



SILENT POURS



**Inside our doors
a world of hushed tones and
forbidden libations await**



Slip past the ordinary and step back
in time to the Prohibition era, where
secrets stir and spirits speak.



SPECIALTY COCKTAILS

.38 SPECIAL \$20

Pecan-washed Templeton Rye with coffee liqueur, dry curaçao, and bitters. Notes of chocolate, rye, and orange with a smooth easy finish.



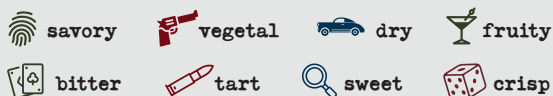
PUSHING DAISIES \$20

House-made Limoncello and Italicus create a citrus and floral base with pamplemousse, lemon and topped with prosecco.



SLICK TALK \$16

Reposado tequila with house-made ginger grenadine, amaro, and lime creates a bright citrus and agave flavor, with a hint of ginger for a juicy, balanced sip.



SPECIALTY COCKTAILS

SCHOF'S BOUQUET * \$18

Gin, raspberry-honey shrub, lemon, Amaretto, and egg white combine for a velvety, tart and quietly nutty libation.



GREEN MILL \$18

Bell pepper and dill-infused vodka with bergamot, elderflower, and basil eau de vie. Finished with herb oil for a refreshing, vegetal cocktail with a clean, peppery finish.



MAE CAPONE \$18

Dark rum blended with banana, passionfruit, coconut cream, and fresh lime juice. A rich, tropical escape with a bright, citrusy edge.



* Contains raw egg whites. Consuming these items may increase your risk of foodborne illness, especially with certain medical conditions.





CLASSIC COCKTAILS

Amaretto Sour * \$15

Amaretto Liqueur, Fresh Lemon Juice, Simple Syrup, Egg White

Aviation \$15

Gin, Luxardo, Creme de Violette, Lemon Juice

Black Manhattan \$15

Rye Whiskey, Amaro, Angostura Bitters, Orange Bitters

Boulevardier \$15

Bourbon, Sweet Vermouth, Campari

French 75 \$15

Gin, Fresh Lemon Juice, Simple Syrup, Champagne

Hemingway Daquiri \$15

White Rum, Fresh Lime Juice, Maraschino Liqueur, Grapefruit Juice

Jack Rose \$15

Applejack, Fresh Lemon Juice, Grenadine

Naked and Famous \$15

Mezcal, Aperol, Yellow Chartreuse, Fresh Lime Juice

New York Sour \$15

Rye Or Bourbon, Fresh Lemon Juice, Simple Syrup, Red Wine

Old Cuban \$15

Aged Rum, Fresh Lime Juice, Simple Syrup, Angostura Bitters, Mint, Bubbles

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CLASSIC COCKTAILS

Paloma \$15

Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Agave Syrup, Soda Water

Paper Plane \$15

Bourbon, Aperol, Amaro Nonino, Fresh Lemon Juice

Rusty Nail \$15

Blended Scotch Whiskey, Drambuie

Sidecar \$15

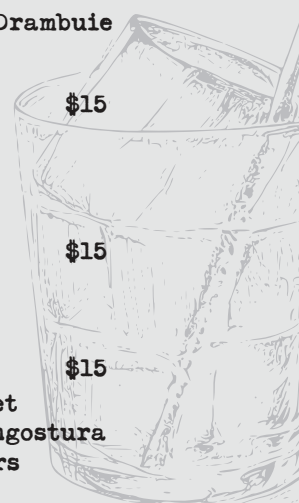
Cognac, Orange Liqueur, Fresh Lemon Juice

Vesper \$15

Gin, Vodka, Lillet Blanc

Vieux Carré \$15

Rye Whiskey, Cognac, Sweet Vermouth, Bénédictine, Angostura Bitters, Peychaud's Bitters



NON ALCOHOLIC

Colonial Cooler \$12

Raspberry Shrub and Lemon Lime Soda

Prairie Sour \$12

Salted Burnt Honey Syrup, Lemon Juice, Aquafaba



THE FOUNDING POUR



PHILADELPHIA FISH HOUSE PUNCH \$50

(Serves 2 - 4)

Jamaican Rum, Cognac, Peach Liqueur,
Apple Brandy, Oleo Saccharum,
Lemon Juice

A colonial classic with a speakeasy twist — this potent punch was once the secret weapon of rebellious gatherings and whispered toasts. Bold Jamaican rum and refined cognac blend with orchard fruits and citrus, reviving a recipe that flowed freely behind closed doors.

WINE SELECTION

Bubbles

Castello del Poggio Prosecco DOC NV..... \$14
Veneto, Italy

White

Marques de Riscal Verdejo 2024 \$14
Rueda, Spain

Vignerons de Buxy, Bourgogne

Chardonnay 2023 \$16
Burgundy, France

Red

Beaujolais Leynes Clos \$16
Beaujolais, France

Daou Reserve Special Select Cabernet

Sauvignon 2021 \$20
Paso Robles, California

LITTLE BITES

Marinated Olives \$8
Citrus and Chilies

Secret Stash Nuts \$8
The Farm and The Oddfellows
roasted cashews. Pickle or Cajun

*Thank you for sharing
in our secret. Your
presence is what made
tonight worth
whispering about.*

