

Cocktails

ORIGINALS

Five-Day Weekend Tequila, Ancho Reyes, grapefruit, lime, honey-ginger, Mezcal spritz 25% ABV	14
Open Field Rye, Cynar, Oloroso Sherry, celery bitters, lemon peel 32% ABV	14
Wild at Heart Vodka, Aperol, strawberry, lemon, club soda, Peychaud's bitters 24% ABV	13
Corpse Paint Reviver Aquavit, Kronan Punsch, Byrrh, Death tincture, orange crucifix 28% ABV	15
Ohm's Law Japanese whisky, almond orgeat, yuzu and umami bitters, lemon peel 35% ABV	17
Third Verse Carrot juice, Thai chile, lime, saline, ginger, soda, candied ginger 0% ABV	10

COVERS

Old Fashioned Rye, bourbon, demerara, bitters blend, orange peel, Luxardo cherry <i>Jerry Thomas</i> 38% ABV	12
Gin Blossom Gin, Blanc vermouth, Apricot liqueur, orange bitters <i>Julie Reiner</i> 33% ABV	16
Division Bell Mezcal, Aperol, Luxardo, lime juice, grapefruit peel <i>Phil Ward</i> 24% ABV	15
Algonquin Rye, blanc vermouth, pineapple juice, lemon, honey syrup <i>Unknown</i> 19%ABV	12
Mai Tai Rum, almond orgeat, dry curacao, vanilla bean, lime <i>Trader Vic</i> 24% ABV	15
Saturn Gin, Velvet Falernum, passionfruit, almond orgeat, Lemon J. <i>Popo Galsini</i> 20% ABV	12
Cameron's Kick Blended Scotch, Irish Whiskey, almond orgeat, lemon <i>Harry McElhone</i> 24% ABV	14

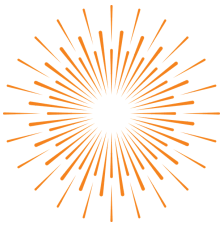
REMIXES

Night and Day Bourbon, Mandarine Napoleon, Cocchi Americano, cardamom bitters 34% ABV	14
Greensleeves Mezcal, Tequila, Italicus, cilantro syrup, lime, msg, habanero tincture 26% ABV	15
Four-Vermouth Martini Gin, house vermouth blend, Italicus, lemon peel 29% ABV	13
Valley Stream 74 Old Tom Gin, Montenegro, Tequila, Rum, Cointreau, lemon, simple, Prosecco 17% ABV	13
(Don't) Smoke in Bed Tequila, Chipotle-Lillet, Gran Classico, Mezcal, orange bitters 29% ABV	15
Carajini Espresso liqueur, cold brew, Licor 43, Averna Amaro, espresso beans 20% ABV	14
Pina Fermata Pathfinder, Pineapple, Coconut cream, Lemon, Golden Turmeric honey 0% ABV	10
Good Pal Drink Monday Gin, Pathfinder, Giffard Aperitif, ginger, orange peel 0% ABV	12



Sound Bites by Beau Catering

Housemade Smoked Sea Salt Chips 12	Housemade Pie 10
with Caramelized Shallot Dip	<i>Ask your bartender for today's flavors</i>
Whipped Ricotta with lemon, thyme, and honey 12	
served with crostini	
Jalapeno Pimento Cheese 12	
served with buttered saltine crackers	<i>Like what you're tasting?</i>
Everything Snack Mix with pretzels, bagel chips, oyster 6	<i>Visit BeauCatering.com</i>
and goldfish crackers, in buttery seasoning	



Wine

SPARKLING

Prosecco Bele Casel Asolo Veneto, Italy 11%	12/48
Sparkling Rose Pupitre Cava Brut Rosat Spain 11.5%	13/52
Sparkling Rose Leitz Eins Zwei Zero Germany 0% (8.5 oz can)	14

WHITE

Txakolina Xarmant Spain 2023 12.5%	13/52
Chardonnay Tenuta Mazzolina ‘Camara’ Italy 2023 13%	14/56
Pinot Grigio Bidoli Friuli Grave, Italy 2024 13%	11/44
Sauvignon Blanc Leitz Baden, Germany 0%	15/60
Rose Cora Cerasuolo d’Abruzzo Italy, 2025	11/44

RED

Pinot Noir Grochau Cellars “Commuter Cuvee,” Oregon 2023 13.6%	14/56
Bordeaux Rouge Chateau Vilatte, France 2016 14%	14/56
Pinot Noir Plus & Minus Australia 0%	14/56



Beer

DRAFT

Lager Steel String Brewery Dad Fuel 5.1%	8
Pilsner Burial Shadowclock 5.5%	9
IPA Heist Citraquençh’l Hazy IPA 7.1%	9
Hefeweizen Live Oak 5.3%	9

CANS / BOTTLES

Modelo Especial 4.4%	5
Fullsteam Rocket Science IPA 7%	6
Pisgah Pale Ale 5.1%	6
Highland Gaelic Ale 5.5%	6
Guinness 16oz 4.2%	9
Austin Eastciders Original 5%	8
Athletic Brewing Run Wild IPA 0%	5
Ceebo German Style Pilsner 0%	5

Zero ABV

St. Agrestis Negroni	12
Saratoga Springs Sparkling Water 28oz	9
Coca-Cola (Cane Sugar)	5
Topo Chico (Original)	6
Maine Root Ginger Beer	5
Q Tonic	5
Galvanina Chinotto	9
Sprite (Cane Sugar)	5
Boylan Diet Cola	5