**Our Latest Offerings**

- **Desert Rose** $13
  Mezcal, blanco tequila, fino sherry, Cocchi Rosa, bitter orange blossom

- **Bananas & Blue** $14
  Chartreuse, bonded brandy, banana, lemon, blueberry, faleum, orange blossom

- **Revolver** $13
  Knob Creek bourbon, house espresso liqueur, orange bitters
  *John Santor, San Francisco, early 2000’s*

- **Selective Memory** $14
  Dutch gin, blanco tequila, bergamot liqueur, maraschino, grapefruit bitters, red wine float

- **Up the garden path** $14
  Cachaça, amontillado sherry, herbal liqueur, Amaro Nonino, herbal cider liqueur, celer bitters

- **Dunhill** $13
  Gin, East India sherry, dry vermouth, curaçao, absinthe
  *Hatchet’s Bar, London, 1920’s*

- **NA-groni** $12
  Seedlip Garden, Lyre’s Italian Orange, Lyre’s Aperitif Rosso, juniper, vanilla bean

- **Vapid Villain** $13
  Sacred Bond bonded brandy, Monkey’s gin, amontillado sherry, strawberry bitters

- **Thought & Counsel** $14
  The Sexton Irish whiskey, Benedictine, yuzu sake, aperitif wine, Islay scotch

- **Smugglin’ Raisins** $12
  Cynar, overproof rum, carrot, PX sherry, lemon, cream, nutmeg
  *Contains dairy*

- **FLUTE SPELL** $13
  Amaro blend, overproof Jamaican rum, strawberry, lime, banana, absinthe

- **Caribbean Kween** $12
  Blackstrap tequila, Cappelletti aperitivo, ancho chili liqueur, pineapple, lime, tiki bitters
  *A tropical Jasper tradition!*

- **Espresso Martini** $12
  Vodka, house espresso liqueur, fancy cold brew coffee
  *Dick Bradsell, London, 1985*

- **Hailstorm Julep** $12
  Laird’s old apple brandy, Smith & Cross rum, port
  *The calling card of lauded Richmond barkeeps, John Dabney & Jasper Crouch*

- **Lux Manhattan** $22
  Barrell Dovetail bourbon, Cocchi Barolo Chinato, Angostura bitters
  *A rich bourbon take on one of the most famous cocktails. You’re worth it.*

- **Quoit Club Punch** $11
  Jamaican rum, brandy, rainwater madeira, lemon
  *Official drink of Richmond’s most popular 19th century social club. Crafted by the good sir, Jasper Crouch*

- **Draft Zombie** $12
  Tight rums, falernum, grenadine, cinnamon, grapefruit, lime, absinthe
  *Donn the Beachcomber, resurrected by Jeff “Beachbum” Berry*

- **Sobolo** $9
  Hibiscus, pineapple, chili, ginger, pepper and spice blend
  *Spicy hibiscus drink native to Ghana*

- **Make it a coconut espresso tini!** $14

**Penicilling Shots!**

Blended scotch, Islay scotch, lemon, honey, ginger.
*The doctor is in!*

**Shots!**

1 for $6
2 for $10

*Please let your server know if you have any food allergies or sensitivities*

---

**Hall of Fame**

**Possible allergen**

---

**Soft machine** $13

*Ouzo, rhum agricole, pineapple, honey, yogurt, lime, mint liqueur
  May be made non-alcoholic?!*contains dairy

**Ticket to Ride** $13

*Seaweed-infused Italian gin, cherry brandy, lime, sesame oil
  Contains nuts*

**Al abazam** $14

*Cognac, orange liqueur, a heavy dose of Angostura bitters, lemon
  Leo Engel, Criterion Hotel, London, 1878*

**HUMUHUMUNUKUNUKUAPUA’A** $13

*Gin, pineapple, lemon, orange*, bitters
  *May be made non-alcoholic?!*contains nuts

**Spike it with your rail spirit of choice +$4**

---

*Patrons will confer a favor by reporting to the big cats any incivility from the waiter or any inattention in the service.*
This strong golden ale is classic. It's got sweetness and fruit on the palate, cleaning up with a dry finish, and if you drink more than one you might turn into a superhuman.

No Tag Backs IPA / Precarious beer project / Williamsburg, va / 8% ABV .................. $8 / 20 oz

Haze is the craze right now, and you'd be foolish if you thought it was going anywhere. So why not join the juice revolution and plop your little tootsis down on a bar seat, and smash one back with some of your best buds. This DIPA features a natural pairing of the classic Citra hop and its new best bud, Idaho 7.

For Love Lager / The Veil / Richmond, va / 5% ABV ........................................ $7 / 20 oz

As hot as it's been lately, all I want is a cold shower and a tight crispy boi like this here American lager brewed with raw wheat, a touch of rye, Sterling hops, some real know how, good buds and little bit of love. Also weirdly I want some milk.

Abraxas imperial Stout / perennial artisan ales / st. louis, Mo / 11.5% ABV ......... $11 / 32 oz

This monster imperial stout is brewed with ancho chili peppers, cacao nibs, vanilla beans and cinnamon sticks. It's like eating a Mexican spiced cake where a little baby pops out and slaps you across the face with a growler full of rich dark beer then runs off into the night giggling maniacally. You get the picture.

pippin Cider / old town cider / winchester, va / 6.9% ABV ................................. $7 / 20 oz

I'll tell you what, I really wish we could get back to the olden times of calling cider pippin Cider beer then runs off into the night giggling maniacally. You get the picture.

I’ll tell you what, I really wish we could get back to the olden times of calling cider pippin Cider beer then runs off into the night giggling maniacally. You get the picture.

ambilone White / old town cidery / winchester, va / 6.9% ABV ................................. $7 / 20 oz

I’ll tell you what, I really wish we could get back to the olden times of calling cider pippin Cider beer then runs off into the night giggling maniacally. You get the picture.

Hummus .................................................. $8

Garbanzo, lemon, roasted garlic, whole grain mustard, baguette

Confit pork, cranberry orange marmalade, smoked trout, Old Bay™, lemon, smoked provolone, LTO, seasoned popcorn ............. $4

Smoked Fish Dip ................................. $7

Smoked trout, Old Bay™, lemon, cream cheese, pita chips

Chicken Liver Pâté .................. $10

Ginger, garlic, lemongrass, rice wine, sweet & sour plum, dijon, baguette

Pork Rillettes .................. $10

Confit pork, cranberry orange marmalade, whole grain mustard, baguette

Hummus ................................. $8

Garbanzo, lemon, roasted garlic, tahini, toasted pine nuts, pita chips

Snacks! mixed Marinated Olives .......... $5

Togarashi & Mushroom seasonings .. $4

Orange, fennel, red wine, chili

Bar nuts .............................................. $5

Smoked & Spiced Nuts

**Consisting raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**