

Cocktails

Bright & Refreshing

- HUMBLE BEE *** 13
rich, herbal
13th Colony gin, Yellow Chartreuse,
Luxardo Sangue Morlacco, honey, lemon
- SILVER LININGS *** 16
herbal, tart
Empress 1804 indigo gin, Cocchi Rosa,
Rhubarb liqueur, lemon, honey
- 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
- SAZERAC** 14
bittersweet,
High West Rye, demerara syrup,
Peychaud bitters, Angostura bitters,
Lucid Absinthe rinse
- GREEN NEGRONI *** 14
bittersweet, herbal
13th Colony gin, Cocchi Americano,
Green Chartreuse, tart cherry & saffron
bitters
- MAN O' WAR** 18
bittersweet, herbal
Buffalo Trace bourbon, CVA Tinto
Reserva, curaçao, lemon

Smooth & Comforting

- FLIGHT TO MEXICO *** 16
smokey, herbal
Corralejo Blanco tequila, Sangue
Morlacco, Crème De Violette, lemon,
Vida Mezcal floater
- HOUSE GANCIA *** 14
earthy, balanced
Bache Gabrielson Cognac, Fernet
Gancia, lemon, thyme simple, honey
- PINK VELOUR *** 16
bittersweet
Buffalo Trace bourbon, Cynar, hibiscus
syrup, lemon

* DOVETAIL CREATIONS

Low ABV

- SANS SOUCI *** 10
Seedlip Spice 94, cucumber, lemon, thyme
simple syrup
- SWEET NOTHINGS *** 5
Bay leaf syrup, lemon, tart cherry & saffron
bitters, Topo Chico
- UNTITLED ART** 7
Italian Pilsner style (>0.5%)
Waunakee, WI
- UNTITLED ART** 7
Juicy IPA (>0.5%)
Waunakee, WI
- UNTITLED ART** 7
Orange Peel Wit (>0.5%)
Waunakee, WI