**IMPEACHMENT JULEP $11**
Copper & Kings brandy, apricot, peach, green tea, mint

**ROLL ON, OBLIVION $13**
Busted Calvados VSOP, amaro, chicory, Jerry Thomas bitters, lemon bitters

**CANE BRAKE $12**
Laird’s Old apple brandy, Amaro Montenegro, Yellow Chartreuse, aromatic bitters

**YOU WON’T $11**
Fundador brandy, Gran Classico bitter, Carpano Antica, Zucca

**STEPPING STONES $11**
Ronugin, tangerine-infused dry vermouth, citrus bitters

**BLESS UP $11**
Plantation Original Dark rum, Campari, cacao, sweet vermouth

**THROWING SHADE $11**
Belle Isle Coffee, blanco tequila, mezcal, Punt E Mes, grapefruit, cream, orange bitters

**PRIVATEER $12**
Batavia Arrack, falernum, Smith & Cross rum, Dubonnet Rouge, lime, bitters, nutmeg

**CARIBBEAN KWEEEN $12**
Blackstrap tequila, Cappelletti aperitivo, Ancho Reyes chili liqueur, pineapple, lime, tiki bitters

**THE MORNING STAR $11**
George Dickel 8, mezcal, Averna amaro, green apple, lime, cinnamon

**ALYSSA’S BIG NIGHT OUT $11**
Kopper Kettle vodka, strawberry, balsamic, Genépy le Chamois, lime, orange bitters

**ADIMIRAL “SOC” MCMORRIS $11**
Famous Grouse, funky Jamaican rum, honey, orange bitters

**MOMENT OF SILENCE $12**
Bonded rye whiskey, apricot, Averna amaro, Angostura bitters, apple brandy, Campari rinse, Maks Pavanah, Cure

**COMMON SENSE $12**
Monkey Shoulder scotch, Dolin blanc vermouth, Averna amaro, chocolate bitters, Steve Schneider, Employees Only

**HAILSTORM JULEP $12**
Laird’s apple brandy, Smith & Cross rum, port, mint, The calling card of lauded Richmond barkeeps, John Dabney and Jasper Crouch.

**APPLE BRANDY & TONIC $11**
Enter the maximum flavor vortex.

**PORTER SANGAREE $10**
(SERVED HOT!)
Founder’s Porter, bourbon, cherry, orange, molasses

**GOLF LINKS SOUR $12**
Wild Turkey rye 101, port, apricot, Jamaican rum, pineapple, lemon, soda, mint

**BLOOD ORANGE SPRITZ $11**
Aperol, blood orange, Spanish brandy, sparkling wine, soda

**BLIND TIGER $12**
Jägermeister, banana, lime, grapefruit, bitters

**DUKE OF WINDSOR $11**
Tanqueray gin, lemon, egg white, red wine

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(SERVED HOT!)
Founder’s Porter, bourbon, cherry, orange, molasses

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Wild Turkey rye 101, port, apricot, Jamaican rum, pineapple, lemon, soda, mint

**BLOOD ORANGE SPRITZ $11**
Aperol, blood orange, Spanish brandy, sparkling wine, soda

Patrons will confer a favor by reporting to the big cats any incivility from the waiter or any inattention in the service.
**Draft Beer**

**Cans**

- Coors Banquet Beer..........................$3
- Miller Lite.............................................$3
- Budweiser............................................$3
- Modelo.................................................$4
- Dogfish head Sea quench ale.......$5
- Rothaus pils (Bottle).....................$6
- Crispin Browns lane Cider..............$7
- Prairie xmas bomb (Bottle).......$13

**Old Speckled Hen**

Morland Brewery / England / 5%

A rich and malty English ale with a fruity nose. Served on nitro!

1/2 pint with a shot of Plantation 5yr rum ..........$7

**Wine by the Glass**

- House Bubbly | Macabeu, Xarel-lo and Parellada | Eudald Massana Noya | NV Cava | Catalonia, Spain $7
- House White | Chardonnay & Chenin Blanc | J. Mourat | 2017 Collection Blanc | Loire Valley, France $5
- House Red | Pinot Noir & Cab Franc | J. Mourat | 2017 Collection Rouge | Loire Valley, France $5

**Ask About Our Full Bottle List!**

**Stuffed Tortillas**

- Queso Fundido
  Mexican chorizo, queso, yukon, white sauce $8

- Side Pocket
  Refried beans, red rice, Unmoo, salsa $7

- Late Bloomer
  Cremini mushroom, carmalized onions, Blooming Onion dip $7

- Braised Beef
  Lengua, onion, radish, cilantro, guajillo pepper $7

- Morrocan in the Pocket
  Braised lamb, cous cous salad, harissa $8

**Salad Sandwiches**

- Tijuana Sandwich
  Caeser salad, mortadella, pistachio, boquerones $10

- Chickpea Sandwich
  Chickpea, cous cous, rutabaga, raisin, carrot, Vegenaise, rye $9
  (add Unmoo $1)

- Vietnamese Sandwich
  Cabbage, carrot, radish, mint, cilantro, peanut fish sauce vinaigrette $8
  (add tofu $1, add beef $3)

**Spreads**

- Muhammara
  Boiled egg, pita $6

- Lentil Hummus
  Curry, ginger, pita $6

**Bar Snacks**

- Hapi Snacks $5
- Marinated Olives $6
- Spicy Hominy and Peanuts $5

**Foodthings**

- Now featuring bread from Waxing Poetic w/ Berries / Triple Crossing / Richmond, VA / 4% abv......$5 / 10oz

- Strap in, partner, you just hit the sour power jackpot with this crushable and extremely delicious berliner weisse, packed full of delicious berry flavor.

- NUGGET NECTAR / TRÖGS / HERSEY, PA / 7.5% ABV.............................$6 / 16oz

  These days, it seems the sides of the highway to the Hop Metropolis are littered with the cans of sought after DIPAs, TIPAs and juicy New England IPAs. Gone are the days of scouring the beer shops for this delicious hoppy imperial amber ale, but fear not, the blast from the past is still just as triple yummy as ever.

- DEKKERA / KENT FALLS BREWING CO / KENT, CT / 4% abv..........................$6 / 16oz

  From the great state of Connecticut, home of the hamburger, comes this easy drinking table farmhouse ale fermented with their house brett strain. It’s light, dry, semi-fruity and just an all day crushee.

- SUMP / PERENNIAL ARTISAN ALES / ST. LOUIS, MO / 11.5% ABV...................$8 / 10oz

  SUMP UP THE JAMS! I’M NOT WIRED, YOU ARE. SORRY I WAS HAVING A COUPLE OF THESE DELICIOUS IMPERIAL STOUTS CONDITIONED ON COLOMBIAN COFFEE, TRYING TO FIGURE OUT THE RIGHT WORDS TO DESCRIBE IT AND ALL OF A SUDDEN IT HIT ME LIKE A TON OF BRICKS. THIS BEER IS VERY WOW!!!

- Oak Barrel Reserve / Potter’s Craft Cider / FREE UNION, VA / 9.5% abv............$7 / 10oz

  Tart and delicious cider, I’d like to introduce you to my friend, apple brandy barrel. I think you two will make a beautiful cider baby.

**House Beer!**

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Morland Brewery / England / 5%

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1/2 pint with a shot of Plantation 5yr rum ..........$7

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- House Red | Pinot Noir & Cab Franc | J. Mourat | 2017 Collection Rouge | Loire Valley, France $5

**Rhug of the Day by the Glass $5 **

**Assorted Sherry, Madeira and Port Available by Request!**

**Salad Sandwiches**

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