

BEHIND THE BAR



VODKA (10Z)

NORTHERN KEEP	7
SMIRNOFF RASPBERRY	8
IRONWORKS	13
STOLI PREMIUM	14
UKIYO	15

RUM (10Z)

FLOR DE CANA 4YR WHITE	7
TOPPERS MOCHA	7.5
TOPPERS COCONUT	7.5
BACARDI SPICED	9
FLOR DE CANA 7YR DARK	10
BUMBU	13

SCOTCH (10Z)

GLENDALOUGH DOUBLE BARREL	11
GLENFIDDICH 14YR	14
ARDBERG 10YR	17

COGNAC (10Z)

HENNESSY	11
COURVOISIER	12

GIN (10Z)

BEEFEATER	7
CITADELLE	9
HENDRICKS	11
SHERRIGHAM RHUBARB	11
LAST BEST FORTUNELLA	11.5
LAST BEST ZATOICHI	11.5
UKIYO BLOSSOM	15

TEQUILA/MEZCAL (10Z)

NODO REPOSADO	11
DON MATEO	12
NODO BLANCO	12
NODO COCONUT	12
TRES GENERACIONES ANEJO	15
TRES GENERACIONES RESPOSADO	15

WHISKEY/BOURBON (10Z)

FORTY CREEK	9
MAKERS MARK	11
HIGHLAND PARK	16

HAPPY HOUR

2PM-5PM & 9PM-LATE
INCLUDING WEEKENDS!

DRINKS

DRAFT BEER (12OZ) 7

HOUSE RED WINE (5OZ) 7

HOUSE WHITE WINE (5OZ) 7

HALF OFF ALL OLEA COCKTAILS

MARGARITA (1.5OZ) 10

nodo blanco tequila, cointreau, agave, lime

OLD FASHIONED (1.5OZ) 10

makers mark bourbon, bitters, sugar

NEGRONI (1.5OZ) 10

beefeater gin, campari, vermouth rosso

FOOD

SAFFRON ARANCINI ^V 7

fior di latte, arrabbiata tomato
fondue, grana padano

POTATO ROSTI ^{VG} 7

truffle citrus aioli, pickled shallot,
peruvian peppers, smoked salt

MANCHEGO & DATES ^{GF} 7

bacon, chorizo, vin cotto

ALBACORE TUNA 7

harissa herb crust, confit tuna,
lemon caper aioli, focaccia

TRUFFLE PARM FRIES ^V 9

smoked garlic aioli

'ZAS 18



GF gluten free V vegetarian
GA gluten aware VG vegan