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## COCKTAILS \$10

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### SEASONAL

#### THE ORCHARD

apple brandy, beer vinegar,  
Orleans bitter, lemon, angostura

#### PILSEN ON BOARD

pomegranate tea infused cognac,  
maple saison, egg white, lime

#### PEDRO IN THE RYE

rye whiskey, pedro ximenez sherry,  
pecan syrup, agnostura & walnut bitters

#### BRUJA NONA

mezcal, streja, guava,  
lime, orange bitters

### CLASSIC

#### HOPBOX

GF

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

#### 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**  
**FIG, VANILLA, THYME**

### TOPO CHICO - \$3

#### RARE TEA CELLAR - \$3.5

STIMULUS POMEGRANATE GREEN  
DREAM  
SAMURAI ROSE NOIR  
HIGH MOUNTAIN THAI ROOIBOS  
EMPERORS PEPPERMINT

#### DARK MATTER COFFEE - \$3

DUSEK'S BOARD AND BUZZ  
DECAF COLOMBIAN  
UNICORN'S BLOOD ESPRESSO - \$4  
CAPPUCCINO - \$4.50  
LATTE - \$4.50