

Cocktails

Bright & Refreshing

WREATH OF LAURELS * 13

rich, tart

13th Colony gin, lemon, bay leaf simple

NAKED & FAMOUS 18

herbal, bittersweet

Vida mezcal, Aperol, Yellow Chartreuse, lime

RASPBERRY BERET * 14

fruity, tart

13th Colony gin, housemade raspberry cordial with Wheatley vodka, bay leaf syrup, lime, lemon

Boozy & Bold

AFTER HOURS * 15

smooth, smokey

Cutty Sark blended scotch, Amaro Averna, Woodford Reserve bourbon barrel aged chocolate bitters

VIEUX CARRÉ 17

bittersweet, herbal

High West Double Rye, Bache Gabrielson Cognac, CVA Tinto Reserva vermouth, Benedictine, Angostura bitters, Peychaud's bitters

TOP HAT * 16

bittersweet, smooth

High West Double Rye, Aperol, Amaro Nonino

Smooth & Comforting

FLIGHT TO MEXICO * 16

smokey, herbal

Corralejo Blanco tequila, Sangue Morlacco, Crème De Violette, lemon, Vida Mezcal floater

FIGURE OF SPEECH * 13

earthy, balanced

Calvados Apple Brandy, housemade fig cordial with Wheatley vodka, lemon, 18.21 Prohibition style bitters, chili bitters

RING OF SLANE * 14

earthy, semisweet

Slane Irish Whiskey, Hoodoo Chicory liqueur, honey, lemon, Angostura bitters, chili bitters

PINK VELOUR * 16

bittersweet

Buffalo Trace bourbon, Cynar, hibiscus syrup, lemon

* DOVETAIL CREATIONS

Low ABV

CINNAMON APPLE SPRITZ * (NA) 5

Cinnamon apple syrup, lime, Topo Chico

SWEET NOTHINGS * 5

Bay leaf syrup, lemon, tart cherry & saffron bitters, Topo Chico

MIKKELLER 7

Wheat Ale (>0.3%)
Copenhagen, Denmark

UNTITLED ART WEST COAST 7

IPA style (>0.5%)
Waunakee, WI

UNTITLED ART 7

Italian Pilsner style (>0.5%)
Waunakee, WI

UNTITLED ART 7

Chocolate Milk Stout (>0.5%)
Waunakee, WI