELLAR - \$3.5

ITALIAN ALMONDINE GREEN TEA
LITCHI NOIR BLACK TEA
HIGH MOUNTAIN THAI ROOIBOS
FRENCH KISSED MINT MERITAGE

DARK MATTER COFFEE - \$3

A LOVE SUPREME
DECAF COLOMBIAN
UNICORN'S BLOOD ESPRESSO - \$4
CAPPUCCINO - \$4.50
LATTE - \$4.50