

BEYOND *the* PALE

cool, calm & collected

FRESH

- GREEN GODDESS** \$19
GREY GOOSE, CUCUMBER, ARUGULA SIMPLE, HABANERO TINCTURE, LEMON
- CADILLAC RANCH** \$18
CAZADORES TEQUILA, CAZADORES REPOSADO, GRAND MARNIER, HIBISCUS, AGAVE, LIME, SODA WATER
- HUGO RITZ** \$18
ST GERMAIN ELDERFLOWER, FRESH MINT, PROSECCO, BERGAMOT BITTERS

in the groove

EXPRESS YOURSELF

- WATERMELON WEATHER** \$19
GREY GOOSE VODKA, COCCHI ROSA, WATERMELON, BASIL, CANE, LIME, CAYENNE TINCTURE
- OVER AND DONE WITH** \$19
BLUE COAT DRY GIN, STRAWBERRY, MINT, YELLOW CHARTREUSE, LUXARDO MARASCHINO, LIME
- SHAKEDOWN MULE** \$19
ABERFELDY 12 WHISKY, GINGER, LEMON, HONEY, DISARONNO, EMPIRICAL PLUM I SUPPOSE
- PINEAPPLE DAIQUIRI** \$19
PLANTATION 5 YR BARBADOS, RHUM AGRICOLE, PINEAPPLE, SIMPLE, LIME
- ESPRESSO MARTINI** \$20
GREY GOOSE VODKA, CAFFE LOLITA, GIFFARD BANANE DU BRESIL, DEMERARA, ESPRESSO
- DIRTY CHAI** \$19
GREY GOOSE VODKA, WILD MOON CHAI, MR BLACK, AMARO NONINO, SIGNATURE CREAM

truth comes out

BOOZY AF

- CLASSIC MARTINI** \$19
GREY GOOSE VODKA OR BLUE COAT GIN, WET OR DRY, TWIST OR DIRTY?
- FILTHY MARTINI** \$19
GREY GOOSE VODKA OR BLUE COAT GIN, DOLIN DRY VERMOUTH, OLIVE BRINE, BTP PEPPERONCINI, BLUE CHEESE OLIVES
- BTP OLD FASHIONED** \$19
ELIJAH CRAIG, DEMERARA SUGAR, BITTERS, LAPSANG SOUCHONG TINCTURE

ready to rumble

TEQUILA Y MEZCAL

- TWO CAN TOUCAN** \$19
ILEGAL MEZCAL, CARA CARA CITRUS, BLOOD ORANGE, LAVENDER, BUTTERFLY PEA, AGAVE, LIME
- SPICY MARGARITA** \$19
CAZADORES TEQUILA, PICKLED JALAPENO TINCTURE, TURMERIC CARDAMOM TINCTURE, COINTREAU, AGAVE, LIME, SPICY RIM
- FLIGHT DECK** \$19
TEREMANA BLANCO, ILEGAL MEZCAL, CHINOLA PASSION FRUIT, LIME, TAJIN
- MEZ-TINI** \$20
ILEGAL MEZCAL, BTP PEPPERONCINI, B & B, BLANC VERMOUTH, EMPIRICAL X DORITOS, HABANERO TINCTURE
- MEZCAL NEGRONI** \$20
ILEGAL MEZCAL, BTP BITTER, LO-FI GENTIAN, AVERNA AMARO

fresh outta fricks

SHOTS

- MINI ESPRESSO MARTINI** \$13
GREY GOOSE VODKA, CAFFE LOLITA, GIFFARD BANANA
- MINA TEQUILA** \$13
CAZADORES TEQUILA, JALAPENO, CHAMBORD RASPBERRY, LEMON

stone cold sober

NO ALCOHOL

- FREE SPIRIT** \$15
FREE SPIRIT TEQUILA ALTERNATIVE, LIME, AGAVE, PICKLED JALAPENO TURMERIC, CARDAMOM
- THE SWINDLER** \$15
FERAGAIA, OPTIMIST SMOKEY, GINGER, HONEY, LEMON
- PHONY NEGRONI** \$14
ST AGRESTIS PHONY NEGRONI

drafts

LOCALS AND GUINNESS

- GUINNESS** \$10
4.2% GUINNESS IS GOOD FOR YOU
- TENEMENT PILSNER** \$10
4.9% A FRESH PILSNER MALT AROMA AND DELICATE SAAZ DRY HOP GIVE THIS BEER A TRADITIONAL CHARACTER WITH A LITTLE EDGE
- HAZY IPA SUPERHERO SIDEKICKS** \$11
6.9% JUICY, TROPICAL, SOFT MOUTHFEEL AND LIGHT BITTERNESS. FROM KING'S COUNTY BREWING COMPANY
- ALL OR NOTHING IPA** \$11
6.8% WEST COAST IPA FROM THREES BREWING

bottles & cans

LOCALS AND INTERNATIONAL

- PERONI** \$10
- DOWNEAST CIDER** \$10
- TALEA PEACHBERRY PUNCH** \$12
- ALLAGASH WHITE** \$11

wines

WE DRINK BECAUSE WE CAN

- BORDEAUX BLANC** \$18
LES HAUTS DE LAGARDE, FRANCE
- CHARDONNAY** \$17
BLACK STALLION, CALIFORNIA
- ROSE HECHT & BANNIER** \$19
PROVENCE, FRANCE (NATURAL)
- ROSE HAMPTON WATER** \$16
LANGUEDOC, FRANCE (NATURAL)
- ORANGE FRUG** \$17
AUSTRIA (NATURAL)
- ORANGE EROS BY DAVID** \$18
LES VINS PIROUETTES, ALSACE (NATURAL)
- CABERNET SAUVIGNON** \$20
WENTE, CALIFORNIA
- PINOT NOIR** \$21
GOTHIC NEVERMORE, WILLIAMETTE VALLEY
- DRINK THIS WINE CHILLABLE RED** \$17
THE MARIGNY, WILLIAMETTE VALLEY (NATURAL)

food

WE LIVE TO EAT

- MARINATED OLIVES & SOURDOUGH** \$12
- CAESAR SALAD** \$14
ADD CHICKEN BREAST \$7.00
- BURRATA** \$18
BURRATA, HEIRLOOM TOMATOES, SOURDOUGH
- CHEESE PLATE** \$20
ALTA BADIA, TRUFFLE PECORINO, GORGONZOLA DOLCE, ROBIOLA BOSINA
- CHARCUTERIE** \$28
PROSCIUTTO, FENNEL SALAMI, SPICY SOPPRESSATA, ALTA BADIA TRUFFLE PECORINO, GORGONZOLA DOLCE, ROBIOLA BOSINA
- GUACAMOLE & CHIPS** \$13
- CARNITAS TACOS** \$15
- CURLY FRIES** \$9
- WINGS** \$18
BREADED CHICKEN WINGS, SERVED WITH A SELECTION OF SAUCES, MANGO HABANERO, SMOKED CHILI, CLASSIC RANCH
- BTP CHICKEN WRAP** \$15
CAESAR WITH A LITTLE KICK
- BTP CHEESEBURGER** \$15

BTP

DESIGNED TO ENTICE THE SENSES AND SPARK CONVERSATION, WE'RE FOCUSED ON FOSTERING AN ENVIRONMENT BUILT ON TRADITIONAL IRISH HOSPITALITY. IRISH HOSPITALITY WITH A MANHATTAN TWIST.