

The Bar

SPECIALTY COCKTAILS

The Darwin Old Fashioned \$14

Don Q Reserva 7 Year Rum, ginger liqueur, toasted syrup, angostura bitters

Evolution \$14

Corazon tequila, lime juice, cointreau, agave nectar orange bitters, tajin rim

The Botanist \$12

Gin, lime juice, basil simple syrup, cucumber mint sparkling

The Beagle \$14

Sagamore Signature #83 Rye, sweet vermouth, cherry heering, bitters

Expression & Emotions \$12

New Amsterdam Vodka, radio roaster cold brew, cream, vanilla syrup

Fires & Desires \$14

Hibiscus liqueur, vodka lemon juice, simple, orange bitters

DARWIN DELIGHTS

Popcorn \$7

truffle or ranch

Olive Tapenade \$9

marconas, sourdough bread (df)

Hummus & Crudite \$12

radish, carrots, celery, pine nuts,
garlic oil, smoked paprika (df/gf)

Cheese Board \$15

berries, peach jam, macrconas, trio
chef's selections of cheeses, toast points

Apple & Bleu Cheese Pizza \$16

Fuji apple, gorgonzola, honey garlic oil

Pepperoni Pizza \$16

Mozzarella, cheddar, pepperoni, red sauce

Pear & Prosciutto Pizza \$17

Mozzarella, arugula, pear, prosciutto, balsamic,
garlic oil

Kale & Roasted Garlic Pizza \$16

Mozzarella, cheddar, roasted kale, roasted garlic

Charcuterie \$18

Cornichons, whole grain mustard, trio of chef's
selection of meats, toast points