

Peaks, pours, & proofs.

COCKTAILS

Après Hour 13

Italian Vodka, Salers French Aperitif,
Lemon, Simple, Rosemary

Italian Old Fashioned 14

Vanilla Infused Knob Creek 9 Yr,
Demerara Sugar, Aged Balsamic,
Orange Bitters, Frizzante

Green Summit 14

Bordiga Gin, Dolin Gènépy Le
Chamois, Centum Herbis, Lime,
Spruce, Foam

Espresso Negroni 14

Chickory and Espresso Infused
Campari, Cocchi Vermouth Di Torino,
Bordiga Gin, Caffé Amaro

Veil of the Alps 13

Kirsch Brandy, Bianco Vermouth,
Alpine Berry Simple

Smoke and Fir 14

Ojo De Tigre Mezcal, Braulio Amaro,
Crème De Noyaux, Byrrh Apéritif,
Chocolate Bitters, Mole Bitters

Marille 13

Austrian Apricot Liqueur, Cognac,
Orange Essence, Lemon, Zirbenz
Liqueur, Pine, Foam

Haymaker 14

Clermont Steep Single Malt Whiskey,
Alpeggio Hay Liqueur, Hay Malted
Barley

Ember Sour 13

Cimarron Resposado Tequila, Allspice
Dram, Demerara Sugar, Lime, Ginger
Beer, Red Wine Float

SPRITZ

(APERITIVO LIQUEUR, PROSECCO, FRIZZANTE)

Aperol 12

Pilla Select 12

Campari 12

Italicus 12

Cynar 12

Limoncello 12

Hugo 12

Aperol Spritz Tower 40

(Serves 4)

EUROPEAN BEER

11.2 OZ BTL

Birra Morreti,

Italian Pale Lager 6

Poretti Bock Rossa,

Italian Bock Beer 6

Forst Lager,

Italian Alpine Lager 6

Meteor Pils,

French Pilsner 6

Stiegl Radler, Austrian

Grapefruit Radler 6

Gaffel Kolsch,

German Ale 6

Hefe Weissbier,

Bavarian Wheat Beer 6