

# Housekeeping

## Bites



### **Edamame \$10**

Chili Oil, Sea Salt

### **Seared Shishito Peppers \$16**

Sesame, Chipotle

### **Snack Charcuterie \$27**

Selection of Olives and Cheeses, Crostini

### **Korean Chicken Wings \$20**

House Korean BBQ Sauce, Gochujang, Chives

### **Wagyu Beef Dumplings \$24**

Garlic Yogurt, Butter, Parsley

### **Hot Stone Seared Bison\* \$54**

Chimichurri, Grape Tomatoes

### **Beef Tartare\* \$34**

Capers, Dijon Mustard, Egg Yolk, Crostini

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Libations



**Pssst... also ask your server about beer and wine!**

### **The Inside Job \$21**

BRBN Whiskey, Maraschino Liqueur, Simple Syrup, Angostura Bitters, Peychauds Bitters, Absinthe

### **Corpse Reviver No. 2 \$16**

Bombay Gin, Cointreau, Lillet Blanc, Lemon Juice, Absinthe

### **Smoked Peanut Butter Old Fashioned \$15**

Skrewball Peanut Butter Whiskey, Wisers Special Blend, Chocolate Bitters, Mole Bitters

### **The Last Word \$16**

Bombay Gin, Maraschino Liqueur, Green Chartreuse, Lime Juice

### **Cigars and Coffee \$21**

Mezcal, Amaro Montenegro, Dammit Coffee Liqueur, Patron XO, Mole Bitters, Angostura Bitters

### **Sidecar \$16**

VSOP Brandy, Cointreau, Lemon Juice

### **Monkey Gland \$15**

Bombay Gin, Orange Juice, Jack and Jones Grenadine, Absinthe

### **Sazerac \$20**

Lot 40 Oak Whiskey, Absinthe, Angostura Bitters, Sugar, Cold Water

### **New York Sour \$16**

Wisers Special Blend, Lemon Juice, Cabernet Sauvignon, Simple Syrup, Egg Whites, Angostura Bitters

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## **Zero Proof**

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### **Cucumber Citrus Fizz \$12**

Fresh Cucumber, Lemon Juice, Simple Syrup, Mint, Soda Water, Salt

### **Blackberry Ginger Smash \$12**

Ginger Beer, Blackberry Syrup, Lime Juice, Honey, Soda Water