

Upstairs

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## BY THE PITCHER

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**SEASONAL PUNCH** 60  
hennessy, apple brandy, pineapple rum, lemon, ginger, honey

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## COCKTAILS

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**SHIVA LINGAM** 13  
future gin, cafe lolita, angeleno amaro, salted cacao bitters

**ALMOST FAMOUS** 14  
bell pepper infused mestizo mezcal, ancho reyes, aperol, lime

**PEELY DAN** 13  
rye whiskey, coffee liqueur, banana, creme de cacao

**1-2 PONCHE** 14  
pox, yellow chartreuse, falernum, lime, pineapple, orgeat

**DUCK DUCK JUICE** 12  
vodka, blood orange shrub, soda

**HOW BAZAAR** 14  
amaras espadin mezcal, benedictine, fig brandy, ginger, honey

**PIED PIPER** 14  
blackberry infused avua amburana cachaca, lemon, pastry  
syrup

**CHILLER** 12  
frozen and alcoholic, rotates weekly

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## HOT COCKTAILS

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**SPICED AMARO TODDY** 13  
averna, spiced syrup, lemon

**WAY DOWN DEMERARA** 13  
lemon hart rum, montenegro, honey, coffee, whipped cream  
float

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## BOILERMAKERS

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**MEZCAL + SOUR** 11  
mestizo joven, dogfish head sea quench session sour

**WHISKEY + AMERICAN LAGER** 12  
slane, high life

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## CANNED BEER

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<b>MILLER HIGH LIFE TALL BOY</b>	7
the champagne of beers / milwaukee, wi 4.6% / 16oz	
<b>VICTORY PRIMA PILS</b>	7
german malts, european hops / downington, pa 5.3% / 12oz	
<b>PERONI</b>	7
italian lager, barley malt and hops / roma, it 4.7% / 11oz	
<b>LORD HOBO ANGELICA WHEAT</b>	8
american pale wheat ale/ woburn, ma 5.5% / 12oz	
<b>DOGFISH HEAD SEA QUENCH SOUR ALE</b>	7
citrus, tart, lime & sea salt/ milton, de 4.9% / 12oz	
<b>STONE IPA</b>	7
citrus and piney hops / san diego, ca 6.9% / 12oz	
<b>ANTHEM PEAR CIDER</b>	7
crisp and earthy / salem, or 5.5% / 12oz	
<b>DALES PALE ALE</b>	8
malts and hops / longmont, colorado 6.5% / 19.2oz	
<b>MIKELLER MARIETTA</b>	9
pale ale/ copenhagen, denmark 5% / 16oz	
<b>M.E. SIN TAX IMPERIAL PEANUT BUTTER STOUT</b>	8
dark, rich, creamy, peanut butter / vista, ca 8.1% / 12oz	
<b>ARROGANT BASTARD STRONG ALE</b>	9
sweet & bitter, rich & heavy / escondido, ca 7.2% / 16oz	

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## WINE

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<b>SPARKLING</b>	Cup/Bottle
M. Bonnamy Chenin Blanc Crémant, France	12/60
Finke's Blanc de Blancs, California	40
<b>PINK</b>	
Ace Field Blend Rosé, California	12/48
Patton Valley Pinot Noir Rosé, Oregon	45
<b>WHITE</b>	
Infinite Monkey Dry-Hopped Sauvignon Blanc (canned)	13
Santola Vinho Verde, Portugal	
	12/48
<b>RED</b>	
Ace Blend Red	12/48
Novelty Hill Malbec, Washington	14/65

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## BAR BITES

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<b>HUMMUS &amp; FARMERS MARKET VEGETABLES</b>	<b>10</b>
chickpeas, tajin, olive oil	
<b>SUPER NACHOS</b>	<b>10</b>
beans, cheese, sour cream, pico de gallo grilled chicken +3 beef guisado +5	
<b>SOYRIZO QUESADILLA</b>	<b>10</b>
queso oaxaca, flour tortilla, salsa verde	
<b>SHREDDED BEEF STREET TACO</b>	<b>3</b>
salsa, pickled onion, cilantro	
<b>AL PASTOR TACO</b>	<b>3</b>
marinated pork, onion, cilantro	
<b>OAXACAN STREET TACO</b>	<b>3</b>
braised chicken mole, pickled onion, sesame seeds, queso cotija, cilantro	
<b>VERACRUZ STYLE TACO</b>	<b>3</b>
roasted cauliflower, salsa roja, cilantro	
<b>WILD SHRIMP TACO</b>	<b>5</b>
wild mexican shrimp, cabbage slaw, east LA salsa verde	
<b>CUBANO SANDWICH</b>	<b>14</b>
black forest ham, roasted pork, swiss cheese, mustard, dill relish, ciabatta bread, potato chips	
<b>BAG OF CHIPS</b>	<b>3</b>
doritos or funyuns	
<b>FLASH FRIED BRUSSEL SPROUTS</b>	<b>7</b>
sweet and sour sauce, arugula, walnuts	
<b>BIRTHDAY CAKE</b>	<b>9</b>

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## NON ALCOHOLIC

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<b>STUMPTOWN DRIP COFFEE</b>	<b>4</b>
<b>STUMPTOWN COLD BREW NITRO COFFEE</b>	<b>6</b>
<b>RISHI ICED/HOT TEA</b>	<b>4</b>
<b>LITTLE WEST JUICES</b>	<b>8</b>
<b>ANGEL CITY - SEEDLIP GROVE 42, DEMERARA, BITTERS</b>	<b>8</b>
<b>RED BULL - REGULAR, SUGARFREE, OR YELLOW</b>	<b>6</b>