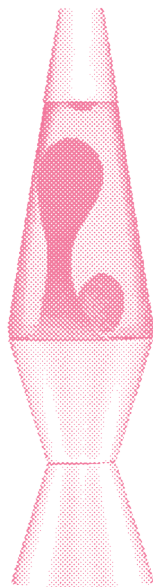
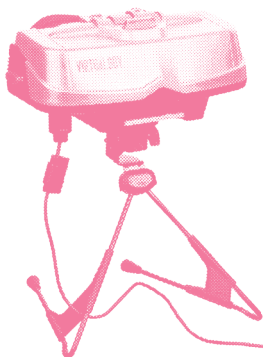
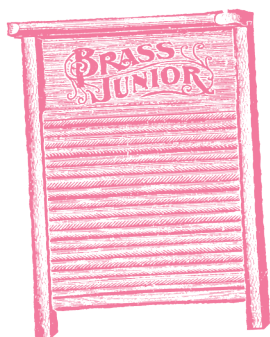
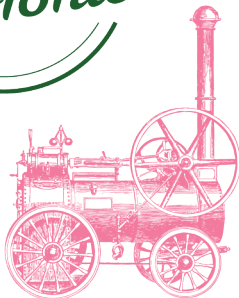
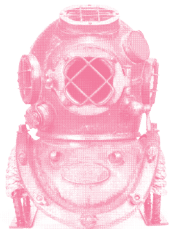
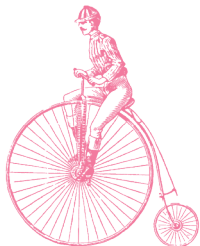
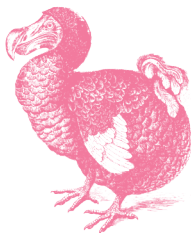


Forgotten Tonic



**THE GREATEST SECRETS
ARE ALWAYS HIDDEN IN THE
MOST UNLIKELY PLACES.**

- ROALD DAHL



SAINT AUGUSTINE



**YOU ARE
HERE!**



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APPETIZERS

FRIED GREEN TOMATO *DF/V*

Crispy green tomatoes coated in a savory blend of flour and cornmeal, served over citrus slaw, and drizzled with a tangy remoulade sauce 11

PESTO FLATBREAD *V*

Naan bread topped with seasonal vegetables, crumbled feta, and microgreens, all beautifully drizzled with a rich balsamic reduction 12

- *Add prosciutto 8*

CAJUN EGG ROLLS

Crispy egg rolls filled with blackened chicken, cream cheese, chili paste, cabbage, and black beans, served with a bold spicy ranch sauce for dipping 14

BRUSCHETTA *V*

Oven-roasted grape tomatoes and garlic atop thick-cut toast, with melted mozzarella, basil chiffonade, and a balsamic reduction 9

MARINATED OLIVES *GF/DF/VG*

A medley of Manzanilla, Kalamata, and Greek olives, marinated in a zesty mix of citrus peels, garlic, herbs, red wine vinegar, and olive oil 11

MONTENEGRO MEATBALLS

Ground beef meatballs infused with Amaro Montenegro and exotic spices, mixed with almonds and onions, served over a luxurious herbed cream sauce 12

ROASTED BEET HUMMUS *GF/DF/VG*

Blending sweet roasted beets with creamy chickpeas, tahini, and a splash of lemon juice. Infused with garlic, cumin, and olive oil, it's seasoned to perfection. Garnished with paprika and toasted sesame seeds and served with fresh veggies 9

BAKED BRIE *V*

Creamy brie encased in golden puff pastry, topped with melba sauce, almonds, cranberry, and orange zest, served with fresh fruit and crackers 14

WARM BREAD *DF/VG*

A half loaf of freshly warmed ciabatta, served with robust, herb-infused olive oil featuring garlic, basil, oregano, and a hint of chili flake 10

CHARCUTERIE BOARD

Chef's selection of cured meats and cheeses accompanied by toasted bread, cornichons pickles and olives MKT

SOUP & SALAD

CAESAR SALAD*

Crisp romaine hearts with garlic croutons, shaved Parmesan, anchovy fillets, and a creamy Caesar dressing
Half 10 / Whole 18

- Add blackened Chicken Breast 12

FT HOUSE SALAD GF/V

Vibrant mix of leafy greens, cucumber, tomatoes, red onion, dried cranberries, and shaved carrots, all tossed in a rich balsamic vinaigrette
Half 10 / Whole 18

- Add grilled Shrimp 12

SEASONAL SALAD

Chef's choice of seasonally rotating greens and dressing, ask your server for details MKT

CARROT & BEET SOUP DF/GF/VG

Warm blend of roasted beets and carrots, simmered with onion, garlic, ginger, and herbs, seasoned to perfection for a comforting and earthy flavor 9

KIDS

I DON'T WANT THAT GF/V

Pasta sauteed with parmesan and garlic 12

I'M NOT HUNGRY V

Toasted flatbread with melted havarti and parmesan cheese 12
- Add Bacon 3

I DON'T KNOW DF

Crispy chicken tenders with french fries and honey mustard 12

I DON'T CARE DF

Grilled hamburger on a pretzel bun with french fries 12
- Add havarti cheese 2



GF = Gluten-free | DF = Dairy-free | V = Vegetarian | VG = Vegan

Our kitchen prepares items where nuts, wheat, dairy, soy, and other potential allergens are used. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially for individuals with certain medical conditions.

Menus and recipes are subject to change based on availability and cost.

In an effort to improve staff benefits, Forgotten Tonic adds a surcharge to all guest checks. This surcharge supports the entire team behind your experience. If you do not wish to contribute, please let us know and we'll remove it from your bill.

SIDES

FRENCH FRIES *DF/V*

Seasoned french fries with roasted garlic aioli and sweetened & puréed tomatoes 11
- *Trufflize it 3*

FOUR CHEESE GRITS *GF/V*

Creamy stone-ground grits blended with a rich quartet of Havarti, Parmesan, Asiago, and Romano cheeses, finished with green onion 11

ROASTED POTATOES *GF/DF/VG*

Fingerling heirloom potatoes seasoned with a medley of garlic, oregano, basil, rosemary, and a blend of aromatic spices 13

WILD RICE SALAD *GF/DF/VG*

Medley of black, brown, and red wild rices, mixed with green onions, roasted pecans, celery, cranberries, and dressed in a tangy raspberry vinaigrette, served cold 9

SEASONAL VEGETABLE

Seasonally inspired vegetable with chef's choice of preparation MKT

STIRFRY ANCIENT GRAINS *GF/DF/VG*

Wholesome mix of long grain brown rice, sweet brown rice, Wehani, Black Japonica, and carrots tossed in a rich teriyaki sauce and garnished with green onions 13

MASHED POTATOES *GF/V*

Fluffy skin-on red potatoes mashed milk and butter, seasoned with roasted garlic, thyme, and a hint of white pepper 13
- *Trufflize it 3*

CITRUS SLAW *GF/DF/VG*

A crisp blend of seasonal vegetables tossed in a refreshing citrus vinaigrette with green onion and parsley 9

SWEET POTATO HASH *DF/VG*

Savory mix of roasted sweet potatoes, beets, carrots, mushrooms, and broccolini, all tossed in a rich caramelized miso sauce 15
- *Add Chicken Breast 12*

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MAINS

FRESH CATCH

Seasonally caught fish with chef's choice of seasonal side MKT

FISH SANDWICH

Choose fried, grilled or blackened seasonal fish, served on a pretzel bun with dill tartar, leafy greens, tomato, and red onion, accompanied by crispy French fries MKT

FT BURGER

Juicy ground beef topped with melted Havarti, caramelized onions, bacon, and pickles, lightly dressed with FT sauce on a pretzel bun, accompanied by French fries 19

CHICKEN SANDWICH

Grilled, buttermilk-brined chicken breast with pickles, Caesar* dressing, and citrus slaw, nestled in a pretzel bun, served with crispy French fries 19

BLFGT *DF*

Crispy fried green tomatoes and a generous helping of bacon, layered with leafy greens and ciabatta, dressed in roasted garlic aioli and remoulade, with French fries 17

- Add Avocado 4

- Add Chicken Breast 12

CHEF'S CUT

Chef's choice of steak, preparation and seasonally inspired side MKT

PASTA PRIMAVERA *V*

Al dente cavatappi pasta with sautéed seasonal vegetables in a pesto cream sauce, beautifully garnished with freshly shaved Parmesan 19

- Add Chicken Breast or Shrimp 12

SHRIMP & GRITS ÉTOUFFÉE

Spicy blackened shrimp and andouille sausage atop creamy cheese grits, finished with green onion and jalapeño for a bold Cajun-inspired flavor 26

SAUTEED MUSSELS *DF*

Blue mussels and crispy chorizo in a savory seafood stock with garlic, fire-roasted tomatoes, onions, and rosemary, served with hearty thick-cut bread 25

CHICKEN BELLA *GF*

Juicy, buttermilk-brined grilled chicken breast over garlic skin-on mashed potatoes, topped with fresh spinach, tomato, and a rich herbed cream sauce 28

PORK CHOP *GF/DF*

A 14 oz bone-in brined pork chop, coated in Dijon mustard and herbed panko breadcrumbs, with celery root purée and herb-roasted heirloom fingerling potatoes 3

TERIYAKI TEMPEH *DF/VG*

Marinated local yellow pea tempeh with roasted root vegetables, mushrooms, and onions, tossed in caramelized miso sauce, paired with steamed wild rice 25

DESSERT

BOURBON CARAMEL CHEESECAKE

Chicago-style cheesecake with a pecan Sandie crust, topped with crispy bacon, rich bourbon caramel, and a drizzle of chocolate sauce 11

FLOURLESS CHOCOLATE TORTE GF/V

Decadent double-layered torte with rich chocolate ganache, adorned with fresh raspberries, melba sauce, and a dusting of powdered sugar 13

VEGAN PANNA COTTA GF/DF/VG

Silky coconut milk panna cotta sweetened with agave nectar and vanilla and topped with luscious amarena cherries 9

COLD BREW AFFOGATO GF/V

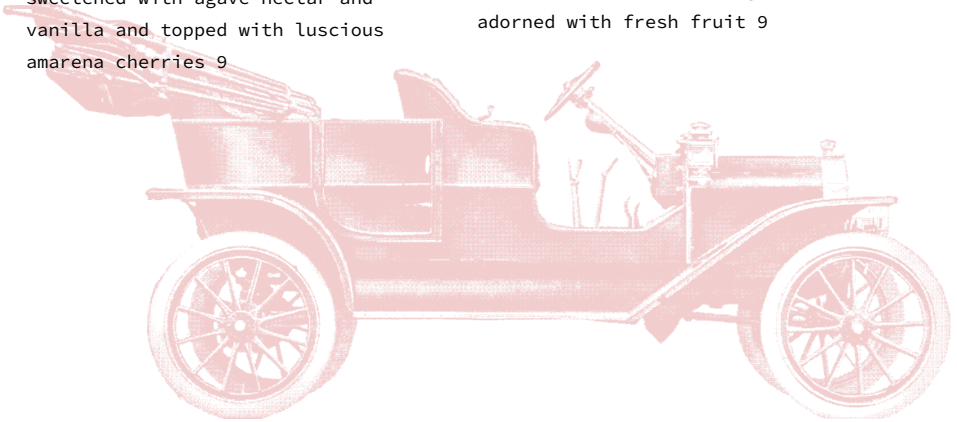
Creamy vanilla ice cream drenched in rich cold brew coffee, topped with whipped cream, crushed almonds, a sprinkle of cinnamon, and a mint leaf 9

BROWN BUTTER CAKE V

Indulgent warm browned butter cake topped with zesty lemon curd, seasonal macerated berries, a hint of dry curaçao, fresh mint, and a swirl of whipped cream 11

CRÈME BRÛLÉE GF/V

Smooth, rich vanilla custard with a perfectly caramelized sugar crust adorned with fresh fruit 9



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MODERN COCKTAILS

SECRET SOCIETY

Decadent & Mysterious. Cacao nib infused gentian amaro and fernet, shaken with a whole egg and maple syrup, served up with a sprinkle of nutmeg. 14

PASSION OF PEDRO

Tropical & Luscious. Serves two, Mexican rum, passion fruit liqueur, mango mint shrub, and coconut cream, accented by lime juice, served in a Pedro bust. Mug sold separately. 23

SO FETCH

Crisp & Refreshing. Florida gin mixed with yellow chartreuse, dry vermouth, raspberry anise shrub, and lemon juice, served over crushed ice in a Collins glass with seltzer. 15

I CAN'T EVEN

Binge Worthy & Smoky. Blanco tequila with strawberry jalapeño shrub and bitter aperitif, mezcal, grapefruit, and lime, shaken and served over a large ice cube with cucumber. 13

NORTHERN ATTITUDE

Warm & Spiced. Bonded rye whiskey with apple and lemon juice, infused with chai and Angostura bitters, frothed and served warm in a cozy ceramic mug. 13

NON-ALCOHOLIC

N/A APEROL SPRITZ

Non-Alcoholic Aperitif,
Grapefruit Soda, Seltzer, Salt 7

HOUSE SODAS

Blackberry Lemongrass
Raspberry Anise
Strawberry Jalapeño
Ginger Beer

RAISING CANE

Fruity & Elegant. Vodka and elderflower liqueur, enhanced with blackberry lemongrass shrub and a hint of honey, shaken and strained into a chilled coupe glass. 13

PLANET OF THE GRAPES

Fruity & Herbaceous. Peruvian pisco with grape cordial and rosemary, accented by lemon juice and Luxardo bitter, shaken and served up in a coupe 16

SEASONAL MILK PUNCH

Complex & Silky. Seasonally inspired, featuring Nicaraguan silver rum, strawberry, basil, and lemon, milk-clarified and chilled, served elegantly over a large ice cube. 13

COWBOY'S BREAKFAST

Robust & Rich. Bacon fat-washed Texas whiskey stirred with maple syrup, coffee and aromatic bitters, served over a large ice cube with an orange twist 14

FORGOTTEN TONIC

Alluring & Herbal. Navy strength gin and green chartreuse mixed with genepy, lime zest, and quinine, carbonated and elegantly served in a wine glass. Limited supply. 19

PINK CLOVER

Orange, Ginger Lemon,
Raspberry, Anise, Aquafaba 9

OTHER

Sparkling Mineral Water	Sprite
Natural Spring Water	Ginger Ale
Sugar Free Red Bull	Iced Tea
Coca-Cola	Lemonade
Diet Coke	Coffee

WINE BY THE BOTTLE

WHITE

MOSCATO

La Perlina, Italy 33

PINOT GRIGIO

Gabbiano, Veneto Italy 46

PINOT GRIS

Ponzi, Willamette Valley Oregon 46

SAUVIGNON BLANC

Whitehaven, Marlborough 48

BORDEAUX BLANC

Château Mezain, Bordeaux 28

ROSÉ

Flours De Prairie, Provence 53

CHARDONNAY

Brown Unoaked, California 49
La Chevalière, Pays D'oc France 29
Rombauer, Los Carneros 78
Sonoma-Cutrer, Russian River Valley 47
Wente Morning Fog, California 43

CÔTES DU RHÔNE

Famille Perrin Reserve, Rhône 29

RED

PINOT NOIR

Bouchard Aine & Fils, Burgundy 55
Etude, Carneros California 62
Four Graces, Willamette Valley 44
Portlandia, Oregon 57

MERLOT

Velvet Devil, Washington State 44

ZINFANDEL

Valrav, Sonoma County 47

ZINFANDEL / SYRAH BLEND

Orin Swift Eight Years
In The Desert, California 93

TEMPRANILLO

Flaco, Madrid 34

MALBEC

La Posta Mendoza 42

BORDEAUX STYLE BLEND

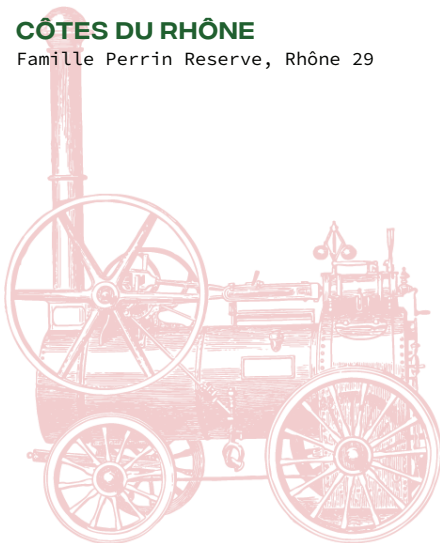
Chappellet Mountain Cuvée,
California 75

CABERNET SAUVIGNON

Juggernaut, California 43
Louis Martini, Sonoma County 59
Sailor's Grave, Napa Valley 56
Scattered Peaks, Napa Valley 63

PETITE SIRAH / ZINFANDEL BLEND

Phantom, California 48



WINE BY THE GLASS

WHITE

MOSCATO

La Perlina, Italy 9.4

PINOT GRIGIO

Gabbiano, Veneto Italy 12.9

SAUVIGNON BLANC

Whitehaven, Marlborough 14.9

ROSÉ

Flours De Prairie, Provence 14.9

CHARDONNAY

Brown Unoaked, California 14.8

Wente, Livermore Valley 12.2

RED

PINOT NOIR

Portlandia, Oregon 16.2

MERLOT

Velvet Devil, Washington State 12.4

TEMPRANILLO

Flaco, Madrid 9.6

MALBEC

La Posta, Mendoza 14.9

CABERNET SAUVIGNON

Louis Martini, Sonoma County 16.8

PETITE SIRAH / ZINFANDEL BLEND

Phantom, California 13.7

BEER

CRAFT

CIDER

Ace Pineapple

GOLDEN ALE

Ancient City

HEFEWEIZEN

Funky Buddha Floridian

PILSNER

Orange Blossom

PALE ALE

Sierra Nevada

IPA

Cigar City Jai Alai

Intuition Easy On The Eye

SOUR

Dogfish Head Seaquence

DOMESTIC

Bud Light

Michelob Ultra

Miller Lite

Pabst Blue Ribbon

Yuengling

DOMESTIC

Corona

Guinness

Heineken 0.0

Stella Artois

CHAMPAGNE

BY THE GLASS

CAVA BRUT ROSÉ

Mas Fi, Catalonia Spain 11.6

BRUT BLANC DE BLANCS

François Montand, France 13.1

BY THE BOTTLE

CAVA BRUT ROSÉ

Mas Fi, Catalonia 41

PROSECCO

La Marca, Italy 39

BRUT BLANC DE BLANCS

François Montand, France 46

BRUT CHAMPAGNE

Veuve Clicquot Yellow Label 99

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

Bubbles, Turbinado,
Angostura, Lemon Oil 11

FRENCH 75

Bubbles, Gin, Lemon 12

MIMOSA

Bubbles, Orange 11

DEATH IN THE AFTERNOON

Bubbles, Absinthe 14

HUMMINGBIRD

Bubbles, Elderflower
Liqueur, Seltzer 12

AIRMAIL

Bubbles, Aged Rum, Lime, Honey 12

SPRITZ

Your Choice Of Aperol, Campari
or Cynar With Bubbles & Seltzer 14

OLD CUBAN

Bubbles, Aged Rum, Lime,
Aromatic Bitters, Mint 12

VODKA

BELVEDERE

Rye, Poland, 40%

BOYD & BLAIR 151

Potato, PA, USA, 75.5%

BRACKISH

Corn, FL, USA, 40%

CHOPIN

Potato, Poland, 40%

CROP MEYER LEMON

Flavored, MN, USA 35%

GREY GOOSE

Grain, France, 40%

KETEL ONE

Wheat, Netherlands, 40%

MANIFEST

Potato, FL, USA, 40%

ST. AUGUSTINE

Sugar Cane, FL, USA, 40%

ST. GEORGE GREEN CHILE

Flavored, CA, USA, 40%

STOLICHNAYA

Winter Wheat, Russia, 40%

TITO'S

Corn, TX, USA, 40%

WHEATLEY

Wheat, KY, USA, 40%

WODKA

Rye, Poland, 40%

VODKA COCKTAILS

APPLE MARTINI

Vodka, Apple, Cinnamon,
Honey, Lemon 10

VESPER

Vodka, Gin, Lemon Oil,
Aperitif Wine 12

POMEGRANATE MARTINI

FT Citrus Peel Infused Vodka,
Pomegranate Liqueur,
Cranberry, Lemon 11

BLOODY MARY

Jalapeno Vodka, Tomato, Lemon,
Spices 12, After 5:00pm 17

COSMOPOLITAN

Ft Citrus Peel Infused Vodka,
Cointreau, Cranberry, Lime,
Orange Oil 11

MOSCOW MULE

Vodka, Ginger, Citrus, Seltzer 12

VODKA MARTINI

Vodka, Olive Brine or Dry Vermouth,
Olives Or Lemon Twist 10

LONG ISLAND ICED TEA

Vodka, London Dry Gin, Blanco
Tequila, Silver Rum, Orange Liqueur,
Lime Cordial, Lemon, Cola 11

GIN

BEEFEATER

London Dry, England, 47%

BOLS

Genever, Holland, 42%

BOMBAY SAPPHIRE

London Dry, England, 47%

BOTANIST

Modern, Scotland, 46%

FORD'S

London Dry, England, 45%

HAYMAN'S

Old Tom, England, 40%

HAYMAN'S ROYAL DOCK

Navy Strength, England, 57%

HENDRICK'S

Modern, Scotland, 44%

HIGHCLERE CASTLE

London dry, England, 43.5%

MANIFEST

Modern, Florida, 45%

MANIFEST BARRELED

Aged, Florida, 45%

MONKEY 47

Modern, Germany, 47%

NOLET'S SILVER

Modern, Holland, 47.6%

PLYMOUTH

Plymouth, England, 41.2%

ROKU

Modern, Japan, 43%

ST. AUGUSTINE NEW WORLD

Modern, Florida, 47%

ST. GEORGE BOTANIVORE

Modern, California, 45%

TANQUERAY

London Dry, England, 47.3%

GIN COCKTAILS

GIN MARTINI

Gin, Dry Vermouth, Lemon Oil 13

TOM COLLINS

Old Tom Gin, Lemon, Seltzer 10

ALASKA

Gin, Yellow Chartreuse,
Orange Bitters 13

GIMLET

Navy Strength Gin,
Lime Cordial 12

BEE'S KNEES

Gin, Lemon, Honey, Lavender 11

SATURN

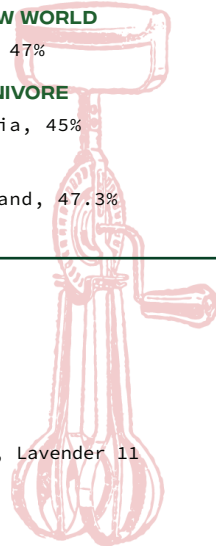
Navy Strength Gin, Passion Fruit,
Orgeat, Falernum, Lemon 19

LONDON MAID

Gin, Mint, Cucumber, Lime 12

NEGRONI

Gin, Sweet Vermouth, Campari 13



SUGARCANE

APPLETON ESTATE SIGNATURE

Gold, Jamaica, 40%

AVUÁ PRATA

Cachaça, Rio De Janeiro, 42%

BACARDI SUPERIOR

Silver, Puerto Rico, 40%

CAPTAIN MORGAN

Spiced, Us Virgin Islands, 40%

CLÉMENT MAHINA COCO

Flavored, Martinique, 18%

CLÉMENT VSOP

Agricole Vieux, Martinique, 40%

DIPLOMATICO EXCLUSIVA

Aged, Venezuela, 40%

FLOR DE CAÑA EXTRA SECO 4 YR

Silver, Nicaragua, 40%

HAMILTON 86

Aged Rum, Guyana, 43%

HAMILTON 151

Aged Overproof Rum, Guyana, 75.5%

J. WRAY & NEPHEW

Silver Overproof, Jamaica, 63%

LA FAVORITE AMBRE

rhum agricole vieux, martinique, 50%

MOUNT GAY ECLIPSE

Gold, Barbados, 40%

PLANTATION 5 YR

Aged, Barbados, 40%

PLANTATION O.F.T.D.

Navy Strength, Caribbean, 69%

PLANTATION PINEAPPLE

Flavored, Multiple countries, 40%

RON ZACAPA 23 SISTEMA SOLERA

Aged, Guatemala, 40%

SMITH & CROSS

Navy Strength, Jamaica, 57%

URUAPAN PLATA

Charanda, Mexico, 46%

SUGARCANE COCKTAILS

CAIPIRINHA

Cachaça, Lime, Turbinado 11

DARK & STORMY

Dark Rum, Ginger, Lime, Seltzer 11

MOJITO

White Rum, Mint, Lime, Seltzer 11

PIÑA COLADA

Aged, Overproof, and Coconut Rums, Coconut, Pineapple, Lime, Angostura Bitters 13

DAIQUIRI

White & Overproof Rums, Lime, Turbinado 9

STRAWBERRY DAIQUIRI

White Rum, Lime, Strawberry 10

HEMINGWAY DAIQUIRI

White Rum, Maraschino Liqueur, Lime, Grapefruit 12

MAI TAI

Aged, Dark & Agricole Rums, Orange Liqueur, Lime, Orgeat, Bitters 15

WHISKEY

UNITED STATES

BULLEIT

Bourbon, KY, 45%

CHATTANOOGA CASK 111

High Malt Bourbon, TN, 55.5%

GEORGE DICKEL

Rye, TN, 45%

GEORGE DICKEL 13 YR

Bourbon Bottled in Bond, TN, 50%

HIGH WEST

Double Rye, UT, 46%

JACK DANIEL'S OLD NO.7

Tennessee Bourbon, TN, 40%

NOB CREEK

Bourbon, KY, 50%

MAKER'S 46

Bourbon, KY, 47%

MAKER'S MARK

Bourbon, KY, 45%

MICHTER'S US*1

American, KY, 41.7%

MICHTER'S US*1

Single Barrel Straight Rye, KY, 42.4%

OLD FORESTER

Bourbon, KY, 43%

OLD GRAND-DAD

Bourbon, Bottled in Bond, KY, 50%

RITTENHOUSE

Rye, Bottled In Bond, KY, 50%

SEAGRAM'S 7 CROWN

Blended American, USA, 40%

ST. AUGUSTINE DISTILLERY

PORT FINISHED

Bourbon, FL, 51%

WHISTLEPIG PIGGYBACK

Rye, VT & CAN, 48.28%

WOODFORD RESERVE

Bourbon, KY, 45.2%

CANADA

CANADIAN CLUB 1858

Blended Canadian, 40%

CROWN ROYAL

Blended Canadian, 40%

SCOTLAND

AUCHENTOSHAN 12 YR

Single Malt, Lowlands, 40%

BALVENIE 14 YR CARRIBEAN CASK

Single Malt, Speyside, 43%

BALVENIE PORTWOOD 21 YR

Single Malt, Speyside, 40%

DEWAR'S WHITE LABEL

Blended, 40%

GLENFIDDICH 15 YR SOLERA RESERVE

Single Malt, Speyside, 40%

JOHNNIE WALKER BLACK LABEL 12 YR

Peated Blend, 40%

JOHNNIE WALKER BLUE LABEL

Peated Blend, 40%

LAPHROAIG 10 YR

Peated Single Malt, Islay, 43%

MACALLAN 12 YR SHERRY CASK

Single Malt, Highlands, 43%

MONKEY SHOULDER

Blended Malt, Speyside, 40%

IRELAND

GREEN SPOT

Single Pot Still, 40%

JAMESON

Blended, 40%

LOST IRISH

Blended, 40%

REDBREAST 12 YR CASK STRENGTH

Single Pot Still, ABV Varies

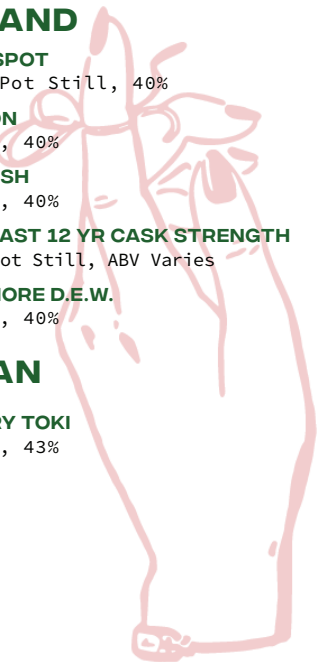
TULLAMORE D.E.W.

Blended, 40%

JAPAN

SUNTORY TOKI

Blended, 43%



WHISKEY COCKTAILS

PENICILLIN

Blended Scotch, Islay Scotch,
Ginger, Honey, Lemon 12

IRISH COFFEE

Blended Irish Whiskey, Brown Sugar,
Hot Coffee, Cream, Nutmeg 10

OLD-FASHIONED

Bottled in Bond Bourbon, Turbinado,
Antiquated Bitters, Citrus Oils 13

BLOOD & SAND

Blended Scotch, Sweet Vermouth,
Cherry Heering, Orange 11

GODFATHER IMPROVED

Blended Scotch, Sherry, Amaretto,
Maraschino, Bitters 14

RUSTY NAIL

Blended Scotch, Drambuie 11

COCOANUT GROVE COOLER

Blended Scotch, Passion Fruit,
Pineapple, Citrus, Orgeat,
Grenadine 15

SAZERAC

Bottled In Bond Rye, Absinthe,
Turbinado, Bitters, Lemon Oil 11

MANHATTAN

Bottled In Bond Rye,
Sweet Vermouth, Bitters 12

TIPPERARY

Blended Irish Whiskey, Green
Chartreuse, Sweet Vermouth,
Orange Bitters 15

PAPER PLANE

Bourbon, Amaro Nonino,
Aperol, Lemon 13

LION'S TAIL

Bourbon, Lime, Allspice Dram,
Angostura Bitters, Egg White 13

JAPANESE HIGHBALL

Japanese Whiskey, Lemon, Seltzer 13

BOURBON SOUR

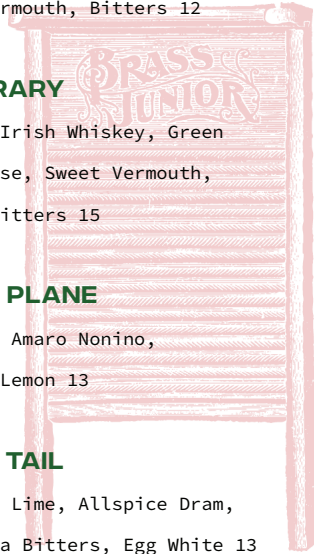
Bourbon, Lemon, Egg White,
Angostura Bitters 13

HOT TODDY

Bourbon, Honey, Lemon,
Cinnamon, Hot Water, Angostura 10

VIEUX CARRE

Bottled in Bond Rye, Cognac, Sweet
Vermouth, Benedictine, Bitters 12



AGAVE

ARETTE

Tequila Blanco, Jalisco, 40%

CASAMIGOS

Tequila Reposado,
Los Altos Jalisco, 40%

CHAWAR

Miske Blanco, Ecuador, 40%

DEL MAGUEY PECHUGA

Mezcal Joven, Oaxaca, 49%

DEL MAGUEY SAN LUIS DEL RIO

Mezcal Joven, Oaxaca, 47%

DEL MAGUEY VIDA

Mezcal Joven, Oaxaca, 42%

DON JULIO

Tequila Blanco, Los Altos Jalisco, 40%

DON JULIO 1942

Tequila Anejo, Los Altos Jalisco, 40%

EL TESORO

Tequila Anejo, Los Altos Jalisco, 40%

ESPOLON

Tequila Reposado,
Los Altos Jalisco, 40%

ILEGAL

Mezcal Joven, Oaxaca, 40%

MAESTRO DOBEL

Tequila Blanco, Jalisco, 40%

MIJENTA

Tequila Blanco,
Los Altos Jalisco, 40%

MILAGRO

Tequila Reposado,
Los Altos Jalisco, 40%

PATRON

Tequila Blanco,
Los Altos Jalisco, 40%

AGAVE COCKTAILS

PALOMA

Tequila, Lime, Grapefruit,
Agave, Salt, Seltzer 11

NAKED & FAMOUS

Mezcal, Yellow Chartreuse,
Aperol, Lime 13

OAXACAN OLD-FASHIONED

Reposado Tequila, Mezcal,
Agave, Mole Bitters 13

RANCH WATER

Blanco Tequila, Lime,
Mexican Mineral Water 11

MARGARITA

Blanco Tequila, Orange Liqueur,
Lime, Agave, Salt 11
- Spice it up 1

STRAWBERRY MARGARITA

Blanco Tequila,
Lime, Strawberry 11

HOLE IN THE CUP

Blanco Tequila, Absinthe,
Pineapple, Lime, Cucumber 10

EL DIABLO

Reposado Tequila, Blackberry
Liqueur, Ginger, Citrus, Seltzer 12

BRANDY

HENNESSY VS

Cognac, Cognac France, 40%

HENNESSY XO

Cognac, Cognac France, 40%

JANNEAU VS GRAND ARMAGNAC

Armagnac, Armagnac France, 40%

LAIRD'S APPLE

Bottled in Bond Brandy,
New Jersey, 50%

LUSTAU

Brandy, Jerez Spain, 40%

PERE MAGLOIRE FINE

Calvados, Normandy, 40%

PIERRE FERRAND FORMULA 1840

Cognac, Grande Champagne, 45%

PORTÓN MOSTO VERDE

Pisco, Peru, 43%

REMY MARTIN 1738 ACCORD ROYAL

Cognac, Cognac France, 40%

REMY MARTIN VSOP

Cognac, Cognac France, 40%

SINGANI 63

Brandy, Bolivia, 40%

BRANDY COCKTAILS

BRANDY ALEXANDER

Brandy, Creme de Cacao, Cream 10

DIKI DIKI

Calvados, Swedish Punsch,
Grapefruit 11

JAPANESE COCKTAIL

Cognac, Orgeat, Lime, Bitters 10

SANGRIA

Brandy, Red Wine, Citrus 9

SIDECAR

Cognac, Dry Curaçao, Lemon 12

JACK ROSE

Apple Brandy, Calvados,
Grenadine, Lemon 11

BRANDY FLIP

Brandy, Whole Egg, Turbinado 10

PISCO SOUR

Pisco, Citrus, Egg White,
Angostura Bitters 13

LIQUEUR

APERTIF

APEROL

Aperitif, Italy, 11%

CAMPARI

Aperitif, Lombardia Italy, 24%

SALERS

Aperitif, France, 16%

SELECT

Aperitif, Veneto Italy, 17.5%

FRUIT

BAUCHANT

Orange, Cognac France, 40%

HERRING

Cherry, Denmark, 24%

LUXARDO

Maraschino, Veneto Italy, 32%

PAMA

Fruit, Kentucky, 17%

PIERRE FERRAND DRY CURAÇAO

Fruit, France, 40%

HERBAL

BÉNÉDICTINE

Herbal, France, 40%

CHARTREUSE GREEN

Herbal, France, 55%

CHARTREUSE YELLOW

Herbal, France, 40%

DOLIN GENEPEY

Herbal, France, 45%

DRAMBUIE

Herbal, Scotland, 40%

LICOR 43

Herbal, Spain, 31%

PIMM'S NO. 1

Herbal, Scotland, 25%

RUMPLE MINZE

Herbal, Canada, 50%

TUACA

Herbal, Canada, 35%

DIGESTIF

ANGOSTURA

Amaro, Trinidad, 35%

AVERNA

Amaro, Sicily Italy, 29%

CYNAR 70

Amaro, Italy, 35%

FERNET BRANCA

Amaro, Lombardia Italy, 39%

FERNET JELÍNEK

Amaro, Czech Republic, 38%

JÄGERMEISTER

Digestif, Germany, 35%

MONTENEGRO

Amaro, Emilia-Romagna Italy, 23%

NONINO QUINTESSENTIA

Amaro, Friuli Italy, 35%

ZUCCA RABARBARO

Amaro, Lombardia Italy, 30%

OTHER

BAILEYS IRISH CREAM

Dairy, Ireland, 17%

DISARONNO

Nut, Lombardia Italy, 28%

MR. BLACK

Coffee, Australia, 25%

ST. GEORGE ABSINTHE VERTE

Absinthe, California, 60%



LIQUEUR COCKTAILS

LAST WORD

Green Chartreuse, Maraschino
Liqueur, Navy Strength Gin, Lime 13

AMARETTO SOUR

Amaretto, Barrel Proof Bourbon,
Lemon, Egg White 13

AMERICANO

Sweet Vermouth, Bitter Italian
Aperitif, Seltzer 8

PIMM'S CUP

Pimm's No.1, Ginger Ale,
Ginger, Lime, Angostura Bitters 11

PIÑA VERDE

Green Chartreuse, Pineapple,
Coconut, Lime 19

CHARLIE CHAPLIN

Sloe Gin, Apricot Liqueur, Lime 9

JUNGLE BIRD

Campari, Dark Rum, Pineapple, Lime 13

FERNET DAIQUIRI

Fernets Branca & Jelinek,
Turbinado, Lime 9

MIDORI SOUR

Melon Liqueur, Navy Strength Gin,
Lemon, Egg White 13

SLOE GIN FIZZ

Sloe Gin, Lemon, Seltzer, Egg White 13

GERMAN AMARO SPRITZ

Jagermeister, Sugar Free Red Bull,
You Know You Want One 8

TRINIDAD SOUR

Angostura Bitters, Bottled In Bond
Rye Whiskey, Orgeat, Lemon 14

NEGRONI

Gin, Sweet Vermouth, Campari 13

SHERRY PAINKILLER

Amontillado Sherry, Aged Rum,
Pineapple, Citrus, Coconut, Nutmeg 13



AFTER DINNER

FORTIFIED WINE

CINZANO EXTRA DRY

Vermouth Dry, Italy, 18%

COCCHI STORICO DI TORINO

Vermouth Sweet, Italy, 16%

DOLIN DRY

Vermouth Dry, France, 17%

DOLIN ROUGE

Vermouth Sweet, France, 16%

DOW'S FINE RUBY

Port Ruby, Portugal, 19%

HARVEYS BRISTOL CREAM

Sherry, Spain, 17.5%

LUSTAU DON NUNO

Sherry Oloroso, Spain, 20%

LUSTAU LOS ARCOS

Sherry Amontillado, Spain, 18.5%

NOILLY PRAT EXTRA DRY

Vermouth Dry, France, 18%

PUNT E MES

Vermouth Amaro, Italy, 16%

TAYLOR FLADGATE 10 YR

Port Tawny, Portugal, 20%

W&J GRAHAM'S SIX GRAPES

Port, Portugal, 19.5%

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Vodka, Cold Brew Coffee,
Turbinado, Lemon Oil 11

EGGNOG

Aged Rum, Vanilla, Almond,
Cream, Whole Egg 10

RAMOS GIN FIZZ

Old Tom Gin, Orange Blossom Water,
Citrus, Cream, Egg White,
Seltzer 19

HOT BUTTERED RUM

Aged Rum, Falernum, Butter, Hot
Water, Brown Sugar, Spices 10

KEY LIME PIE MARTINI

Herbal Vanilla Liqueur,
Overproof Vodka, Lime Cordial,
Cream, Graham Cracker 11

CHOCOLATE MARTINI

Vodka, Irish Cream, Creme De Cacao,
Chocolate Sauce 10

IRISH COFFEE

Blended Irish Whiskey, Brown Sugar,
Hot Coffee, Cream, Nutmeg 10

SHERRY FLIP

Oloroso Sherry, Turbinado,
Whole Egg, Nutmeg 10

HAPPY HOUR

MONDAY THROUGH
FRIDAY, 3:00-6:00

BEER 5

GOLDEN ALE

IPA

HEFEWEIZEN

WINE 6

SPARKLING ROSÉ

WHITE

RED

RED SANGRIA

COCKTAILS 8

CHI CHI

Vodka, Pineapple, Coconut, Cherry

CORPSE REVIVER NO. BLUE

London Dry Gin, Blue,
Lillet Blanc, Lemon, Absinthe

OLD-FASHIONED

Bottled in Bond Bourbon, Turbinado,
Antiquated Bitters, Citrus Oil

SIDEWINDER'S FANG

Jamaican & Agricole Rums,
Passionfruit, Orange,
Lime, Mint, Nutmeg

SNACKS 7

MARINATED OLIVES *GF/DF/VG*

A medley of Manzanilla, Kalamata, and Greek olives, marinated in a zesty mix of citrus peels, garlic, herbs, red wine vinegar, and olive oil

TRUFFLE FRIES *GF/V*

Crispy French fries drizzled with truffle oil, sprinkled with Parmesan and parsley, served with roasted garlic aioli & sweetened tomato purée by Heinz

MONTENEGRO MEATBALLS

Ground beef meatballs infused with Amaro Montenegro and exotic spices, mixed with almonds and onions, served over a luxurious herbed cream sauce

CRISPY CHICKPEAS *GF/DF/VG*

Oven-roasted chickpeas seasoned with ancho chili, cayenne, turmeric, and paprika, flash-fried with seasonal vegetables



STORYTIME

HISTORY OF 4 & 6 AVILES STREET

Home of Francisco Menéndez Márquez, royal treasurer to the Spanish crown. A few years after Francisco's death, the royal treasury in St. Augustine was audited and found that he had embezzled 10-13 times the amount of his annual salary. His property was then seized from his beneficiaries and used by the crown.

