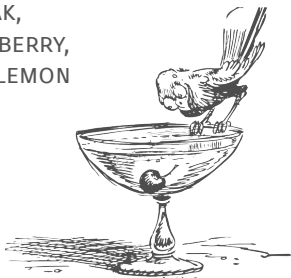


# SOCIAL STANDARDS

<b>WHISKEY SMASH</b> BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	11.25	<b>LAVENDER SOUR</b> VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	11.75
<b>SOCIAL'S G &amp; T</b> SPRING 44 GIN, HOUSE-MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	11.25	<b>SGT. PEPPER</b> TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.75
<b>VELVET VIOLET</b> BUTTERFLY PEA FLOWER-INFUSED GIN, PLUM LIQUEUR, CRÈME DE VIOLETTE, FRESH LEMON, CINNAMON-VANILLA SYRUP, ORANGE BITTERS	13.25	<b>GOOD AT GOODBYES</b> MEZCAL, GINGER LIQUEUR, ALLSPICE DRAM, FRESH LIME, AGAVE SYRUP	13.75
<b>CHICAGO RIVER WATER</b> MALÖRT, ALPINE LIQUEUR, LIMONCELLO, HOUSE-MADE TONIC SYRUP, FRESH LEMON, GRAPEFRUIT, GRAPEFRUIT SODA	14.25	<b>PEPPERONTINI</b> VODKA OR GIN, PEPPERONCINI BRINE, OLIVE BRINE, SEA SALT	12.75
<b>LA BICYCLETTE</b> GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.75	<b>HOLLYWOOD SUNSET</b> BOURBON, APEROL, COCONUT-INFUSED WHITE BALSAMIC VINEGAR, FRESH LEMON, ROSEMARY	13.50
<b>OLD STOGIE</b> RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	15.25	<b>HOW'D YOU GET MY NUMBER?</b> SHERRY BLEND, ABSINTHE, MUDDLED PINEAPPLE, FRESH LEMON, ORGEAT, UNDERBERG FLOAT	14.50
<b>FEATURED COCKTAIL</b> <b>JANUARY/FEBRUARY 2025</b> <b>"FIGGY WAP"</b> PRICKLY PEAR LIQUEUR, MEZCAL, FIG ARAK, GALLIANO, CRANBERRY, FIG JAM, FRESH LEMON HABANERO BY SARAH	14.75	<b>CORAL REEF</b> CACHAÇA, COCCHI AMERICANO, ABSINTHE, CITRIC ACID, SUGAR, SAIGON CINNAMON	12.75
		<b>MARBLE RYE</b> RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	14.75

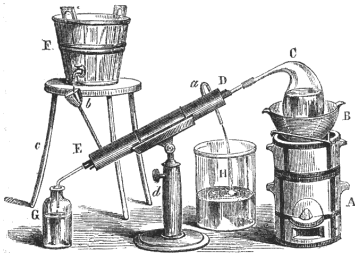


## SEASONAL OFFERINGS

☕	<b>SLEIGH RIDE</b> APPLE-INFUSED GIN, PEAR COGNAC, ALLSPICE DRAM, CARAMEL APPLE SYRUP, FRESH LEMON, HOT WATER	11.50	<b>HOW YOU GET FAMOUS</b> 12.50 RHUBARB-INFUSED BOURBON, PIMM'S NO. 1 CUP, CAMPARI, FRESH LEMON, ROSEMARY
	<b>HARVEST MOON</b> 13.75 COGNAC, DRY CURAÇAO, APRICOT LIQUEUR, FRESH LEMON, ORANGE JUICE, FRESH APPLE AND ORANGE, CINNAMON-ROSEMARY SYRUP, ROSE BRUT SPARKLING WINE		<b>SLOW BURN</b> 11.75 TEQUILA, ANCHO LIQUEUR, DRIED CHILI POMEGRANATE SHRUB, FRESH LIME, TAJIN
			<b>YEAH YOU BETCHA</b> 12.25 BECHEROVKA, AMARO NONINO, ALPINE LIQUEUR, FRESH LEMON, CRANBERRY, ORANGE
☕	<b>SPUNKY MONK-Y</b> 12.75 BLENDED AND SINGLE MALT SCOTCH, GREEN CHARTREUSE, BÉNÉDICTINE, FRESH LEMON, HONEY, HOT MULLED CIDER		<b>CALIFORNIA KING</b> 13.25 BOURBON, PEAR BRANDY, APPLE LIQUEUR, ANTICA TORINO BELLA SACRA AMARO, CITRUS CHAMOMILE BITTERS • 100% OF PROCEEDS DONATED TO THE LAFD WILDFIRE EMERGENCY FUND

## THROWBACKS

<b>OLD FASHIONED</b> 13.25 RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL • CIRCA 1880	13.25	<b>ESPRESSO MARTINI</b> 12.75 ESPRESSO VODKA, COFFEE LIQUEUR, ESPRESSO COLD BREW • CIRCA 1980
<b>SUPERSTAR MARTINI</b> 13.75 TEQUILA, PASSION FRUIT PUREE, FRESH LIME, VANILLA BEAN SYRUP, BRUT SPARKLING WINE SIDECAR • CIRCA 1999	13.75	<b>ACROSS THE PACIFIC</b> 13.50 AGED RUM, JAMAICAN RUM, AVERNA, ORGEAT, FRESH LIME • CIRCA 2000
		<b>FRENCH 75</b> 11.75 COGNAC, FRESH LEMON, SUGAR, BRUT SPARKLING WINE • CIRCA 1915



## DESSERT COCKTAILS

<b>SPLIT THE DIFFERENCE</b>	13.25	<b>ORANGE WHIP</b>	13.50
RUM, CRÈME DE CASSIS, CRÈME DE BANANA, VANILLA, CREAM, MALTED WHIPPED CREAM		BOURBON, AMARETTO, AMARO, FRESH LEMON, ORANGE JUICE, COCONUT CREAM, CINNAMON	
 <b>COOKIE MONSTER</b>	11.50	<b>RHYTHM &amp; BOOZE</b>	12.50
AGED RUM, LICOR 43, COOKIE BUTTER SYRUP, BUTTER, HOT WATER		RYE WHISKEY, BÉNÉDICTINE, COGNAC, BITTERS, SERVED WARMED, WITHOUT DILUTION	

## FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 1 OZ POURS AT A 25% DISCOUNT. \$25

<b>WHISTLEPIG PIGGYBACK RYE</b>	<b>WHISTLEPIG SMALL BATCH RYE</b>	<b>WHISTLEPIG OLD WORLD RYE</b>
THIS 100% RYE MASHBILL HAS INCREDIBLE CHARACTER THAT BELIES ITS 6-YEAR AGE STATEMENT. COCOA, LEATHER, PEPPERCORN, CINNAMON. • 6 YEAR, 48.28% ABV •	THE BRAND'S FOUNDING FLAGSHIP PRODUCT. HIGH RYE MASHBILL, AGED 10 YEARS. BOLD AND SPICY. ALLSPICE, ORANGE PEEL, CARAMEL, MINT. • 10 YEAR, 50% ABV •	AGED 12 YEARS PRIOR TO FINISHING IN A COMBO OF MADEIRA, SAUTERNES, AND PORT CASKS. CHOCOLATE PLUMS, RAISINS, APRICOT. • 12 YEAR, 43% •

*This three spirit flight features a sampling from the most-awarded rye whisky distillery in the world. WhistlePig expertly blends their whiskies from a combination of their own Vermont-distilled juice and high-quality, sourced Canadian whiskey. Each rye offers a unique perspective on the brand's distilling and blending prowess.*

## DRY DRINKS

CREATIVE NON-ALCOHOLIC COCKTAILS

 <b>FOG HORN</b>	8.75	<b>EARTH ANGEL</b>	8.75
PEACH EARL GRAY TEA, COOKIE BUTTER SYRUP, HOT WATER		FRESH LEMON, PINEAPPLE, ORGEAT, SODA WATER	
<b>BOLD &amp; BEAUTIFUL</b>	10.50	<b>LIMONADE DE PROVENCE</b>	9.25
PASSIONFRUIT PUREE, COCONUT CREAM, FRESH LIME, GINGER BEER		CRANBERRY JUICE, LEMON, ROSEMARY SYRUP, ORANGE FLOWER WATER, SODA WATER	
<b>WINTER BUCK</b>	8.75	<b>VIRGRONI</b>	11.50
CRANBERRY, FRESH LIME, GINGER BEER, FRESH MINT		SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE-MADE TONIC SYRUP, N/A BITTERS	

## SOCIAL PLATES

PLEASE INQUIRE WITH YOUR SERVER ABOUT OPTIONS FOR ANY DIETARY RESTRICTIONS  
GLUTEN FREE CHIPS AVAILABLE UPON REQUEST; \$2

<b>OLIVES</b> (V) (GF)	7.25
SICILIAN CASTELVETRANO OLIVES	
<b>DEVILED EGGS</b> (GF)	8.75
CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	
<b>WAFFLE FRIES AND DIPPING SAUCE TRIO</b> (V)	9.50
SEASONED WAFFLE FRIES, ROASTED TOMATO CREMA, CURRIED MAYO, KETCHUP	
<b>BAVARIAN PRETZEL</b> (V)	9.75
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
<b>BLISTERED SHISHITO PEPPERS</b> (V) (GF)	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	
<b>WINTER SALAD</b>	11.25
MIXED GREENS, GOAT CHEESE, CRISPY PORK BELLY, CANDIED PECANS, GARBANZO BEANS, PEPPERONCINI VINAIGRETTE	
<b>TOASTED SPICE HUMMUS</b> (V)	12.50
PINE NUTS, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	
<b>MEXICAN STREET CORN DIP</b> (V) (GF)	12.75
ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS	
<b>GOURMET GRILLED CHEESE &amp; CUP OF TOMATO SOUP</b>	13.75
SMOKED GOUDA, AGED CHEDDAR, AND MOZZARELLA TRIO ON SOURDOUGH - UPGRADE TO A BOWL FOR \$3 ADD SMOKED SPECK TO GRILLED CHEESE FOR \$1.50	
<b>SMOKED SALMON PÂTÉ</b>	15.25
HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
<b>DUCK CARBONARA</b>	17.75
PEPPERONCINI BRAISED DUCK, FETTUCCINE PASTA, PEAS, EGGS, CREAM	
<b>ELK SLIDERS (2)</b>	18.25
ELK MEATBALLS, CREAMY SUNDRIED TOMATO PESTO, PARMESAN, PEPPERONCINI COLESLAW, SIDE OF WAFFLE FRIES AND TOMATO CREMA - ADD AN ADDITIONAL SLIDER \$7.50	
<b>DUCK TRUFFLE RISOTTO</b> (GF)	19.75
PEPPERONCINI BRAISED DUCK, CREAM RISOTTO, MUSHROOMS, PARMESAN, RED WINE BERRY REDUCTION	

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

## CHEESE & CHARCUTERIE

SERVED WITH CRACKERS, PICKLED VEGETABLES, NUTS, OLIVES & WHOLE GRAIN MUSTARD  
GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST; \$2

### CHEESE & CHARCUTERIE BOARD

JAMÓN SERRANO, SPECK, FINOCCHIONA, THREE FEATURED CHEESES, HOUSE JAM,  
PICKLED VEGETABLES, OLIVES, DRIED FRUIT, NUTS, CRACKERS, WHOLE GRAIN MUSTARD  
• 32.75 •

### WALNUT BOARD

JAMÓN SERRANO, FINOCCHIONA, SPECK, ALL THE FIXINS FROM THE BOARD ABOVE  
• 17.75 •

### BAMBOO BOARD

ROASTED TOMATOES, SEASONAL FRESH FRUIT, HEARTS OF PALM, CUCUMBER SALAD,  
PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS, SPICED ALMONDS  
• 16.50 •

### SINGLE CHEESE BOARD

FEATURED CHEESE OF YOUR CHOICE, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM  
• 10.75 •

### CHEESE FLIGHT

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM  
• 21.50 •

### WILD GAME BRAT PLATTER

FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE  
MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, SOURDOUGH  
29.50

## DESSERTS

STRAWBERRY CHEESECAKE 11.75

LUXARDO CHERRY SAUCE,  
GRAHAM CRACKER CRUST,  
WHIPPED CREAM

PEANUT BUTTER CUP PIE  10.25

REESE'S PEANUT BUTTER CUPS,  
CHOCOLATE, CARAMEL, WHIPPED CREAM

LIMON CHEESECAKE  10.25

LUXARDO CHERRY SAUCE,  
LIMONCELLO, WHIPPED CREAM,  
SHORTBREAD CRUST

BREAD PUDDING 10.50

MAPLE CREAM CHEESE FROSTING,  
CARAMEL, CANDIED PECANS

DECADENT BROWNIE  10.25

GLUTEN-FREE BROWNIE,  
CARAMEL WHIPPED CREAM  
• ADD A SCOOP OF VANILLA BEAN  
ICE CREAM, À LA MODE \$3

DESSERT PRETZEL 10.25

CINNAMON SUGAR, VANILLA-  
MAPLE DIPPING SAUCE, PECANS



# BEER AND CIDER

## DRAFT

AYINGER BAVARIAN PILS [5.3%]	7	NEW BELGIUM ROTATING SOUR [ABV VARIES]	11
EQUINOX SPACE GHOST IPA [6.4%]	8	HORSE & DRAGON ROTATING DRAFT [ABV VARIES]	8
ODELL ROTATING DRAFT [ABV VARIES]	MKT	LOCAL ROTATING DRAFT [ABV VARIES]	MKT

## BOTTLES AND CANS

### LIGHT, QUAFFABLE, AND SEASONAL

BUD LIGHT · LAGER [4.2%]	5	COORS BANQUET · LAGER [4.2%]	5
MODELO ESPECIAL · MEXICAN-STYLE LAGER [4.4%]	5	PILSNER URQUELL · CZECH PILSNER-STYLE LAGER [4.4%]	6
PAULANER · HEFEWEIZEN (GERMAN-STYLE WHEAT) [5.5%]	7	STELLA ARTOIS · PALE LAGER, 330ML [5%]	7
FIRESTONE WALKER 805 ORIGINAL GOLDEN ALE [4.7%]	8	WEIHENSTEPHANER ORIGINAL HELLES · HELLES LAGER, 330 ML [5.1%]	8
SAMUEL ADAMS JACK-O · PUMPKIN ALE [4.4%]	8	FOUNDER'S OKTOBERFEST · GERMAN-STYLE MÄRZEN LAGER [6%]	8

### HOPPY AND FLAVORFUL

ODELL INDIA PALE ALE · AMERICAN-STYLE IPA [7%]	7	DESCHUTES TROPICAL FRESH · AMERICAN-STYLE IPA [6.5%]	7
HORSE & DRAGON HAZE & DRAGON · NEW ENGLAND-STYLE IPA, 16 OZ [6.2%]	8	HOUBLON CHOUFFE · BELGIAN-STYLE IPA TRIPEL [9%]	10

### A LITTLE BIT DARKER NOW

NEW BELGIUM FAT TIRE · AMBER ALE [5%]	6	ODELL 90 SHILLING · AMBER ALE [5.3%]	6
DUVEL · BELGIAN STRONG GOLDEN ALE [8.5%]	11	ORVAL · BELGIAN TRAPPIST DUBBEL ALE [6.2%]	12

### A LOTTA BIT DARKER NOW

OSKAR BLUES OLD CHUB · SCOTTISH STRONG ALE [8%]	7	ROGUE HAZELNUT BROWN NECTAR · BROWN ALE [5.6%]	8
DESCHUTES BLACK BUTTE · PORTER [5.5%]	8	GUINNESS · STOUT, 14.9 OZ CAN [6%]	8

### SOUR AND SOUR-ISH

FOUNDERS BREWING RÛBÆUS · RASPBERRY WHEAT ALE [5.7%]	8	BOULEVARD BREWING TANK 7 · AMERICAN FARMHOUSE SAISON [8.5%]	8
CROOKED STAVE SOUR ROSÉ · OAK-AGED WILD SOUR ALE, 355ML [4.5%]	10	PÖHJALA CHERRY GARDEN · IMPERIAL SOUR CHERRY GOSE, 330 ML [8%]	14

### CIDER, HARD SELTZER, AND NON-ALCOHOLIC

STEM OFF-DRY · OFF-DRY APPLE CIDER [5.8%]	8	UPSLOPE SPIKED SNOWMELT · JUNIPER-LIME HARD SELTZER [5%]	6
SAMUEL SMITH'S ORGANIC PERRY · DRY PEAR CIDER, 335ML [5%]	9	ERDINGER WEISSBIER · N/A HEFEWEIZEN [<0.5%]	7

## WINE

### BUBBLES

LAMBRUSCO, CANTINA DI SORBARA 'EMMA', EMILIA-ROMAGNA, ITALY	10 / 36
BRUT, MARQUÉS DE CÁCERES CAVA, BARCELONA, SPAIN	10 / 36
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	11 / 40
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE SPLIT (187 ML BOTTLE)	19

### WHITES

PINOT GRIGIO, CAVAZZA, DELLE VENEZIE, ITALY	11 / 40
SAUVIGNON BLANC, LA PETITE PERRIÈRE, LOIRE VALLEY, FRANCE	10 / 36
WHITE RIOJA, LOPEZ DE HARO, LA RIOJA, SPAIN	13 / 48
CHARDONNAY, ANGELINE VINEYARDS, SONOMA, CA	11 / 40
ROSÉ, SEASONAL ROTATING, SOMEWHERE ON EARTH	12 / 44

### REDS

PINOT NOIR, LE CHARMEL, PAYS D'OC, FRANCE	11 / 40
NEBBIOLO, LA KIUVA, PIEDMONT, ITALY	13 / 48
DOLCETTO, MONFERRATO, PIEDMONT, ITALY	10 / 36
MALBEC, PIATTELLI, MENDOZA, ARGENTINA	11 / 40
SANGIOVESE, FANETTI, 'ROSSO DI MONTEPULCIANO', TUSCANY, ITALY	13 / 48
CABERNET SAUVIGNON, ANGELINE VINEYARDS, SONOMA, CA	12 / 44

#### WHAT TY'S DRINKING

RED BLEND - NINER 'BOOTJACK RED' - PASO ROBLES, CALIFORNIA

DARK FRUIT, DARK BERRIES, DRIED HERBS, CEDAR, COCOA

16 / 60



# SOCIAL HOUR

OFFERED SUNDAY THROUGH THURSDAY FROM 4-6 PM AND ALL EVENING TUESDAY

## DRINK

### WHISKEY SMASH

BOURBON, FRESH LEMON, MINT  
SYRUP, FRESH MINT  
• 7.75 •

### LAVENDER SOUR

VODKA, GINGER COGNAC,  
HOUSE-CRAFTED LAVENDER-INFUSED  
SOUR, FRESH LAVENDER  
• 8.50 •

### LA BICYCLETTE

GIN, ELDERFLOWER LIQUEUR,  
LILLET BLANC, APPLE BITTERS  
• 9.75 •

### AYINGER BAVARIAN PILS

PILSNER  
• 6 •

### ANGELINE CHARDONNAY

CALIFORNIA  
• 7 •

### SOCIAL'S G & T

SPRING 44 GIN, HOUSE-CRAFTED  
TONIC SYRUP, SODA WATER  
• 7.75 •

### SGT. PEPPER

TEQUILA, FRESH LEMON, PINEAPPLE,  
VANILLA BEAN SYRUP, BLACK PEPPER  
TINCTURE, PINK PEPPERCORN RIM  
• 8.50 •

### HOW YOU GET FAMOUS

RHUBARB-INFUSED BOURBON,  
PIMM'S NO. 1 CUP, CAMPARI,  
FRESH LEMON, ROSEMARY  
• 9.25 •

### MARQUÉS DE CÁCERES CAVA

BRUT SPARKLING WINE, SPAIN  
• 7 •

### MONFERRATO DOLCETTO

PIEDMONT, ITALY  
• 7 •

## EAT

### OLIVES 5.25

SICILIAN CASTELVETRANO OLIVES

### DEVEILED EGGS 6.50

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

### BAVARIAN PRETZEL 7.75

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

### MEXICAN STREET CORN DIP 8.75

ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS

### CUP OF SOUP AND HALF SANDWICH 9.25

GRILLED 3-CHEESE (CHEDDAR, SMOKED GOUDA, MOZZARELLA) HALF SANDWICH,  
CUP OF TOMATO SOUP

### SOCIAL HOUR CHARCUTERIE BOARD 11.50

JAMÓN SERRANO, ROTATING FEATURED CHEESE, HOUSE-PICKLED VEGETABLES,  
OLIVES, SWEET PEPPERS, NUTS, CRACKERS, STONE GROUND MUSTARD



## TO-GO MENU

KEEP THE PARTY GOING AT HOME WITH SOCIAL'S TO-GO BOTTLED COCKTAILS!  
 MOST OF THESE DRINKS, MANY CLASSICS, AND MANY OF OUR PAST MENU OPTIONS CAN ALSO BE MADE AS SINGLE SERVE TO-GO COCKTAILS. NOT EVERY COCKTAIL WORKS WELL IN A TO-GO BOTTLE, BUT IF YOU'RE AFTER SOMETHING NOT LISTED HERE, LET US KNOW!  
 WE'LL HAPPILY MAKE IT FOR YOU IF WE CAN!

<p><b>LAVENDER SOUR BOTTLE</b> 20            VODKA, GINGER COGNAC,            HOUSE-CRAFTED            LAVENDER-INFUSED SOUR            • 2 SERVINGS AT A \$2.50 DISCOUNT</p>	<p><b>WHISKEY SMASH BOTTLE</b> 28            BOURBON, FRESH LEMON,            MINT SYRUP            • 3 SERVINGS AT A \$4.25 DISCOUNT</p>
<p><b>DOUBLE WINDSOR BOTTLE</b> 21            BOURBON, PEAR COGNAC,            FRESH LEMON, HONEY,            SAIGON CINNAMON            • 2 SERVINGS AT A \$3.00 DISCOUNT</p>	<p><b>SOCIAL'S G&amp;T BOTTLE</b> 36            GIN, HOUSE-CRAFTED            TONIC SYRUP, SODA WATER            • 4 SERVINGS AT A \$6 DISCOUNT</p>
<p><b>SOCIAL MULE BOTTLE</b> 20            VODKA, FRESH LIME,            PINEAPPLE, GINGER BEER            • 2 SERVINGS AT A \$2.50 DISCOUNT</p>	<p><b>TRUST FROM A DISTANCE BOTTLE</b> 21            BOURBON, PASSIONFRUIT            LIQUEUR, FRESH LEMON,            PINEAPPLE, HABANERO            TINCTURE            • 2 SERVINGS AT A \$3.50 DISCOUNT</p>



<p><b>BLACK MANHATTAN BOTTLE</b> 22            BOURBON, AMARO AVERNA,            ANGOSTURA BITTERS,            ORANGE BITTERS            • 2 SERVINGS AT A \$3.50 DISCOUNT</p>	<p><b>OLD FASHIONED BOTTLE</b> 34            100-PROOF RYE WHISKEY,            DEMERARA SYRUP,            ANGOSTURA BITTERS,            ORANGE BITTERS            • 3 SERVINGS AT A \$4.25 DISCOUNT</p>
<p><b>MARTINEZ BOTTLE</b> 24            SOCIAL'S PRIVATE BARREL            SPRING 44 OLD TOM GIN,            SWEET VERMOUTH,            MARASCHINO LIQUEUR, BITTERS            • 2 SERVINGS AT A \$3.50 DISCOUNT</p>	<p><b>LA BICYCLETTE BOTTLE</b> 23            GIN, ELDERFLOWER            LIQUEUR, LILLET BLANC,            APPLE BITTERS            • 2 SERVINGS AT A \$3.50 DISCOUNT</p>
<p><b>RUM SWIZZLE BOTTLE</b> 20            AGED RUM, WHITE RUM,            FALERNUM, TIKI BITTERS,            ANGOSTURA BITTERS,            FRESH LIME, PINEAPPLE            • 2 SERVINGS AT A \$2.50 DISCOUNT</p>	<p><b>MARBLE RYE BOTTLE</b> 26            RYE WHISKEY, BÉNÉDICTINE,            CYNAR, PUNT E MES,            CARAWAY BITTERS            • 2 SERVINGS AT A \$3.00 DISCOUNT</p>