

Drinks



To Share is to Love...

Beer and Cider

ON DRAUGHT	10OZ 16OZ
BOTTOMLESS bavarian pilsner, flx 5.5%	4 6
NAKED DOVE 45 fathoms porter, flx 5.6%	3 5
LUCKY HARE extra special bitter, flx 5.5%	4 6
CLIMBING BINES imperial ipa, flx 7.8%	4 6
STAR CIDER frisky whiskey, flx 6.5%	5 7
BLACK DIAMOND slatestone, flx 7.3%	6 8
TIMBUCHA KOMBUCHA turmeric rose, flx <.5%	5 7
BOTTLES & CANS	
ROOTSTOCK original cider, 12oz "can", flx 6.9%	4
NARRAGANSET lager 16oz "can", ri 5.0%	4
DOG FISH HEAD seaquench session sour, de 4.9%	5
ABANDON BREWING abbey ale, flx 6.3%	5
ITHACA BEER CO. flower power ipa, flx 7.2%	5
KITE & STRING rose cider large format, flx 8.2%	28
BITBURGER drive, non-alcoholic, de 0.0%	5
GLUTENBERG ipa, gf, montreal 6.0%	7

Tap and Spirit

10 OUNCE DRAFT PAIRED WITH LOCAL SPIRIT

CIDER & WHISKEY	10
star cider friskey whiskey	
iron smoke apple wood smoked whiskey	
PORTER & WHISKEY	7
naked dove 45 fathoms porter	
mckenzie pot still whiskey	
KOLSCH & WHISKEY	7
lucky hare, extra special bitter	
myer rye whiskey	

Wine

GLASS QUARTINO	G Q
SPARKLING WINE	
30 BRUT	9
dom. st. vincent, methode champenoise, nm nv	
WHITE WINE	
200 SAUVIGNON BLANC	9 15
billsboro, flx 2016	
395 RIESLING	9 15
gut hermannsberg, dry, nahe, de 2014	
67 CHARDONNAY	9 15
fox run, reserve, flx 2016	
RED WINE	
522 CABERNET FRANC	8 13
keuka spring, flx 2016	
867 GAMAY	9 13
michel guignier, beaujolais, fr 2016	
665 MERLOT	8 13
chateau signoret, bordeaux, fr 2015	

Half bottles are also available from our list!

House Cocktails

10

HAND-CRAFTED & INSPIRED BY THE SEASON

SPRINGTIME FOR LAFAYETTE

vodka, cucumber, bianco vermouth, green chartreuse, lime, ginger, hibiscus

DRY JANUARY

escubac gin, dry vermouth, amontillado reduction, roasted ginger, bitters, sparkling wine

WALLFLOWER

aquavit, mescal, roasted butternut squash, lemon juice, sage oil

THE PUPPY WHO LOST HIS WAY

applejack, madeira, maple, lemon, salted caramel, genepy

MEDICINE & MORALITY

aged genever, sweet vermouth, buckwheat groat cordial, mole bitters

320 REED STREET

armagnac, aged rum, ciociaro, black walnut bitters

HISTORICAL INACCURACY

blended scotch, hazelnut cream, cold brew, orange, pedro ximenez

Classic Cocktails

9

OUR FAVORITES FROM THE PAST

AVIATION

gin, lemon, creme de violette, maraschino

DAIQUIRI

white rum, rhum agricole, lime, maraschino

PALOMA

tequila, grapefruit, lime

AVERNA BUCK

averna, madeira, lemon, absinthe, black walnut, ginger beer

MILK PUNCH

bourbon, cognac, cream, nutmeg

BOURBON OLD FASHIONED

house blended bitters, citrus zest, sugar

Happy Hour

SUNDAY-FRIDAY AT THE BAR
5PM-7PM

CLASSIC COCKTAILS 7.

WINE BY THE GLASS 7.

A PINT OF BEER 4.

A CUP OF FRIES 3.

BAR POUTINE 6.

1 MEAT OR 1 CHEESE 6.