



SPECIALTIES

BLUSHING RABBIT | 16

Tempus Crème De Cacao, Crème de Noyaux, Vanilla Vodka, heavy whip, nutmeg

RAMBLE | 15

Billy Rye, Cheshire Orange liqueur, St. Germain, lemon, sugar, blackberry cider

HERBAL BLISS | 17

Roku Gin, Chartreuse, egg-white, torched rosemary, vanilla bean syrup, soda

GRASSROOTS | 16

Mezcal, falernum, celery & aromatic bitters, grapefruit peel

WALLFLOWER | 15

Boodles Gin, St Germain, grapefruit, sugar, lemon bitters

CARPET OF FLOWERS | 16

Joe Penney's Gin infused with Ginger Hibiscus tea, Cheshire Orange liqueur, honey, lemon, ginger bitters.

CHERRY-CHERRY BANG-BANG | 15

Plantation Original Dark, cherry liqueur, lemon, aromatic bitters

SMOKE & MIRRORS | 17

Limoncello, Laphroaig Scotch, amaretto, walnut bitters, Aztec-chocolate egg white foam

ON DRAFT

RUBY | 7

Raspberry. light. crisp. refreshingly fruity.

ABV: 4.13 IBU: 5

ROTATING IPA | 7.50

Ask your bartender about our current pour

EDGEFIELD BLACKBERRY CIDER | 8.5

The slightly tannic and tart blackberry component is balanced out by a small amount of residual sugar

ABV: 6.8



CLASSICS

VAULT OLD FASHIONED | 16

Basil Hayden, turbinado, Angostura & orange bitters

BLACK MANHATTAN | 16

Michter's Rye, Averna, Angostura bitters

1933 NEGRONI | 16

Gables Gin, Campari, Edgefield sweet vermouth

BLIND PIG SAZERAC | 16

Hogshead Whiskey, turbinado, absinthe rinse, Peychaud's & Angostura bitters, lemon twist

VESPER MARTINI | 16

Monkey 47 Gin, Spar vodka, Lillet Blanc, lemon twist

WHITE WINE

EDGEFIELD PINOT GRIS | 11.5 / 38

light & crisp. white peach. chamomile. petrichor

BLANC DE NOIRS | 14.75 / 54

creamy. apple skin. shortbread. lingering finish

RED WINE

EDGEFIELD BLACK RABBIT RED BLEND | 11.5 / 38

Bordeaux varietals. dark fruit notes. toasted oak.

EDGEFIELD PINOT NOIR | 11.5 / 38

light bodied. bright cherry. forest floor. spice.

EDGEFIELD CABERNET SAUVIGNON | 13.25 / 48

full bodied. sandalwood & fig. leather. pipe tobacco

