

DRINKS



BEERS

Abita Light 4.0% ABV	7
Modelo Especial Lager 4.4% ABV	7
Peroni Lager 5.1% ABV	7
Angel City Lager 4.8% ABV	7
Coopers Pale Ale 4.5% ABV	7
Bitburger Drive Alcohol Free	7
Magic Hat #9 Pale Ale 5.1% ABV	8
Firestone 805 American Blonde Ale 4.7% ABV	8
Deschutes Fresh Squeezed IPA 6.4% ABV	8
Dogfish Head 60min IPA 6.0% ABV	8
Guinness Dry Stout 4.2% ABV	8
Allagash White Wit bier 5.1% ABV	9
Delirium Tremens Belgian Strong Ale 8.5% ABV <small>330ml</small>	11
Abita Strawgator Helles Bock 8.0 % ABV <small>500ml</small>	11

CIDER

Crispin Rosé Cider 5.0% ABV <small>GF</small>	8
Sam Smith Apple Cider 5.0% ABV Organic <small>GF</small>	8
Rekorderlig Strawberry Lime Cider 4.5% ABV 500ml <small>GF</small>	11

CHAMPAGNE / SPARKLING

Gruet, Blanc de Noirs. <small>NM, USA NV</small>	12
Gruet Rosé. <small>NM, USA NV</small>	12
Moët et Chandon. <small>FR, NV</small>	25
Ruinart Blanc de Blancs. <small>FR, NV</small>	

ROSÉ

Carignan - Horse & Plow. <small>North Coast, CA '17</small>	12
Pinot Noir - Reeve. <small>Anderson Valley, CA '17</small>	

WHITE

Gruener Veltliner - Skeleton. <small>Burgenland, Austria '17</small>	10
Sauvignon Blanc - Tiki. <small>Marlborough, NZ '16</small>	12
Riesling - Reeve "Prism". <small>Mendocino County, CA '17</small>	13
Chardonnay - Hilliard Bruce Estate. <small>Sta Rita Hills, CA '13</small>	14

RED

Malbec - Black Cabra. <small>Mendoza, AR '16</small>	10	40
Pinot Noir - Windy Oaks. <small>Santa Cruz Mountains, CA '16</small>	15	60
Pinot Noir - Reeve. <small>Anderson Valley, CA '16</small>		96
Zinfandel - Bedrock Old Vine. <small>CA '16</small>	12	48
Cabernet - Adelaida. <small>Paso Robles, CA '13</small>	15	60

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COCKTAILS OVERLEAF

4 CARDS MAX SPLIT PER PARTY
20% GRATUITY ADDED TO GROUPS OF 6 OR MORE

COCKTAILS

by Cole Apodaca & Todd Walker

-  **HEROES** 14
Michter's Rye steeped with tangier tea, sirop de canne, Alessio and lemon
\$2 per drink donated to My Friend's Place charity
-  **BLOCK ROCKIN' BEETS** 14
Don Julio Reposado, Giffard Pêche, Dolin, beets & scorched rosemary
-  **WHITE SATIN** 14
Bombay Dry, St. Germain, Dolin Blanc, lemon & egg whites
-  **AFTERNOON DELIGHT** 14
Illegal Mezcal rested for 7 days with fresh cucumber & pineapple, Giffard Banane du Bresil, toasted coconut, lime
-  **EL REY JORGE** 14
Casamigos Blanco sous-vide with apple, orange, thyme, habanero & hibiscus, Giffard Passion fruit, lemon
-  **LINDA, LINDA** 14
Delerio Joven Mezcal, orange bell pepper infused Pavan, Thai peppers, lemon
-  **THE ALIBI** 14
Ketel One, Aperol, Japanese green tea, strawberry, lemon
-  **MS GOODNIGHT** 16
Nolet's Gin, spicy red pepper blended with St Germain, lemon
-  **FREE FALLING** 14
Suntori Toki rested with fresh peach, lemon & green apples & topped with sparkling apple
-  **MORENITA** 16
Codigó Reposado, golden raisin washed Pedro Ximenez, Tio Pepe, Aperol, grapefruit bitters. Served with a chocolate truffle
Created by our amigo, Emilio Valencia World Class UAE 2017

NMH.LA

#nomoreheroesLA

NO MORE HEROES

FROZEN

-  **THE O.G** 12
Rain Cucumber Vodka, fresh-juiced watermelon, mint & lime
-  **SHY SHY** 16
Adelaida Rosé & Hangar 1 Rosé vodka with Giffard Pamplemousse, Litchi-Li rested with fresh citrus & strawberry
-  **LOUD MOUTH SOUP** 12
Tullamore Dew Whiskey, coffee, Irish cream & milk
-  **HOUSE MARG** 12
Cazadores Blanco, house mix, fresh lime
Variations
 - Prickly Pair & Jasmine Blossom
 - Lava Lamp with Coronita

CLAY POT

The following spirit forward cocktails have been stored in glass decanters then clay pots for a minimum of 6 weeks to allow them to oxidize and in time create a smooth and rich taste.

SMILE ON THE ROCKS

Sipsmith Gin, Alessio, Campari, Umeshu, shiso & plum bitters

WELL-MANNERED FRIVOLITY

Del Maguey Vida, Punt e Mes, Campari & spiced chocolate bitters

14 each

