

# \*BAR MENU\*

## FOR THE TABLE

### Nashville Hot Quail \$18

crispy fried quail, house pickles, buttered toast

### Crispy Falafel \$16

roasted garlic hummus, spicy harissa, herb salad

### Octopus Karaage \$18

house chili oil, tamari aioli, scallion

### Burrata & Olives \$16

castelvetrano, cherry tomato, pine nut dressing

### Blistered Shishito Pepper \$14

house labneh, za'atar, picked herbs

### Good Ol' Burger \$20

two four ounce smash patties, griddled onions, pickles, cheese, "secret sauce"

### Plane Jane Burger \$18

two four ounce smash patties, shreduce, tomato, onion, american cheese

## COCKTAILS

### Rose Water \$16

highclere castle peach rose gin, combier rose, lichi, lemon

### Honeysuckle \$16

old forester original batch, eldeflower, wild honey, orange bitters

### Hotlanta \$18

granja mezcal, mijenta cristalino, peach, agave, habenero

### Lo-fi \$15

watershed guild chamomile gin, combier strawberry, lemon

### Island Time \$16

graingers vanilla vodka, passion fruit, lime, malibu

### Mambo No. 6 \$18

denizon 100 proof, santa teresa, orgeat, lime, banana

### Dulce & Picante \$14

mijenta cristalino, guava, habenero, lime

### Rhubarb Spritzer \$15

dora dira, lemon, prickly pear, prosecco

### Espresso Martini \$18

hunker vodka, creme de cacao, espresso, baileys

### Smoked Old Fashioned \$18

featuring the hamiltons private label whistle pig 6 year piggyback rye