

Wine Menu

PRESENTED BY BAR MANAGER JOHN MCGRAW

Castillo Perelada 'Brut Cava' 'Macabeo, Xarel-lo, Parellada' (Penedes, SP)	10
Castillo Peralada 'Brut Rose Cava' 'Garnatxa, Pinot Noir, Trepát' (Penedes, SP)	11
Stefano Farina 'Moscato' (Piedmont, IT)	10
Elouan 'Rose' 'Pinot Noir' (2021, Willamette Valley, OR)	11
Le Monde 'Pinot Grigio' (Friuli, IT)	12
Ant Moore Estate 'Sauvignon Blanc' (Marlborough, NZ)	12
Banyan 'Gewürztraminer' (Monterey County, CA)	11
Dr. Konstantin Frank 'Rkatsiteli' (2021, Finger Lakes, NY)	13
Aviary 'Chardonnay' (Napa Valley, CA)	11
Barrique 'Pinot Noir' (Sonoma County, CA)	12
Argyle 'Pinot Noir' (Willamette Valley, OR)	16
Ken Wright Cellars 'Yamhill Carlton' 'Pinot Noir' (2021, Willamette Valley, OR)	20
Terrazas de los Andes Reserva 'Malbec' (Mendoza, AR)	11
Jax 'Y3' 'Cabernet Sauvignon, Merlot' (Napa Valley, CA)	15
Requiem 'Cabernet Sauvignon' (Columbia Valley, WA)	16
Stolpman 'La Cuadrilla' 'Syrah, Sangiovese, Grenache' (2020, Santa Barbra, CA)	14
Caymus-Suisun 'The Walking Fool' 'Cab Sav, Syrah' (2020, Suisun Valley, CA)	18

Draft Cocktails

SINGLE SERVE SLAPS 13 | 9

KETEL ONE GFR • BLACK TEA • LEMON OLEO • LEMON JUICE • BUBBLES

Traditionally served in a group setting, this clarified milk punch follows the rule of 1:2:3:4 and is too good to be shared. The clarification makes this cocktail, soft, citrusy and refreshing. YAY SCIENCE!

SEMOVENTE 75 13 | 9

TANQUERAY 10 • CAMPARI • ABSINTHE • LEMON OLEO • STRAWBERRY • LEMON • BUBBLES

This sparkling wine cocktail takes gin and juice to the next level, with a delightfully dry and bubbly finish. Beware, this one has enough kick to make you feel like you were shelled by a Semovente 75mm Cannon.

DIDDY DO IT 15 | 11

DELEÓN BLANCO • APEROL • PASSION FRUIT • LIME • YUZU • REGAN'S ORANGE • FIREWATER

This spicy margarita combines flavors of the tropics with a classic Italian aperitif to round out the earthy, spicy characteristics found in blue weber agave to create a refreshing sipper perfect for both seasons in Phoenix, Hot & Hotter.

IRISH OASIS 14 | 10

COCONUT TULLAMORE DEW • PASSOÃ • CASCADIA • FINO • LEMON • CARDAMOM MIST

This tart and refreshing cocktail features a coconut washed Irish whiskey, balanced with subtle flavors of passion fruit, almond, rose and cardamom.

HONEYSUCKLE HIGHBALL 14 | 10

GLENMORANGIE "X" • HONEYSUCKLE • CITRIC ACID • INFUSION TEA • SODA

Based off the Classic Highball cocktail (whisky and soda), this Hidden House original is light and refreshing with complex flavors intended to compliment the sherry finished single malt.

HOUSE ROCK (N RYE) 14 | 10

DICKEL RYE • ROTATING INFUSED FLAVORS • SUGAR • CITRUS OIL

This 'Old Fashioned' style cocktail is inspired by the Nineteenth Century craze, Rock N' Rye. Our House Rock (N Rye) uses different fruits, spices, botanicals and sugars to create a cocktail that changes with the seasons.

Draft Beer

HUSS, ARIZONA LIGHT 6 | 4

LIGHT LAGER, AZ, 4.0%

CORONADO BREWING, SALTY CREW 7 | 5

BLONDE, CO, 4.5%

THRONE, FREAK'N RASPBERRY WHEAT 7 | 5

WHEAT, AZ, 5.4%

PIZZA PORT CHRONIC ALE 7 | 5

AMBER ALE, CA, 4.9%

PHX BEER COMPANY, IPA 8 | 6

WEST COAST IPA, AZ, 6.1%

MOTHER ROAD, TOWER STATION 8 | 6

AMERICAN IPA, AZ, 7.3%

FOUR PEAKS OATMEAL STOUT 7 | 5

ENGLISH-STYLE NITRO STOUT, AZ, 5.2%

GREAT DIVIDE SEASONAL

MARKET PRICE

Canned Beer

MONTUCKY - COLD SNACKS \$4

LAGER, MT, 4.0%

FOUR PEAKS - GOLDEN LAGER \$6

LAGER, AZ, 5.2%

BARRIO BLONDE \$6

BLONDE, AZ, 4.53%

HUSS - PAPAGO ORANGE BLOSSOM \$5

WHEAT, AZ, 5.0%

MARBLE DOUBLE WHITE \$6

WHEAT, NM, 7.0%

AUSTIN EASTCIDERS - SEASONAL \$5

CIDER, TX, 5.0%

FOUR PEAKS - KILT LIFTER \$6

SCOTTISH ALE, AZ, 6.0%

FOUNDERS - ALL DAY IPA \$5

SESSION ALE, MI, 4.7%

DRAGON - IPA \$7

WEST COAST IPA, AZ, 7.3%

BELL'S - TWO HEARTED \$7

IPA, MI, 7.0%

BELCHING BEAVER - PHANTOM BRIDE \$7

IPA, CA, 7.1%

MODERN TIMES - ROTATING IPA \$8

IPA, CA

STONE - FEAR.MOVIE.LIONS \$7

DBL IPA, CA, 8.5%

ROGUE - HAZELNUT BROWN NECTAR \$5

BROWN, OR, 5.6%

BELCHING BEAVER \$6

PEANUT BUTTER MILK STOUT

MILK STOUT, CA, 5.3%

LEFT HAND - NITRO MILK STOUT \$7

NITRO MILK STOUT, CO, 6%

MODERN TIMES - BLACK HOUSE \$8

COFFEE STOUT, CA, 5.8%

FOUNDERS - KBS \$12 *LIMITED

BBA STOUT, MI, 12.2%

ROTATING CRAFT SOUR

MARKET PRICE

ASK ABOUT OUR SEASONAL OFFERINGS

* LIMITED SUPPLY AVAILABLE | ALL ITEMS AND PRICES SUBJECT TO CHANGE

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

TOM COLLINS

Ransom Old Tom - Lemon - Soda

Light & Refreshing \$12

**Tito's & Bulleit make good alternatives*
Jerry Thomas, 1876

MOJITO

Bacardi - Mint - Lime - Soda

Light & Refreshing \$12

Havana Cuba, 1650

RAMOS GIN FIZZ*

Originally known as the New Orleans Fizz, this refreshing classic is a combination of St. George Botanivore, lemon, lime, heavy cream, sugar, orange flower water, and an egg white. This cocktail, invented in 1888 at the Meyer's Table D'Hotel Internationale, was traditionally shaken for 12 minutes and topped with soda for a light & airy texture. \$16

CLOVER CLUB*

Gordon's - Grenadine - Lemon - Egg White

Velvety & refreshing \$11

Philadelphia, 1896

WHISKEY (BOSTON) SOUR*

Buffalo Trace - Dem - Lemon - Egg White

Velvety & refreshing \$12

Philadelphia, 1896

MINT JULEP

The Mint Julep, originally invented in the Southern USA in the 1800's, was a simple cocktail combination of bourbon sugar and mint over pebble ice, perfect for a hot day because of how quickly the ice melts. In 1938 the Mint Julep became the official cocktail of the Kentucky

Derby, which is what it is most famous for today. 120,000 Mint Juleps are enjoyed during each Kentucky Derby on average. We make ours the same way they would, to be enjoyed at the derby, with Old Forester. \$11

THE HIDDEN HOUSE MARTINI

Fords Gin - Dry Vermouth

Orange Bitters - Lemon Oil

Crisp & Elegant \$12

USA, Late 1800's

OLD FASHIONED

Old Forester Bourbon or Rye

Demerara - Bitters Citrus Oil

Bold & Savory \$12

James E. Pepper USA, 1880

**Try with our Hidden House selected barrel of Ezra Brooks Bourbon +5*

SAZERAC

The Sazerac cocktail was born in 1838 when Antoine Amedie Peychaud, a New Orleans apothecary, mixed cognac with his proprietary Peychaud bitters. In the 1850s, the drink was the signature drink of the Sazerac Coffee House in New Orleans where it received its name and became the first "branded" cocktail. The Sazerac was later made with rye after cognac was less available in the late 1800's. Ours is made using Dickel Rye, Peychaud's and Absinthe. \$13

FRENCH 75

Ransom Old Tom - Lemon - Sparkling Wine

Light & Refreshing \$10

Paris, 1915

AVIATION

St. George Botanivore - Maraschino

Creme de Violette - Lemon

Tart & Floral \$14

New York, 1916

LAST WORD

Gordon's Gin - Green Chartreuse - Maraschino - Lime

Bright & Complex \$15

Detroit Athletic Club, 1916

SIDECAR

Lecarré Brandy - Dry Curaçao

Lemon - Orange Oils

Bright & Vibrant \$11

London or Paris, 1922

SOUTHSIDE

A drink with several origin stories, most notably that the drink was to cover the rough finish of the gin being imported by Al Capone's Southside Gang in Chicago during prohibition. The cocktail is a relative of the daiquiri but made with gin as well as the addition of mint. \$11

Also Try the Daquiri, Gimlet and the Southside Fizz

HIDDEN HOUSE MARGARITA

Maestro Dobel Diamante

Dry Curaçao - Lime

Tart & Refreshing \$13

Mexico, 1938

**Upgrade to Hidden House Selected Barrel +2*

CAIPIRINHA

Leblon Cachaça

Lime - Raw Sugar

Bright & Zesty \$12

Brazil, 1900s

PISCO SOUR*

The Pisco Sour is a world famous drink first crated in the 1920's in Lima, Peru by an American bartender, Vitor Vaughn Morris. The Cocktail features La Caravedo Pisco, which is a Peruvian brandy, paired with lemon, sugar & a white to help the ingredients balance together and finished with an angostura design.

The frothy cocktail is famously enjoyed in Peru & has been tied into history. as the national drink of Peru. \$12

BROOKLYN

Old Forester Rye - Dry Vermouth

Maraschino - Amer - Bitters - Orange Oils

Smooth & Elegant \$12

New York, 1909

VIEUX CARRE

Old Forester Rye - Lecarré Brandy

Sweet Vermouth - Benedictine - Bitters

Bold & Complex \$12

New Orleans, 1938

NEGRONI

The Negroni has been an Italian favorite since its creation in 1919.

Made of equal parts Fords Gin, Campari & sweet vermouth this complex, bitter-sweet cocktail has found itself on many cocktail menus around the world for over a century. Many other versions of this drink exist such as its predecessor the Americano made with soda water

in place of gin, the Sbagliato which uses sparkling wine, the Boulevardier which swaps the gin for bourbon (Bulleit) or the White Negroni which uses bianco vermouth and gentian liqueur in place of Campari. \$13

PALOMA



The Paloma is the most popular cocktail in Mexico. Known as the poor man's Margarita, you would most commonly see a bottle of Tequila, Grapefruit soda and limes on the table. Our Paloma is served with Corazon Blanco, half a lime with a chili salt rim and a whole bottle of Squirt. \$12
Milagro Reposado or Del Amigo Mezcal +1 or Herradura Añejo for +2.

VESPER

St. George Botanivore - Ketel One
Lillet Blanc - Lemon Oils
Shaken not Stirred - 007 Approved \$12
James Bond, 1953

HEMINGWAY DAIQUIRI

Bacardi - Maraschino
Demerara - Lime - Grapefruit
Light & Citrusy \$11
Cuba, 1930s

SATURN

Fords Gin - Falernum
Passion Fruit - Orgeat - Lime
Dry & Tropical \$12
California, 1967

BLUE HAWAIIAN

Bacardi - Blue Curaçao - Coconut - Pineapple - Lime
Tropical & Refreshing \$13
Waikiki, Hawaii, 1957

THREE DOTS AND A DASH

Invented by The Godfather of tiki himself, Donn Beach, of Don the Beachcomber. Donn Beach was a WWII veteran and named this cocktail after morse code for "victory." Comprised of our Hidden House rum blend, falernum, allspice dram, honey, orange juice, lime and bitters, this cocktail has a well deserved place on tiki menus around the world. \$13

JUNGLE BIRD

Worthy Park 109
Campari - Lime - Pineapple
Tropical & Bitter \$12
Malaysia, 1970s

HURRICANE

HH Rum Blend - Wray & Nephew
Hamilton 151 - Passion Fruit - Lemon
Strong & Tropical \$22
New Orleans, 1940s
* Limit One



IRISH COFFEE

The Irish Coffee was brought to America in 1952 to the now famous Buena Vista Cafe in San Francisco where it was perfected. Before this the cocktail was invented in 1943 near Shannon Airport in Ireland. The importance to this cocktail comes from the balance that is achieved between sweet hot coffee, cold whipped cream and Slane Irish Whiskey. \$11

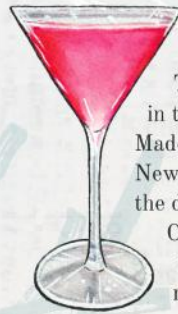
ZOMBIE

Bacardi - Wray & Nephew
Hamilton 151 - Falernum - Don's Mix
Grenadine - Lime - Bitters - Absinthe
Strong & Citrusy \$17
California (Donn Beach), 1934
*Limit Two



LEMONDROP

Ketel One Citroen
Dry Curaçao - Lemon - Sugar
Sweet & Citrusy \$12
San Francisco, 1970s



COSMOPOLITAN

Dale Degroff is known as the father of modern mixology which he credits to the Cosmo. This cocktail kick started the craft cocktail resurgence in the 90's. The Cosmo's success is widely attributed to Madonna being seen drinking one at the Rainbow Room in New York and the show "Sex and the City" which made this the drink of the 90's. Made with Ketel One Citron. Dry Curaçao, Cranberry and lime juice with a flamed orange for its aromatic qualities. This light & refreshing martini is still enjoyed as a favorite today. \$12

LONG ISLAND ICED TEA

Vodka - Gin - Tequila - Rum
Dry Curaçao - Lemon - Coke
For all the "new" drinkers in the world \$12
New York, 1972

NAKED & FAMOUS

Del Amigo - Yellow Chartreuse
Aperol - Lime
Smokey & Herbaceous \$15
New York, 2011

PAPER PLANE

Buffalo Trace - Aperol - Meletti - Lemon
Citrusy & Complex \$13
New York, 2000s

PENICILLIN

Created by New York bartender Sam Ross in 2005 at Milk and Honey, the Penicillin Cocktail takes the soothing flavors of honey, lemon juice & fresh ginger & combines them with Bank Note Peated Scotch Whiskey & the addition of a Laphroaig rinsed glass. This cocktail is one of the most riffed drinks in the modern cocktail world, & for good reason. \$12



CHARTREUSE SWIZZLE

Green Chartreuse - Falernum
Pineapple - Lime - Nutmeg
Tropical & Herbal \$18
San Francisco, 2003

STRAWBERRY DAIQUIRI

Bacardi - Strawberry - Lime
Frosty & Delicious \$12
New Orleans, 1990s (probably)

FRENCH INTERVENTION

Created by Amy Stewart and introduced in her 2013 book "Drunken Botanist". This cocktail takes Milagro Reposado, Lillet Blanc, Green Chartreuse, orange bitters and finishes it off with a grapefruit twist. The French Intervention was created to best represent the Flavours found in Blue Weber Agave. \$12



THE NUCLEAR DAIQUIRI

Wray & Nephew - Green Chartreuse - Falernum - Lime
Herbal & Complex \$16
London, 2005
*Limit Two

GREENPOINT

Rittenhouse - Yellow Chartreuse
Sweet Vermouth - Bitters
Bold & Herbal \$15
New York, 2008

GENERATIONAL COCKTAILS LISTED FROM TOP TO BOTTOM IN ORDER OF LIGHTEST TO MOST BOLD & FORWARD

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

Spirits

We proudly serve these house spirits: Drake's Organic Vodka | Gordon's Gin | Corazon Blanco Tequila
Lecarré VS French Brandy | Bacardi Rum | Old Forester Rye | Old Forester Bourbon

VODKA

Chopin	\$11
Grey Goose	\$12
Hangar One Mandarin	\$9
Ketel One	\$9
Ketel One Citroen	\$9
Ketel One Cucumber Mint	\$9
Ketel One Grapefruit Rose	\$9
Stoli Elite	\$13
Tito's	\$10
Zubrowka Bison Grass	\$9

GIN

Aviation	\$11
Bols Aged Genever	\$10
Bombay Sapphire	\$10
Boodles	\$9
Botanist	\$10
Commerce	\$9
Ford's	\$9
Hendrick's	\$10
Leopold's Navy	\$12
Monkey 47	\$14
Nolet's	\$12
Plymouth	\$8
Ransom Old Tom	\$8
Scapegrace Gold	\$10
St. George BA Rye	\$10
St. George Botanivoire	\$10
St. George Terroir	\$10
Tanqueray No. Ten	\$9

AGAVE

Arette Reposado	\$12
Clase Azul Reposado	\$30
DeLeón Blanco	\$11
Derrumbes Zacatecas Blue Weber	\$13
Don Julio 1942	\$35
Don Julio Blanco	\$12
Don Julio Reposado	\$14
El Silencio	\$9
El Tesoro Blanco	\$11
El Tesoro Reposado	\$13
Fidencio Clásico Espadín	\$10
Fortaleza Blanco	\$12
Fortaleza Añejo	\$18
Herradura Añejo	\$12
Herradura Blanco	\$10
Herradura Legend	\$27
José Cuervo De La Familia	\$26
Milagro Reposado	\$9
Patrón Añejo	\$15
Patrón Silver	\$12
Mezcal Del Amigo Espadín	\$13
Hidden House selected Maestro Dobel	\$11
Suerte Extra Añejo	\$20

BRANDY / COGNAC

Cognac Park VS	\$9
Grand Marnier	\$12
Hennessy VSOP	\$15
La Caravedo	\$9
Liard's	\$9
Remy Martin 1738	\$12

RUM / RHUM

Appleton Estate Signature	\$9
Brugal 1888	\$9
Clément VSOP	\$11
Diplomático Reserva	\$10
Flor De Caña 7	\$9
Hamilton 151	\$10
Hidden House Rum Blend	\$9
Leblon Cachaça	\$9
Plantation Stiggins	\$10
Ron Zacapa 23	\$12
Sailor Jerry	\$9
Smith & Cross	\$9
Uruapan 100% Cane	\$10
Uruapan Charanda	\$8
Worthy Park 109	\$9
Wray & Nephew	\$9

JAPANESE WHISKY

Kaiyo Single Malt	\$13
Nikka Coffey Pure Malt	\$16
Nikka From The Barrel	\$16
Suntory Toki	\$12

IRISH WHISKY

Gold Spot	\$24
Jameson Black Barrel	\$11
Redbreast 12	\$11
Slane	\$9
Tullamore DEW	\$8
Yellow Spot	\$22

CANADIAN WHISKY

Crown Royal	\$9
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AMERICAN WHISKY

Breaking and Entering	\$9
Del Bac Classic Malt	\$12
Del Bac Dorado	\$12
Del Bac Pueblo	\$12
Jack Daniels No. 7	\$9
Jack Daniels BIB	\$13
Jack Daniels SB Heritage	\$14
St. George Baller	\$16
Stranahan's Single Malt	\$11

RYE WHISKY

Angel's Envy	\$20
Bulleit	\$10
Jack Daniel's Single Barrel	\$12
Jefferson Ocean Rye	\$15
Knob Creek Rye	\$11
Redwood Empire	\$9
Rittenhouse	\$9
Russel's 6	\$10
Sagamore Cask	\$16
Sazerac 6	\$10
Templeton 4	\$10
WhistlePig 10	\$15
WhistlePig Farmstock	\$14
WhistlePig 12	\$23
WhistlePig 15	\$50
Whistle Pig Piggy Back	\$11
Wild Turkey Rare Breed	\$12
Wilderness Trail Rye	\$12
Willett 4	\$13
Woodford	\$10
Woodinville Rye	\$12

BOURBON WHISKEY

Adventurous Stills Peralta	\$10
Angel's Envy	\$14
Barrell "Dovetail"	\$16
Basil Hayden's	\$13
Blade and Bow	\$12
Booker's	\$18
Buffalo Trace	\$9
Bulleit	\$10
Copper City	\$9
Eagle Rare	\$12
Garrison Brothers Small Batch	\$16
High N' Wicked "The Honorable"	\$16
I.W. Harper 15	\$17
Knob Creek	\$11
Maker's Mark	\$9
Maker's Mark Cask Strength	\$14
Old Forester 1897	\$11
Old Forester 1910	\$12
Old Forester 1920	\$12
Ridgemont 1792 BIB	\$10
Ridgemont 1792 Small Batch	\$9
Russell's 10	\$11
Jefferson's Very Small Batch	\$12
Weller Special Reserve	\$12
Wild Turkey Rare Breed	\$12
Wilderness Trail Wheated	\$13

SCOTCH WHISKY

Ardbeg Ardcore	\$17
Ardbeg Uigeadial	\$17
Balvennie 12	\$14
Bank Note Peated	\$9
Bruichladdich 'Islay Barley'	\$16
Bruichladdich Classic Laddie	\$13
Dalwhinnie 15	\$16
Glendronnach 15	\$15
Glenkinchie 12	\$15
Glenmorangie 18	\$26
Glenmorangie Astar	\$24
Glenmorangie Spios	\$24
Glenmorangie "X"	\$9
Highland Park 12	\$14
Johnnie Walker Black Label	\$11
Johnnie Blue	\$35
Lagavulin 16	\$22
Laphroig Quarter Cask	\$13
Macallan 12	\$18
Monkey Shoulder	\$9
Oban 14	\$16
Springbank 12	\$18
Talisker Storm	\$15

APERITIF / DIGESTIF

Amaro CioCiara	\$7
Aperol	\$7
Baltamaro	\$8
Black Note Amaro	\$7
Campari	\$7
Cascadia	\$7
Cynar	\$7
Fernet-Branca	\$8
Giffard Bigallet China-China	\$11
Lillet Blanc	\$7
Limoncello	\$7
Meletti	\$7
Montenegro	\$8
Nonino	\$12
Pernod Absinthe	\$15
Pimm's No. 1	\$7
R. Jelinek Amaro	\$7
Sambuca	\$7

Fine & Rare

*Due to limited allocations these products may not always be available

JAPANESE WHISKY

Hibiki Harmony	\$16
Yamazaki 12	\$28

IRISH WHISKEY

Midleton Very Rare	\$35
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SCOTCH WHISKY

Bowmore 26 "Vintner's Trilogy #2"	\$64
Bruichladdich Octomore 13.1	\$45
Glenfiddich 21	\$30
Macallan #6	\$29
Macallan Rare	\$52
Maccallan 18	\$65
Orphan Barrel Muckety Muck (Port Dundas 24)	\$35

BOURBON WHISKEY

Blanton's	\$19
E.H. Taylor Small Batch	\$17
E.H. Taylor Single Barrel	\$26
Elmer T Lee	\$22
Garrison Brothers Cowboy 2020	\$35
Little Book	\$22
Russel's Reserve 13	\$22
Stagg Jr	\$22
Weller 12	\$17
Weller 107	\$22
Weller C.Y.P.B.	\$26
Weller Single Barrel	\$22
Weller Full Proof	\$24
Wild Turkey Master's Keep	\$26
"Unforgotten"	
Wild Turkey Master's Keep "One"	\$30
Woodford Reserve MC	\$24
"#17 5 Malt Stout"	

AMERICAN WHISKEY

Del Bac Distiller's Select	\$15
Jack Daniel's Heritage Reserve	\$14
Jack Daniel's 'Coy Hill' Cask Strength	\$22
Jack Daniel's 10	\$20

RYE WHISKEY

Dickel / Leopold Brothers Collab	\$20
Thomas H Handy Sazerac	\$75
Wild Turkey Master's Keep "Cornerstone"	\$26
Willett / Wolves Collab Rye Blend #2	\$50
Whistlepig Boss Hog 9 "Siren's Song"	\$89

COGNAC

Frapin Fontpinot XO	\$24
Hennessy XO	\$40

Honorable Mentions

Some of our favorite classics that span all four generations (that didn't quite make our main list).

BEE'S KNEES 11

GIN • HONEY • LEMON

BRAMBLE 11

GIN • CRÈME DE MÛRE • LEMON

BROWN DERBY 11

BOURBON • HONEY • GRAPEFRUIT

CORPSE REVIVER NO. 2 11

GIN • DRY CURAÇAO • LILLET BLANC
LEMON • ABSINTHE • LEMON OILS

QUEEN'S PARK SWIZZLE 11

RUM • LIME • MINT • ANGOSTURA

GOLD RUSH 11

BOURBON • HONEY • LEMON

HANKY PANKY 11

GIN • SWEET VERMOUTH • FERNET BRANCA

JACK ROSE 11

APPLEJACK • GRENADINE • LEMON

LION'S TAIL 11

BOURBON • ALLSPICE DRAM • LEMON

MARTINEZ 12

GIN • MARASCHINO • SWEET VERMOUTH • AÑEJO

OLD PAL 12

RYE • CAMPARI • DRY VERMOUTH

RED HOOK 14

RITTENHOUSE • PUNT E MES • MARASCHINO

Please drink responsibly | . Share your experience with us @HiddenHouseAZ or SayHi@HiddenHouseAZ.com
A special thanks to Caroline Estelle Art for custom art through our menus & ConsultMent Agency for graphic design.
For large parties & event inquiries: Events@HiddenHouseAZ.com | www.HiddenHouseAZ.com