

LITTLE
RITUALS



SHAREABLES

FRESH BAKED LOCAL BREAD 12

vanilla pandan butter · aglio butter · sea salt

SONORAN ELOTE DOGS 18

wagyu beef hot dogs · fire-roasted corn batter
black garlic shoyu mustard · chipotle crema · cotija cheese

HURRICANE FRIES 14

furikake · togarashi · butter-sauteed pickled chiles + green onion
pecorino garlic · ponzu ketchup · truffle aioli

DISCO FRIES 20

brisket · cheese sauce · crispy bacon
pickled chiles · green onion · pho gravy · sambal aioli

LAMB MEATBALLS 18

basil walnut pesto · pomodoro · calabrian chili
ricotta · grilled country bread · herbs · shaved parm · parsley oil

CHEF'S BOARD 30

meats · pickled veg · cheeses · market vegetables
fruit · charred country toast · all the things....

MEDITERRANEAN BOARD 22

lemony hummus · whipped feta · olive tapenade
roma tomatoes · cucumber · pickled onions · grilled pita

SPICY CHICKEN BAO BUNS 16

honey sriracha chicken breast · hoisin
five spice fuji apple · peanuts · dill buttermilk · fresh herbs

CLAYPOT WINGS 18

vietnamese caramel sauce · pickled chilies
thai basil · mint · cilantro · hot butter texas toast

ENTRÉES

CHOPPED SALAD 19

quinoa · chicken breast · castelvetro olives · crispy chickpeas
italian cheese · pickled onions · peruvian peppers · tomato · salami
fresh herbs · cucumber · avocado tahini dressing

 *vegetarian option available*

SMASHBURGER 18

double-stacked house beef patties · caramelized onion jam
black garlic shoyu mustard · ponzu ketchup · house pickles
white cheddar · milk bun · house salad

+ sub frites 4

CRISPY CHICKEN SANDWICH 18

panko fried chicken · smashed avocado · pickled onion
calabrian chili aioli · togarashi slaw · milk bun · house salad

+ sub frites 4

PHO FRENCH DIP 20

brisket · swiss · sambal aioli · house hoisin
red chile telera bun · thai basil mint · cilantro · green onions
pickled chilies + onion · vietnamese pho · house salad

+ sub frites 4

GARDENER'S GRILLED CHEESE 18

grilled country bread · fontina · chevre
roasted chilies · portobello · basil pesto · house salad

+ sub frites 4  *vegan option available*

MISO MAC 18

white cheddar · gruyere · wisconsin pepper jack
sonoran pasta · white miso · dry sherry · truffle pecorino
panko · fresh herbs

SIDE ACTION

SIDE FRITES 8

ponzu ketchup

HOUSE SALAD 6

wild greens · cucumber · red onion
roma tomato · red wine vinaigrette

TOGARASHI SLAW 6

carrot · daikon · roasted anaheim chilies · napa cabbage
green onion · ponzu

FEATURED DESSERT

ASK YOUR SERVER ABOUT
TODAY'S FEATURED DESSERT

BEVERAGES

FOUNTAIN & BOTTLED SODAS
FRESH LEMONADE
PASSIONFRUIT GREEN ICED TEA
BG MARBLE HIBISCUS
BIG MARBLE GINGER BEER
BIG MARBLE DRY TONIC
ACQUA PANNA WATER

Proudly serving complimentary

 
upon request

ASK ABOUT OUR N/A COCKTAIL MENU

PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGIES OR DIETARY RESTRICTIONS TO HELP US ENSURE AN EXCELLENT DINING EXPERIENCE.


* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GLUTEN-FREE MEALS ARE PREPARED IN A SHARED KITCHEN AND CROSS-CONTAMINATION MAY OCCUR. PLEASE NOTE THAT PARTIES OF FIVE OR MORE GUESTS WILL BE PRESENTED WITH A SINGLE CHECK WITH 22% GRATUITY ADDED

EXECUTIVE CHEF: MIKE WILLIAMS



Welcome To Your Third Place



We created Little Rituals for you, our guest, to celebrate the most special parts of life--the "little rituals"; if you will--and to create lasting memories.

We believe the key to creating those memories is offering exceptional hospitality.

Our menu changes as we change: gradually, sometimes subtly, but with the goal of constantly improving and refining what we do.

This bar has its own "little rituals". We stock only the highest quality spirits; we fresh squeeze all citrus juice in-house daily, and painstakingly create dozens of syrups, infusions, tinctures, foams, flawless ice and




garnishes using modern techniques & technology. When possible, we take advantage of seasonal produce and flavors, and incorporate them into both our cocktail and food menus.

Phoenix belongs in the conversation as one of America's great cocktail landscapes. Though we draw inspiration from international influences, we have roots in both in Phoenix and Tucson, so we stock local products whenever feasible.

Our wine and beer selection is carefully curated to provide an exciting, unique experience for our guests without taking the focus away from our spirit & cocktail offerings.

Please note that we are committed to offering low & no a.b.v. options for our guests and some of our cocktails can be enjoyed in non-alcoholic versions. These are notated when available at the bottom of each drink description.

We will always seek to operate with best practices in mind, with attention to technique, mise en place, design, and technological advances. That being said, we also understand that bars leave quite the ecological footprint. As a result, we strive to minimize this footprint by being environmentally thoughtful and using compostable or biodegradable disposable products as well as implementing recycling and reuse practices for our bar's daily operation.





HOTEL CONGRESS



Mr. Lucky's

KENILWORTH

My Horist

PARKING

CHASE

Hotel SANCARLOS

MIRACLE MILE

FLAMINGO

S

U

N

'PSYCHO' 9401
DIR. MR. HITCHCOCK
CAM. J. RUSSELL
1-29-60 DAY
TR 8 | 6

1508
TH AVE / DUNLAP
METRO

HANNY'S

DURANTS

LOVE

ORPHEUM

Paloma

Mexico's most popular cocktail done
just right

100% agave, sustainably-
produced blanco tequila, with
our seasonal grapefruit soda,
key lime & sea salt.

—\$15—



Daily RITUALS

The perfect beginning
or end to any evening

Crisp Martini

The cool, crisp cousin of the Flawless
Martini, chilled to perfection

Fords Gin
LR "Martini Seasoning"
Castelvetrano Olive
Kimchi-spiced pearl onion
House pickled grape

—\$15—



Savory Collins

Savory, floral, tart,
fizzy - a must try

Haku Vodka
Bergamot
Elderflower
Lemon Mirin
Celery
Soda

—\$15—



Classic Espresso

Dick Bradsell's immortal cocktail,
perfect as an welcome aperitif or as a digestif

Ketel One Vodka
Mr. Black Coffee Liqueur
local cold brew
demerara gomme

—\$16—



Ballpark Highball

Bubbly, rich nut + barley,
dry & refreshing

Suntory Toki Whisky
Monkey Shoulder Blended Malt
Barley Tea Sherry
House Club Soda
Japanese-Style Peanuts*

—\$15—



*CONTAINS GLUTEN

Pleasure Island

Fresh citrus & smoke, dark fruit, lively spice

Lime Leaf Mezcal Unión
Rucolino Amaro
Martini & Rossi Rubino
Pomegranate
Lime juice

—\$16—



Delicious

RITUALS

*Cocktails boasting exciting & comforting
flavor combinations*

Sidepiece

*Juicy pear, rich sweetness,
no strings attached*



Glenmorangie X
calvados
Pear
fresh lime
20 year tawny port
butterscotch honey
Ardbeg spray

—\$17—

Big City Nights

*A sophisticated, European-style sour with
sultry spice, dark fruit & dry herbs*



Blackberry Botanist Gin
Suze
La Copa Fino Vermouth
herbed cinnamon syrup
lemon
egg white*

—\$16—

Redcurrant Fix

*This lively, balanced & fruit-
forward cocktail transforms
simple into extraordinary*



Tanqueray No. TEN
Cocchi Americano Rosa
redcurrant cordial
Yuzu Blend
pink peppercorn

—\$16—



Vengeance & Fashion

*Rich, earthy sweetness & complexity,
balanced with tart citrus, herbs & spices*

Milagro Reposado tequila
spiced pear
beet maple
lime
absinthe
aromatic foam

—\$16—



Conversation Starter

A vibrant, succulently-balanced blend of red fruit, tropical citrus & a hint of pleasing bitterness

Premium Vodka
Aperitivo Select
Strawberry rhubarb
pineapple
lemon

—\$15—



Refreshing

RITUALS

Beverages to battle the eternal summer of the Sonoran Desert

Watermelon Sundae

Fresh watermelon, tangy bitter, earthy acidity

Hendrick's Gin
Bonol
Fortified Watermelon
Watermelon granita
Cucumber

—\$16—



Southern Belle

Elegant, delicately herbal, regal citrus

Old Bar-dad Bourbon Blend
Strega
dill-infused vermouth
grapefruit cordial
lemon

—\$15—



Swipe Right

Velvety whiskey notes, dark fruit, tart & floral cherry, quenching

Tullamore D.E.W. Irish Whiskey
Green Tea
Stone Fruit Eau de Vie
Cherry blossom
raspberry honey
Verjus

—\$16—



Forbidden Love

Bright, tangy plum, vanilla, spice, fruity acidity

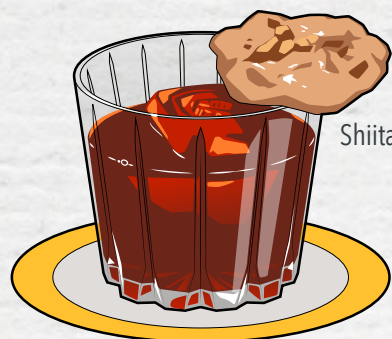
Kikori Rice Whiskey
Joto Umeshu Sake
Lacto plum
Benedictine
Yuzu + lemon
Angostura

—\$17—



Midnight Snack

*Nutty & Savory-sweet
with a Tasty Treat*



Shiitake-infused Rittenhouse Rye
Vicario Nocino
Cardamaro
carrot eau de vie
fennel bitters
house praline

—\$17—

Stirred & Silky

RITUALS

*Cocktails presented in a
classic, elegant style*

Bush Doctor

Rich spice, smoke & warm orange

Appleton 12 Year Jamaican Rum
Ramazzotti Amaro
spanish orange
herbed cinnamon
aromatic & molé bitters
cherry wood smoke

—\$16—



Ponzi Scheme

Rich, floral, complex, devious

Marigold-infused Eagle Rare
Amaro Montenegro
Benedictine
Angostura Bitters
Saffron Bitters

—\$17—

*Turn in the coin to the
bar on your next visit for
something unexpected!*



In Love with the Cocoa

*Luscious cocoa & coconut, dried
fruit + herbal spice, Dry finish.
Quite simply unlike any "chocotini"*

Abasolo Ancestral Corn Whisky
Sonicated Wild Cacao
Damiana + Vanilla
Chocolate Bitters
Coconut
Sea Salt

—\$18—



Spanish Dagger

*Luxurious, bitter coffee, deep agave &
sherry notes. A perfect aperitif*



Patron Sherry Cask Añejo
Espresso Bean Cappelletti
Lustau Vermut Rojo
Amaro Nonino
Lemon Essence

—\$18—

Mr. Hollywood

*Opulent, crisp, intense,
savory & tart*



Remy Martin Cognac
Park Pineau de Charentes
Sweet Onion Cordial
Lemon
Taittinger Champagne

Served with House Potato Chip
Caviar & Creme Fraiche

—\$25—

Additional Caviar Bump
—\$5—

Indulgent

RITUALS

*Complex, indulgent sips featuring
intriguing flavors*

Scotsman's Famous Milk Punch

An alluring, bottled blend of liqueurs, fine wines, citrus, & tea,
clarified in traditional fashion with milk for texture & softness.
For 2 to 4 guests.



Single Serve
—\$15—

—\$50—

Punch

Our rotating traditional punch,
featuring oleo saccharum,
exotic spice, crisp citrus &
tantalizing spirits.
For groups of 3-6



—\$59—

Brassⁱⁿ Pocket

Refined & Elegant, yet boldly crisp & floral



Quebranta Pisco
Linie Aquavit
Manzanilla Sherry
Chamomile
lemon
apple
egg white

—\$16—

Couquette Colada

*Our homage to the
signature cocktail from
Couquette in London*

Blended Island rum
pineapple cordial
house coconut sorbet
prosecco

—\$16—





Ballroom Blitz

*Approachable smoke,
bright melon & citrus,
bitter almond*

Lime Leaf Mezcal Unión
Japanese Melon
Amontillado Sherry
Luxardo Bitter Bianco
Lemon
Orgeat

—\$17—

Exotic

RITUALS

*Quaffable beverages featuring an array
of exotic flavors & spices*

Magic Stick

*Hints of island
coconut, fresh grass
& herbs, vanilla &
tingling spice*



Remy Martin Cognac
Hawaiian Rum
Pandan Blanc Vermouth
Alpine Herbs
coconut
fresh lime
five spice
electridust rock candy

—\$18—

Bring Da Funk

*Bright, funky,
tropical, &
bittersweet*

Altos Blanco
Paranubes Rum
Campari
Lime
Passionfruit
Pineapple
Prosecco

—\$15—



Cartographer

*A velvety, tiki-style refreshment full
of unusual & familiar flavors*

Old Forester Signature Bourbon
LR Overproof Rum mix
cascara cordial
vanilla passionfruit
clarified L.G.O.
cardamom
creole bitters

—\$16—

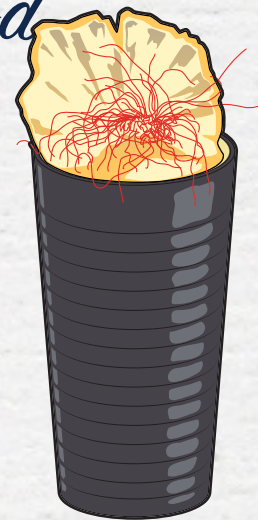


Chaotic Good

*Cooling turmeric,
silky coconut, bold rum,
tangy citrus*

Amrut Old Port Rum of India
Smith & Cross Jamaican Rum
Heirloom Pineapple Amaro
Chai Soto
Golden Milk Syrup
Sour Orange
Guava

—\$16—



EXPLORE OUR BACK BAR

GIN

BEEFEATER \$10
BOLS GENEVER \$10
BOMBAY SAPPHIRE \$10
BOTANIST \$10
FORDS \$8
FORDS OFFICER'S RESERVE GIN \$13
GINRAW \$13
HENDRICK'S GIN \$10
KI NO BI JAPANESE GIN \$16
XORIGUER GIN DE MAHÓN \$10
NOLET'S GIN \$14
OLD RAJ BLUE LABEL \$15
PLYMOUTH GIN \$9
PORTOBELLO ROAD \$10
RANSOM OLD TOM \$9
ROKU \$11
ST. GEORGE TERROIR \$11
SUNCLIFFE SEDONA GIN \$11
TANQUERAY \$10
TANQUERAY No. TEN \$11
TANQUERAY MALACCA \$15
TANQUERAY RANGPUR \$10

TEQUILA

ARETTE ARTESANAL BLANCO \$15
ARTENOM SELECCIÓN 1579 BLANCO \$15
CASCAHUIN TAHONA BLANCO \$16
CIMARRON REPOSADO \$9
DON FULANO BLANCO \$14
DON FULANO REPOSADO \$16
DON FULANO FUERTE \$15
DON JULIO 1942 AÑEJO \$42
DON JULIO REPOSADO \$15
EL TESORO PARADISO \$42
EL TESORO BLANCO \$14
FORTALEZA AÑEJO \$22
FORTALEZA BLANCO \$14
FORTALEZA REPOSADO \$16
FORTALEZA STILL STRENGTH (See Server)
FORTALEZA WINTER BLEND (See Server)
FUENTESECA COSECHA EL MAGUEY BLANCO \$24
FUENTESECA EXTRA AÑEJO 15 YEAR \$80
FUENTESECA EXTRA AÑEJO 18 YEAR \$109
G4 BLANCO \$13
LALO BLANCO \$12
MILAGRO REPOSADO \$8
OLMECA ALTOS BLANCO \$8
PATRÓN SILVER \$14
PATRÓN GRAN BURDEOS EXTRA AÑEJO \$85
PATRÓN GRAN PIEDRA \$65

PATRÓN SHERRY CASK AÑEJO \$17
SIEMBRA AZUL ANCESTRAL \$25
SIEMBRA AZUL BLANCO \$14
SIETE LEGUAS AÑEJO \$18
SIETE LEGUAS BLANCO \$15
TAPATIO AÑEJO \$15
TAPATIO EXCELENCIO \$40
OCHO BLANCO \$16
OCHO REPOSADO \$17
OCHO PUNTAS 101 \$25
TERRALTA BLANCO \$12
TERRALTA REPOSADO \$14
WILD COMMON REPOSADO \$19

MEZCAL, VARIED AGAVE & SOTOL

CARRENO TOBASICHE \$18
CARRENO TEPAZTATE \$20
DEL MAGUEY ARROQUENO \$27
DEL MAGUEY CHICHICAPA \$20
DEL MAGUEY SANTO DOMINGO ALBARRADAS \$20
DEL MAGUEY VIDA \$11
DERRUMBAS SAN LUIS POTOSI \$11
EL JOLGORIO COYOTE \$44
FIDENCIO TOBALA \$29
HACIENDA DE CHIHUAHUA SOTOL BLANCO \$12
ILEGAL AÑEJO \$28
ILEGAL REPOSADO \$18
LA VENENOSA RAICILLA COSTA \$22
LAMATA ENSAMBLE TAMAULIPAS \$27
MAZOT ANISADO BACANORA \$14
MAZOT BACANORA \$14
MEZCAL UNIÓN \$10
MONTELOBOS MEZCAL \$10
MONTELOBOS TOBALA \$25
NARAN MEZCAL AÑEJO \$21
NUESTRA SOLEDAD SAN LUIS POTOSI \$12
ORIGEN RAIZ CENIZO \$18
RANCHO TEPUA BACANORA \$14
SIETE MISTERIOS DOBA YEJ \$15
VAGO ENSAMBLE DE BARRO \$30

RUM & CANE SPIRITS

APPLETON 12 YR. \$11
AVUA AMBURANA CACHAÇA \$10
BACARDI OCHO \$9
BATAVIA ARRACK \$10
CHAIRMAN'S RESERVE SPICED RUM \$9
DIPLOMATICO EXCLUSIVA \$10
EL DORADO 12 YR. \$12

HAMILTON NAVY RUM \$10
KOLOA COCONUT RUM \$9
MOUNT GAY X.O. \$16
PARANUBES OAXACAN RUM \$10
PLANTATION OFTD OVERPROOF \$10
PLANTATION STIGGINS PINEAPPLE RUM \$10
PLANTATION XAYMACA RUM \$10
REAL MCCOY 5 YR \$10
ELGIN DISTILLERY REGALO DE VIDA \$25
RHUM BARBANCOURT 15 YR \$15
RHUM CLEMENT VSOP AGRICOLE \$12
RON ZACAPA SOLERA \$15
SMITH & CROSS \$9
TEN TO ONE CARIBBEAN DARK RUM \$11
WORTHY PARK SINGLE ESTATE \$10
WRAY & NEPHEW OVERPROOF JAMAICAN \$10

VODKA & GRAIN SPIRITS

ABSOLUT ELYX \$13
ABSOLUT CITRON \$9
BELVEDERE HERITAGE RYE MALT SPIRIT \$11
BELVEDERE \$12
CHOPIN \$12
GREY GOOSE \$12
VANILLA-INFUSED GREY GOOSE \$13
HAKU VODKA \$9
IICHIKO SAITEN SHOCHU \$9
KETEL ONE \$10
KETEL ONE BOTANICALS PEACH & ORANGE BLOSSOM \$10
LINIE AQUAVIT \$10
MING RIVER BAIJIU \$9
ST. GEORGE CITRUS \$10
TITO'S HANDMADE VODKA \$11

ARMAGNAC

ARMAGNAC DARTIGALONGE HORS D'AGE \$19
COBRAFIRE EAU DE VIE DE RAISIN \$13
MARIE DUFFAU NAPOLEON XO \$12

BRANDY & CALVADOS

ALEXANDER GRAPPA \$10
CHRISTIAN DROUHIN CALVADOS \$12
JELINEK APRICOT BRANDY \$9
LA CARAVEDO PISCO QUEBRANTA \$8
LAIRD'S STRAIGHT APPLEJACK \$8
LUSTAU BRANDY DE JEREZ \$9
MASSANEZ KIRSCH \$14
SACRED BOND BRANDY \$9
ST. GEORGE PEAR BRANDY EAU DE VIE \$12
ST. GEORGE ACQUA PERFECTA BASIL EAU DE VIE \$12
ST. GEORGE RASPBERRY EAU DE VIE \$12

COGNAC

AUGIER L'Océanique \$14
DELAMAIN PALE & DRY XO \$30
HENNESSY VSOP \$20
HENNESSY XO \$45
MAISON ROUGE VSOP \$7
JEAN FILLIOUX C.E.P. \$20
MARTELL CORDON BLEU \$32
PARK BORDERIES MIZUNARA \$17
PIERRE FERRAND 1840 \$16
PIERRE FERRAND AMBRE \$19
REMY MARTIN \$12
REMY MARTIN XO \$33

AMARI & APERITIVI

AMARO AMARA ROSSO \$12
AMARO CIO CLARO \$10
AMARO MONTENEGRO \$10
AMARO NONINO \$15
APEROL APERITIF \$8
AVERNA AMARO \$10
BIGALLET \$12
BRAULIO \$9
BRUTO AMERICANO \$8
CAMPARI \$9
CAPPELLETTI VINO APERITIVO \$8
CARDAMARO \$8
CONTRATTO APERITIVO \$8
CYNAR \$8
FERNET BRANCA \$10
FERNET BRANCA MENTA \$10
FEY ANME FOREST AMARO \$9
FORTHAVE MARSEILLES \$13
HEIRLOOM PINEAPPLE AMARO \$10
JAGER MANIFEST \$12
JAGERMEISTER \$8
LUXARDO BITTER BIANCO \$9
LITTLE RITUALS TRIPLE BITTER \$8
MARTINI & ROSSI BITTER \$8
MELETTI AMARO \$8
RAMAZZOTTI AMARO \$8
RINOMATO APERITIVO \$8
SALERS \$10
SELECT APERITIVO \$8
SFUMATO RABBARBARO \$9
SUZE GENTIAN \$8
VICARIO NOCINO \$12

EXPLORE OUR BACK BAR

CORDIALS & LIQUEURS

ANCHO REYES \$10
BECHEROVKA \$6
BENEDICTINE \$10
BELLE DE BRILLET \$10
BERENTZEN APFEL \$8
CHARTREUSE GREEN \$15
CHARTREUSE GREEN VEP \$30
CHARTREUSE YELLOW \$18
CHARTREUSE YELLOW VEP \$30
COINTREAU \$10
DRAMBUIE \$11
FIORENTE ELDERFLOWER \$8
GALLIANO \$10
GIFFARD PECHE DE VINES \$8
GIFFARD FRAIS \$8
GIFFARD PINEAPPLE \$10
GIFFARD VANILLE \$10
ITALICUS \$10
J.D. TAYLOR VELVET FALERNUM \$8
JOS. CARTRON BANANA \$9
JOS. CARTRON CREME DE MURE \$9
KRONAN SWEDISH PUNSCH \$9
LEJAY CASSIS \$9
LICOR 43 \$9
LUXARDO AMARETTO \$10
MELETTI CIOCCOLATO \$8
MEZCAL PASSIONFRUIT LIQUEUR \$8
MIDORI \$8
MOUNT RIGI \$10
MR. BLACK ESPRESSO LIQUEUR \$9
PASSOA PASSIONFRUIT LIQUEUR \$8
PERNOD \$14
PIERRE FERRAND CURACAO \$9
PIMM'S NO. 1 \$10
ROTHMAN & WINTER APRICOT \$8
ROTHMAN & WINTER PEAR \$8
SIBONA ALOE \$8
SIBONA CHAMOMILE \$8
ST. ELIZABETH ALLSPICE DRAM \$8
ST. GEORGE ABSINTHE \$12
ST. GEORGE SPICED PEAR LIQUEUR \$9
STREGA \$9
TEMPUS FUGIT CREME DE CACAO \$12
TEMPUS FUGIT CREME DE MENTHE \$12
VERGNANO MARASCHINO \$8

VERMOUTH, SHERRY & FORTIFIED WINE

ALESSIO BAROLO CHINATO \$12
BONAL \$10

BYRRH \$10
COCCHI AMERICANO \$9
COCCHI AMERICANO ROSA \$9
COCCHI DI TORINO VERMOUTH \$9
DOLIN BLANC CHAMBERY VERMOUTH \$8
DOLIN DRY VERMOUTH \$8
DUBONNET ROUGE \$8
FONESCA SIROCCO WHITE PORT \$9
FONSECA TAWNY PORT 20 YR \$15
GONZALEZ BYASS LA COPA FINO VERMOUTH \$12
HENRIQUES & HENRIQUE SAVEIRO MADEIRA \$9
LILLET BLANC \$12
LUSTAU EAST INDIA SHERRY \$12
LUSTAU LOS ARCOS AMONTILLADO \$9
LUSTAU MANZANILLA \$9
LUSTAU OLOROSO \$11
LUSTAU PEDRO XIMENEZ SHERRY \$13
LUSTAU VERMUT \$10
MANCINO SAKURA VERMOUTH \$20
MARTINI & ROSSI RUBINO \$10
MARTINI AMBRATO \$10
MAS PAYRE "LE DEMON DE MIDI" RANCIO SEC \$9
PARK PINEAU DE CHARENTES \$12
QUINTA DO INFANTADO RUBY PORT \$8
TIO PEPE FINO SHERRY \$8

BOURBON

(ASK ABOUT LIMITED SELECTIONS)
ANGEL'S ENVY PORT BARREL FINISH \$14
BARRELL "ARMIDA" CASK FINISHED \$20
BARTON VERY OLD BONDED \$18
BASIL HAYDEN \$14
BLANTON'S SINGLE BARREL \$25
BOOKER'S LUMBERYARD (See Server)
BUFFALO TRACE \$10
COPPER CITY \$10
EAGLE RARE \$15
EAGLE RARE LITTLE RITUALS SELECT BARREL (See Server)
EAGLE RARE 17 YR (See Server)
E.H. TAYLOR BARREL PROOF \$30
E.H. TAYLOR BARREL SINGLE BARREL \$25
E.H. TAYLOR SMALL BATCH BOURBON \$20
ELGIN DISTILLERY ARIZONA STRAIGHT BOURBON \$24
ELIJAH CRAIG SMALL BATCH \$10
ELMER T. LEE (See Server)
FOUR ROSES SMALL BATCH \$10
GEORGE T. STAGG (See Server)
GEORGE T. STAGG JR. \$25
HENRY MCKENNA BOTTLED-IN-BOND \$20
JEFFERSON'S OCEAN \$27
KENTUCKY OWL \$30
KNOB CREEK 100 \$11
MAKER'S MARK \$10

MAKER'S 46 \$9
MICTHER'S SMALL BATCH BOURBON \$16
OLD BAR-DAD HOUSE BLENDED BOURBON \$8
OLD FORESTER SIGNATURE \$8
OLD FORESTER 1897 BONDED \$14
OLD FORESTER 1920 \$16
OLD RIP VAN WINKLE 10 YR. (see server)
PAPPY VAN WINKLE 15 YR. (see server)
RUSSELL'S RESERVE \$12
VAN WINKLE 12 YR. (see server)
W.L. WELER 12 YR. (see server)
WELLER ANTIQUE 107 (see server)
WELLER RESERVE (see server)
WILD TURKEY 101 \$9
WILLET POT STILL BOURBON \$15
WILLIAM LARUE WELER (see server)
WOODFORD RESERVE BOURBON \$12
WOODFORD RESERVE DOUBLE OAK \$14

RYE & CANADIAN

ANGEL'S ENVY RYE \$22
CROWN ROYAL \$10
DAD'S HAT RYE VERMOUTH CASK FINISH \$15
FEW IMMORTAL RYE \$12
GEORGE DICKEL & LEOPOLD BROS. COLLABORATION \$12
HIGH WEST DOUBLE RYE \$12
OLD FORESTER SINGLE BARREL RYE \$25
OLD OVERHOLT RYE \$8
PARKER'S HERITAGE RYE (See Server)
PIKESVILLE RYE \$15
RITTENHOUSE \$10
SAGAMORE SPIRIT \$12
SAZERAC 6 YR. \$10
THOMAS HANDY (See Server)
WHISTLEPIG OLD WORLD \$25
WILD TURKEY \$10
WILDERNESS TRAIL SINGLE BARREL RYE \$16
WILLET RYE \$15

SCOTCH

ABERFELDY 12 YR \$11
ARDBEG 10 YR \$16
ARDBEG UIGEADAL SHERRY CASK \$17
AUCHENTOSHAN BARTENDER'S MALT \$13
BALVENIE 12 YR. "SINGLE BARREL" \$18
BALVENIE 14 YEAR CARIBBEAN CASK \$22
BALVENIE 16 YR. FRENCH CASK (See Server)
BRUICHLADDICH CLASSIC LADDIE \$13
BRUICHLADDICH OCTOMORE (See Server)
DALMORE 18 YR. \$45
GLENDRONACH 12 YR. \$15
GLENFIDDICH 12 SINGLE MALT \$13

GLENFIDDICH CUVEE 23 YR (See Server)
GLENKINCHIE 10 YR. \$16
GLENLIVET 12 YR. \$16
GLENMORANGIE X \$10
GLENMORANGIE LASANTA \$18
GLENMORANGIE NECTAR D'OR \$23
GLENMORANGIE QUINTA RUBAN \$21
GLENMORANGIE "A TALE OF THE FOREST" \$30
HIGHLAND PARK 18 YR. \$26
JOHNNIE WALKER BLACK \$13
JOHNNIE WALKER BLUE \$43
LAGAVULIN 16 YR. \$19
MACALLAN 12 YR. \$18
MACALLAN 18 YR. (See Server)
MONKEY SHOULDER BLENDED MALT \$8
TALISKER STORM \$18

JAPANESE WHISKEY

AKASHI SINGLE MALT \$20
SUNTORY HAKASHU 12 YR. (See server)
KAIYO \$12
KIKORI \$12
KOMAGATAKE WHISKY \$20
MASAHIRO OKINAWA MALT \$15
NIKKA COFFEY GRAIN \$16
NIKKA FROM THE BARREL \$24
ST. GEORGE HIGHBALLER WHISKEY \$12
SUNTORY HIBIKI (See server)
SUNTORY TOKI \$10
YAMAZAKI 12 YR. (See server)

IRISH WHISKEY

BUSHMILLS 10 YR. \$12
GREEN SPOT \$18
JAMESON \$10
REDBREAST 12 YR. \$16
REDBREAST LUSTAU YR. \$17
TEELING POT STILL \$11
TULLAMORE DEW \$8
YELLOW SPOT \$25

OTHER WHISK(E)Y

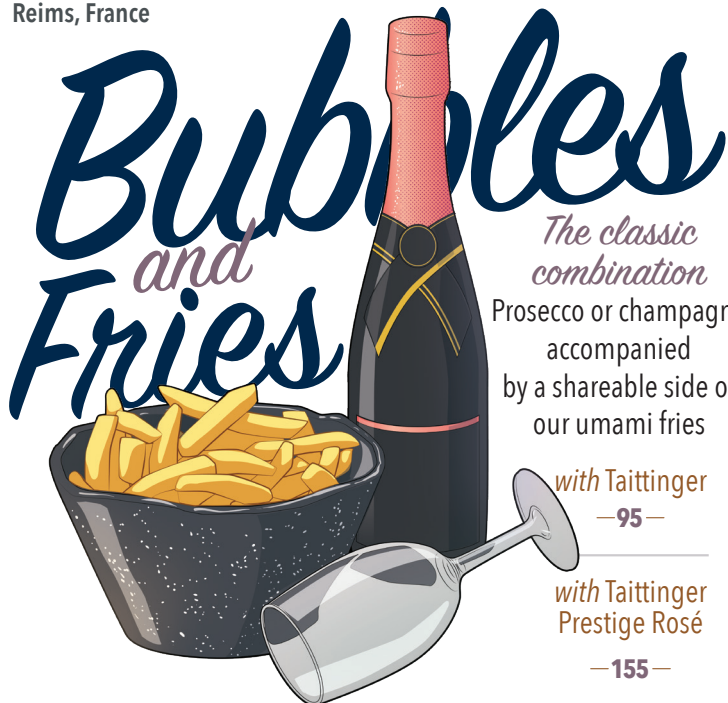
ABASOLO ANCESTRAL CORN \$10
ARMORIK SHERRY CASK \$12
BRENNER SINGLE MALT \$16
DEL BAC CASK STRENGTH \$18
DEL BAC CLASSIC \$12
DEL BAC DORADO \$12
DEL BAC DISTILLER'S CUT SAUTERNES CASK \$25
JACK DANIEL'S BOTTLED IN BOND \$12
PENDERYN MADEIRA CASK \$17
STARWARD NOVA \$12

WINE

| | |
|--|----------------|
| MALVASIA BIANCA Sand Reckoner - Elgin, AZ | 15 / 45 |
| CHARDONNAY Left Coast "Truffle Hill" - Willamette Valley, OR | 14 / 42 |
| ORANGE WINE Big Salt Pinot Gris + Riesling - Hood River, OR | 15 / 45 |
| VINHO TINTO São Filipe "Regional Peninsula de Setubal" - Setúbal, Portugal | 13 / 39 |
| CABERNET FRANC Domaine de la Marinière "Cuvee Domaine" - Chinon, France | 16 / 51 |

CHAMPAGNE

| | |
|---|----------------|
| TAITTINGER BRUT Reims, France | 19 / 90 |
| VEUVE CLICQUOT "YELLOW LABEL" Reims, France | 110 |
| TAITTINGER PRESTIGE ROSÉ Reims, France | 150 |
| KRUG GRANDE CUVÉE Reims, France | 350 |



BOILERMAKERS ETC.

| | |
|--|-----------|
| HOMESLICE Altos Blanco Tequila + chile lime + Mexican Lager | 12 |
| SEX BOMB Junmai Vermouth + Asahi Super Dry Lager + candied plum leather | 12 |
| PAZCAL House Passionfruit Mezcal + Modern Times "Fruitlands" Sour | 12 |
| BEVERLY CRUSHER Tanqueray No. TEN + Stiegl Radler + fresh grapefruit, deli style | 12 |
| TINY DANCER A Frozen Mini Martini (Fords or Grey Goose) + Miller High Life pony | 12 |

ONE LAST TRIP TO FLAVORTOWN 6
Our fancy, cocktail-inspired Jello Shots. *While supplies last*

BEER

| | |
|--|------------|
| WHEAT BEER Weihenstephaner "Hefeweissbier" - Germany - 5.4% | 8 |
| SOUR/GOSE Modern Times "Fruitlands" - San Diego, CA - 4.8% | 8 |
| HAZY I.P.A. Wren House "Spellbinder" - Phoenix, AZ - 6.5% | 10 |
| I.P.A. AleSmith "Party Tricks" West Coast IPA - San Diego, CA - 6.8% | 7 |
| CIDER Shacksbury "Yuzu Ginger" - Vermont - 6% | 8 |
| FRUIT LAGER Stiegl Radler "Grapefruit" - Austria - 2.5% | 7.5 |
| ADJUNCT LAGER Asahi "Super Dry" - Japan - 5% | 6 |
| LOCAL PILSNER 12 West Brewing "Zona" - Gilbert, AZ - 5% | 7 |
| STOUT Buqui Bichi Brewing "Talega" Coffee Stout - Sonora - 6% | 7 |
| ROTATING SELECTIONS Ask your Server | 10 |

Shot In The Dark



APERITIVO HOUR

EVERY DAY FROM 5-6PM

- CLASSIC COCKTAILS 12
- MEDITERRANEAN BOARD 15
- HONEY SRIRACHA WINGS 13
- DAILY TACOS 10
- SONORAN ELOTE DOGS 14
- BURGER + BOILERMAKER 20

