

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
SHERINGHAM 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

FOOD

SAFFRON ARANCINI **v** 7

fior di latte, arrabbiata tomato
fondue, grana padano

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