

BAR MENU

DRAFT BEER 10oz for \$6 / 16oz for \$9

KOLSCH NO.2

Kolsch-style Ale - 4.4%
REFRESHING. CRISP. DELICATE.

HELLES NO.3

Munich-style Helles - 5%
CLEAN. GOLDEN. SMOOTH.

PILSNER NO.2

International Pilsner - 4.5%
CRISP. CLEAN. SMOOTH.

LAGER NO.1

German-style Pilsner - 5.3%
CLEAN. CRISP. FLORAL.

WHEAT NO.1

German-style Hefeweizen - 4.3%
FRUITY. BALANCED. REFRESHING.

GOSE NO.1

Watermelon Sour Ale - 4.2%
TART. SALTY. REFRESHING.

IPA NO.3

Session IPA - 4.4%
MODERN. SOFT. LUSCIOUS.

IPA NO.8

Hazy IPA - 7%
MODERN. SOFT. FRESH.

STOUT NO.1

Oatmeal Stout - 6.7%
RICH. SILKY. SMOOTH.

FOUNTAIN HARD SELTZER

Ask Your Bartender For Today's Flavor - 5%
10oz for \$5 / 16oz for \$8

HAPPY HOUR weekdays 1p to 6p

16oz Draft Seltzer \$6 • 16oz Draft Beer \$7
Well Drinks \$9 • 10oz Draft + Well Shot \$10
Wine \$10 • Cocktails \$12

COCKTAILS \$15

COZY VIBES ONLY

Middle West Pumpernickle Rye, St. Agrestis Amaro,
Fig, Lemon, Foam

DR. CHERRY

Mijenta Reposado Tequila, Catedral Espadin Mezcal,
Luxardo, Aperol, Lemon

HIGHBALL NO.1

Barr Hill Gin, Lemon, Cardamom, Honey, Soda

LYCHEE MARTINI

Titos, Lychee, Pineapple, Lime

ORANGE JULIUS

Doce Mezcal, Triple Sec, Vanilla, Orange, lime

PURPLE STUFF

Ten To One White Rum, UME Plum Liquor, Orgeat,
Lime

RETROGRADO

Mijenta Reposado Tequila, Doce Mezcal, Agave,
Orange Bitters, Aztec Chocolate Bitters

SLIME TIME

Aria Gin, Luxardo Blanco, Faccia Bruto Centerbe,
Midori

WINE \$13

Simonet Blanc De Blancs Brut
Mirabeau Forever Summer Rose
Riff Pinot Grigio
J. Lohr Arroyo Vista Chardonnay
Badenhorst Curator White Blend
Enlightenment Raise The Roof Honey Wine
El Missatger Orange
Vinoceros Desire Rouge *chilled*
Juggernaut Pinot Noir
Josh Cellars Cab

EBBS

NEW YORK'S GOOD.

WILLIAMSBURG