

Cocktails

Sweet

Emerald Gimlet 17

Absolut 'Elyx' Vodka, basil, lemon nectar, fresh lime

The Daffy 17

Mount Gay XO Rum, Mount Gay 'Eclipse' Rum, crème de coconut, cold pressed lime, Thai bird chili nectar, chili lime dust

Pink Panther 17

The Botanist Gin, St. Germain Liqueur, pink peppercorn syrup, lemon

Beauty Elixir 17

Sipsmith Gin, cucumber, strawberry, rosé sparkling wine

O.D.B. "Old Dirty Bramble" 17

Maestro Dobel 'Diamante' Tequila, smoked blackberries, boney, ginger, lemon

Earl The Pearl 17

Hangar One Vodka, Earl Grey Tea, lemon, mint syrup

Green With Envy 17

Stolichnaya cucumber vodka, St. Germaine, jalapeño cilantro nectar, cold pressed lime, celery salt

Bubbles & Berries 19

Taittinger Champagne, EFFEN Vodka, St. Germain Liqueur, muddled strawberries



Savory

The Woodsman 17

Maker's Mark Bourbon, allspice dram, maple syrup, lemon, muddled pears

Notorious B&E 17

Manifest, Domaine de Canton ginger liqueur, cold pressed lime, house lemon nectar, matcha, egg white

Velvet Orange 17

Tito's Handmade Vodka, Angostura Amaro, cold pressed lime, orange & pineapple, with a perfect serve of Red Bull Orange Edition

The Delorean 17

Fig-infused Remy Martin 1738, Cointreau, cold pressed lemon, house lemon thyme nectar



Barrel Aged

Madison Avenue 17

Woodford Reserve Bourbon, Cinzano '1757' Sweet Vermouth, Maple Syrup, Orange Bitters

The White Whale 17

El Silencio Mezcal, Dolin Blanc vermouth, Cocchi Americano, apple bitters, house dehydrated apple

Pawn Lounge Menu

K-town Bao Burgers 8 each
*31 day dry aged chuck, gochujang aioli,
shishito-daikon slaw, bao bun*

Caesar Toast 12
creamy garlic, crispy chicken skin

Avocado, Lemon & Espelette Toast 14

* Tomato Tartare 14
sunny side up quail egg, parmesan crostini

“Chile Relleno” Empanadas 14
poblano, manchengo, jalapeño-lime crema

* Orange Kissed Salmon Ceviche 15
jalapeño, mango, crispy corn tortilla

* Tuna Poke Wonton Tacos 17
chiffonade cilantro, radish, wasabi kewpie

Grilled Cheese, Smoked Bacon 18
& Tomato Soup Dumplings

Korean Fried Chicken 18
*cucumber kimchi, pickled shiitake mushrooms,
gochujang glaze, sesame seeds*

Shrimp Cocktail 19
pickled peppers, shallots, citrus aioli

Spanish Braised Octopus Tacos 18
white bean salsa verde, chorizo infused saffron aioli