
COCKTAILS \$10

SEASONAL

RABBIT'S TAIL

brugal anejo rum, 5 Rabbit gomme syrup,
lime, allspice dram, angostura bitters

CABALLERO

GF

New Holland Beer Barrel bourbon, mezcal,
sweet vermouth, campari, cocoa nibs,
walnut bitters

DUSEKS WARMER #4

HOT

Moody Tongue Caramelized Chocolate Churro Porter,
brandy, cinnamon, lactose,
marshmallows

BONNIE AND CLYDE

corralejo silver tequila, cachaça,
pear-pils syrup, orange liqueur,
lime, canela embers

CLASSIC

BELGIAN FASHIONED

GF

George dickel rye, belgian candi syrup,
90's fruit, aromatic bitters

HOUSE GIN AND TONIC

GF

letherbee gin, hopped tonic syrup,
water, CO2

DUSEK COOLER

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

THE FIRING SQUAD

corralejo tequila, lime, "brenadine",
ginger beer, angostura, orange swath

GF - GLUTEN FREE

CRAFT POP - \$6
SPICED APPLE - PERSIMMON SODA

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