“a proper drink at the right time- one mixed with care and skill and served in a true spirit of hospitality- is better than any other made thing at giving us the illusion, at least, that we’re getting what we want from life. A cat can gaze upon king, as the proverb goes, and after a Dry Martini or a Sazerac Cocktail or two, we’re all cats.”

- david wondrich
**featured flights**

**pig tales**  |  39
--- | ---
whistle pig 10yr  |  whistle pig old world  |  whistle pig 15yr

**bourbon trail**  |  23
--- | ---
woodford reserve  |  bookers  |  basil hayden

**house of woodford**  |  19
--- | ---
woodford reserve  |  woodford sanctuary blend  |  woodford masters oat grain

**tres viejos**  |  78
--- | ---
clase azul añejo  |  don julio 1942  |  fortaleza añejo

**casa de jorge**  |  19
--- | ---
casa amigos blanco  |  casa amigos reposado  |  casa amigos añejo

**rum runner**  |  17
--- | ---
flor de caña 18yr  |  don pancho 18yr  |  ron zacapa xo
cocktails

sidecar | 16
remy martin 1738 cognac, cointreau, fresh pressed lemon juice, sugar rim

old cuban | 16
avua amburana cachaça, amaretto, guava, orgeat, lime, tiki bitters

mezcal negroni | 16
union mezcal, aperol, punt e. mes

silver o | 17
patron silver, green chartreuse, luxardo maraschino, lime, liquid alchemist coconut, blueberry syrup

meet your matcha | 17
botanist gin, domaine de canton, yuzu, matcha, red bull organics bitter lemon

victory lap | 16
woodford rye, avu cachaça plata, aperol, grapefruit, lemon, caramelized honey, egg white

last call | 17
woodford sanctuary blend, giffard pineapple, yellow chartreuse, grapefruit, lime, house pineapple five spice syrup

once again | 15
ketel one vodka, apple juice reduction, lemon, rhum clement creole shrub, figgy pudding bitters, egg white

final entry | 16
ron zacapa 23yr, benedictine, nitro cold brew
non alcoholic

**seedlip southside** | 9
seedlip garden 108, lime juice, simple syrup, mint, sugar snap pea
*add commerce gin

**jaded lemonade** | 9
mixed fresh berries, fresh lemon juice, simple syrup, soda water
*add titos vodka

**bg approved** | 9
seedlip spice 94, five spice simple, fee brothers whiskey barreled bitters
*add bourbon

---

crafted cold brew

**nutty professor** | 9
nitro cold brew, almond milk, choice of: liquid alchemist orgeat or monin hazelnut
*add amaretto or frangelico

**bay area brew** | 9
nitro cold brew, brown sugar syrup, vanilla hand whipped heavy cream
*add jason

**rita’s cold brew** | 9
nitro cold brew, chocolate syrup, liquid alchemist coconut, half & half
*add malibu and crème de cacao

*make it alcoholic for an additional $7
wines by the glass

champagne & sparkling

henriot rosé reims, france 35
veuve clicquot yellow label brut reims, france 25
domaine carneros rosé by taittinger carneros, ca 21
j vineyards cuvée sonoma, ca 17
chandon rosé napa valley, ca 14
ruffino prosecco prosecco, italy 10

chardonnay

far niente napa valley, ca 30
grgich hills napa valley, ca 20
albert bichot domaine long-depaquit chablis, france 18
laguna ranch russian river valley, ca 15
martin ray sonoma coast, ca 12

sauvignon blanc

domaine de la villaudière sancerre loire, france 18
frog’s leap rutherford, ca 15
whitehaven marlborough, new zealand 12

elemental whites & rosés

terradora di paolo greco di tufo campania, italy 17
domaine ott rosé by ott côte de provence, france 15
banfi san angelo pinot grigio tuscany, italy 14
steinbock reisling mosel, germany 12
martin codax albariño rías baixas, spain 12
**pinot noir**

*Justin Girardin Santenay Clos Rousseau, Premier Cru*

Burgundy, FR

- **35**

*En Route Les Pommiers* Russian River Valley, CA

- **30**

*Belle Glos Dairyman* Russian River Valley, CA

- **22**

*Ken Wright Cellars* Willamette Valley, OR

- **18**

*Elouan by Joseph Wagner* Coastal Oregon

- **13**

---

**cabernet sauvignon**

*Adaptation by Odette* Napa Valley, CA

- **40**

*ZD* Napa Valley, CA

- **30**

*Turnbull* Napa Valley, CA

- **25**

*Obsidian Ridge* Mayacamas, CA

- **20**

*75 by Tuck Beckstoffer* Napa Valley, CA

- **17**

*Bonanza by Caymus Vineyards* Fairfield, CA

- **13**

---

**alternative reds**

- **Orin Swift Abstract Grenache Blend** Napa Valley, CA

- **25**

- **Mollydooker Merlot** McLaren Vale, Australia

- **20**

- **Brancaia Tre** Bolgheri, Italy

- **15**

- **Daou The Pessimist** Paso Robles, CA

- **14**

- **Viña Cobos Felino Malbec** Mendoza, Argentina

- **14**

---

**The Kick Hunger Challenge:**

Help Chef Beau and the Arizona Cardinals fight hunger! For each featured glass of wine or food item purchased, $2 will go toward the NFL’s Kick Hunger Challenge, a campaign where every dollar raised will go directly to our local St. Mary’s Foodbank. Donate directly at: https://www.crowdrise.com/o/en/campaign/arizona-cardinals
## beer

### draft
seasonal selection 9

### local
- four peaks “kilt lifter”  tempe, az  7
- san tan hefeweizen  chandler, az  7
- lumberyard ipa  flagstaff, az  7

### specialty
- chimay blue  belgium  12
- asahi  japan  8
- guinness  ireland  8
- crispin hard cider  colfax, ca  7
- lil’ sumpin  petaluma, ca  8

### lagers
- coors lt  golden, co  6
- budweiser  st. louis, mo  6
- estrella  mexico  7
- michelob ultra  st. louis, mo  6
- clausthalier (n/a)  germany  6
- stella artois  belgium  8
- xx amber  mexico  8
- heineken  netherlands  8
all day menu
available 11:00am – 11:00pm

charred edamame | 10
togarashi, lime, sea salt

tortilla chips | 12
fresh salsa, guacamole

house made potato chips | 11
caramelized onion dip

toasted pine nut &
citrus hummus | 14
vegetables, cumin spiced naan bread

shishito peppers | 14
soy caramel, crispy garlic

*old bay poached shrimp | 19
lemon, cucumber, cocktail sauce

kale & romaine caesar | 16
bacon, caper berries, croutons, parmesan crisp

*black truffle jade burger | 24
charbroiled angus beef, caramelized onion, maple bacon, fried egg,
tillamook cheddar, garlic mayo, pretzel bun

el cubano | 16
smoked pork shoulder, prosciutto, swiss cheese, pickles, mustard

korean bbq chicken quesadilla | 16
sriracha sour cream

artisan cheese & charcuterie slate | 32
chef’s selection of three cheeses, three meats & seasonal
accompaniments
# lunch

*available 11:00am -2:00pm*

## beginnings

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>elemental soup</strong></td>
<td>13</td>
</tr>
<tr>
<td>seasonal, fresh, inspired</td>
<td></td>
</tr>
<tr>
<td><strong>miso soup</strong></td>
<td>9</td>
</tr>
<tr>
<td>tofu, scallions, shiitakes</td>
<td></td>
</tr>
<tr>
<td><strong>charred edamame</strong></td>
<td><strong>10</strong></td>
</tr>
<tr>
<td>GF V togarashi, lime, sesame</td>
<td></td>
</tr>
<tr>
<td><strong>housemade chips</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>V caramelized onion dip</td>
<td></td>
</tr>
<tr>
<td><strong>hand cut french fries</strong></td>
<td><strong>V</strong></td>
</tr>
<tr>
<td>kimchi aioli</td>
<td></td>
</tr>
<tr>
<td><strong>old bay poached shrimp</strong></td>
<td><strong>GF</strong></td>
</tr>
<tr>
<td>GF cucumber, lemon, cocktail sauce</td>
<td></td>
</tr>
<tr>
<td><strong>shrimp &amp; pork pot stickers</strong></td>
<td>14</td>
</tr>
<tr>
<td>sesame chive butter</td>
<td></td>
</tr>
<tr>
<td><strong>toasted pine nut</strong> &amp; <strong>citrus hummus</strong></td>
<td><strong>V</strong></td>
</tr>
<tr>
<td>V vegetables, cumin spiced naan bread</td>
<td></td>
</tr>
</tbody>
</table>

## spa bento box

A healthy twist on traditional japanese bento boxes using the freshest seasonal local organic farmed ingredients. Each bento box is served with brown rice, steamed vegetables and pickled cucumber salad:

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>miso salmon</strong></td>
<td>26</td>
</tr>
<tr>
<td>roasted chicken</td>
<td>21</td>
</tr>
<tr>
<td><strong>bbq tofu</strong></td>
<td><strong>V</strong></td>
</tr>
<tr>
<td><strong>grilled shrimp</strong></td>
<td>24</td>
</tr>
</tbody>
</table>

## entrées

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>elemental feature of the day</strong></td>
<td>mkt</td>
</tr>
<tr>
<td>seasonal, fresh, inspired</td>
<td></td>
</tr>
<tr>
<td><strong>crispy chicken thighs</strong></td>
<td>25</td>
</tr>
<tr>
<td>roasted mushroom, watercress, yukon golds, pancetta butter</td>
<td></td>
</tr>
<tr>
<td><strong>orecchiette &amp; duck confit</strong></td>
<td>22</td>
</tr>
<tr>
<td>chinese broccoli, pearl onions, roasted garlic, parmesan, chili flakes</td>
<td></td>
</tr>
<tr>
<td><strong>korean beef &amp; veggie bowl</strong></td>
<td>27</td>
</tr>
<tr>
<td>cucumbers, crispy garlic, skillet roasted vegetables, sesame hoisin drizzle</td>
<td></td>
</tr>
</tbody>
</table>
sandwiches & burgers

**turkey burger** | 17
pepper jack cheese, red onion, pickle, tahini aioli, pretzel bun, fresh fruit

*black truffle jade burger* | 24
charbroiled angus beef, caramelized onion, maple bacon, fried egg, tillamook cheddar, american cheese, garlic mayo, pretzel bun

**shrimp po’ boy** | 21
shredded lettuce, heirloom tomatoes, pickles, cajun remoulade

**el cubano** | 16
smoked pork shoulder, prosciutto, swiss cheese, pickles, mustard

*ahi tuna wrap* | 19
avocado sticky rice, pickled daikon, jalapeno, local greens, ginger hijiki sauce

salads

**hj cobb salad** | 21
roasted chicken, crisp bacon, tomato, corn, avocado, pumpkin seeds, cheddar cheese, buttermilk basil dressing

*kale & romaine caesar* | 16
crispy bacon, caper berries, grilled croutons, parmesan crisps

**farmer’s market salad** | 18
giardiniera vegetables, soppressata, kalamata olives, manchego cheese, red wine vinaigrette
# dinner

*available 5:30pm – 10:00pm*

<table>
<thead>
<tr>
<th>small plates</th>
<th>soup &amp; salads</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>charred edamame</strong> 10</td>
<td><strong>elemental soup</strong> 14</td>
</tr>
<tr>
<td>togarashi, lime, sea salt</td>
<td>seasonal, fresh, inspired</td>
</tr>
<tr>
<td><strong>shishito peppers</strong> 14</td>
<td><strong>farmer’s market salad</strong> 15</td>
</tr>
<tr>
<td>soy caramel, crispy garlic,</td>
<td>cucumber, radish, crispy onion,</td>
</tr>
<tr>
<td>sesame seeds, sea salt</td>
<td>shaved carrot, ginger vinaigrette</td>
</tr>
<tr>
<td><strong>carrot millet pot stickers</strong> 13</td>
<td><strong>frisee &amp; bloomsdale spinach salad</strong></td>
</tr>
<tr>
<td>coriander, star anise, mint</td>
<td>16</td>
</tr>
<tr>
<td><strong>pork belly buddha buns</strong> 15</td>
<td>roasted acorn squash, herbed</td>
</tr>
<tr>
<td>cucumber pickles, scallions</td>
<td>pecans, goat cheese, chinese</td>
</tr>
<tr>
<td><strong>hudson valley foie gras</strong> 27</td>
<td>mustard vinaigrette</td>
</tr>
<tr>
<td>quince tart, hazelnut milk crumb,</td>
<td><strong>fall chicory salad</strong> 16</td>
</tr>
<tr>
<td>black pepper caramel</td>
<td>endive, treviso, hard-boiled egg,</td>
</tr>
<tr>
<td></td>
<td>pecorino, lemon gremolata, green</td>
</tr>
<tr>
<td></td>
<td>goddess</td>
</tr>
</tbody>
</table>

**seafood starters**

* **elemental seafood tower** 49 per person
  chef’s selection of shrimp, lobster, king crab, oysters, mussels & clams

* **1 oz premier sturia caviar** mkt
  potato pancakes, dill crème fraiche

* **ahi tuna tartare** 26
  avocado, sesame crisp, soy vinaigrette

* **hawaiian opah sashimi** 19
  daikon radish, petite greens, crispy onions, matsuhisa dressing

**fiery calamari** 17
fried herbs, cherry peppers, miso scallion vinaigrette

**asian oyster rockefeller** 23
spinach, hijiki, lap cheong

**charred spanish octopus** 21
saffron risotto, little neck clams, garlic chorizo broth

**dynamite shrimp**

**sticky rice** 16
nori seaweed, hijiki aioli
entrees

**elemental feature** | mkt
seasonal, fresh, inspired

*wild isles salmon | 40
sōmen noodles, bok choy, shiitake mushrooms, ginger, coriander, miso

**potato crusted florida grouper** | 48
cipollini onions, wilted watercress, horseradish cream, citrus chive butter

lobster bucatini | 54
1.25lb maine lobster, pancetta bacon, blistered tomatoes, basil, lobster glace

**tofu vegetable steam pot** | 28
kai lan, maitake mushrooms, napa cabbage, crispy tofu, coconut red curry

snake river farms kurobuta pork chop | 45
charred broccoli, purple yams, five spice honey hoisin glaze

**jidori chicken** | 36
shallot mashed potatoes, chanterelle mushrooms, savoy spinach, pancetta sage jus

**coffee rubbed maple leaf farms farms duck** | 42
savory wild rice, celery root puree, cherry garlic jam, toasted almond gremolata

pumpkin & ricotta gnocchi | 26
kale, sugar snap peas, cracked hazelnut, sage

*spice crusted beef filet 10 oz.* | 58
root vegetable gratin, red wine braised swiss chard, balsamic onions, goat cheese fondue

*prime bone-in ribeye 40 oz* | 135
smoked bone marrow butter, sea salt, roasted garlic

*korean barbq wagyu beef cheek* | 42
kimchi brussels sprouts & bacon, fried egg, king crab hollandaise

sides

kimchi brussels sprouts & bacon | 15
gochujang, crispy pork belly

black truffle cavatelli | 19
mascarpone, shaved truffle, parmesan

house vietnamese pickles | 10
nuoc cham, toasted peanuts, basil

shallot whipped mashed potatoes | 10
parmesan cheese, chives

hand cut french fries | 10
## spirits

### bourbon

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Age</th>
</tr>
</thead>
<tbody>
<tr>
<td>angels envy</td>
<td>18</td>
</tr>
<tr>
<td>basil hayden’s</td>
<td>19</td>
</tr>
<tr>
<td>blantons</td>
<td>22</td>
</tr>
<tr>
<td>booker’s</td>
<td>24</td>
</tr>
<tr>
<td>buffalo trace</td>
<td>13</td>
</tr>
<tr>
<td>eagle rare 10 yr</td>
<td>14</td>
</tr>
<tr>
<td>eagle rare 17 yr</td>
<td>17</td>
</tr>
<tr>
<td>george stagg</td>
<td>16</td>
</tr>
<tr>
<td>high west american prairie</td>
<td>14</td>
</tr>
<tr>
<td>jim beam masterpiece</td>
<td>49</td>
</tr>
<tr>
<td>knob creek 2001</td>
<td>34</td>
</tr>
<tr>
<td>knob creek small batch</td>
<td>14</td>
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<tr>
<td>makers mark</td>
<td>14</td>
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<tr>
<td>weller larue</td>
<td>17</td>
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<tr>
<td>wild turkey diamond anniversary</td>
<td>39</td>
</tr>
<tr>
<td>woodford reserve</td>
<td>14</td>
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<tr>
<td>woodford double oak</td>
<td>18</td>
</tr>
<tr>
<td>woodford reserve sanctuary blend</td>
<td>14</td>
</tr>
<tr>
<td>woodford reserve oat grain</td>
<td>23</td>
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</tbody>
</table>

### american whiskey

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Age</th>
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</thead>
<tbody>
<tr>
<td>gentleman jack</td>
<td>14</td>
</tr>
<tr>
<td>jack daniels single barrel</td>
<td>16</td>
</tr>
<tr>
<td>high west midwinter nights dram</td>
<td>17</td>
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</tbody>
</table>

### canadian whiskey

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Age</th>
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</thead>
<tbody>
<tr>
<td>crown royal reserve</td>
<td>19</td>
</tr>
<tr>
<td>pndleton 1910</td>
<td>15</td>
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</tbody>
</table>

### irish whiskey

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Age</th>
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</thead>
<tbody>
<tr>
<td>green spot single pot still</td>
<td>15</td>
</tr>
<tr>
<td>redbreast 12yr</td>
<td>19</td>
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</tbody>
</table>
rye whiskey
bulliet 12
highwest double rye 14
rittenhouse 12
templeton 12
thomas h handy 17
whistle pig 10 yr 27
whistle pig 12 yr 36
whistle pig 15 yr 79
woodford reserve rye 17

blended scotch whisky
chivas 12 yr 12
johnny walker black label 14
johnnie walker gold label reserve 22
johnnie walker gold label 23
johnnie walker blue label 59

campbeltown single malt whisky
springbank 18 yr 37

speyside single malt whisky
balvenie 12 yr 21
balvenie 14 yr carribean cask 26
balvenie 17 yr doublewood 49
glenlivet 12 yr 14
glenlivet 16 yr nadurra 23

island single malt whisky
highland park 12yr 19
highland park 18 yr 39
islay single malt whisky
lagavulin 16 yr  29
laphroaig 10 yr  18

isle of skye single malt whisky
talisker 10 yr  21

lowland single malt whisky
glenkinchie 12 yr  16

highland single malt whisky
dalwhinnie 15 yr  24
glenfiddich 12 yr  14
glenmorangie 10 yr  16
glenmorangie la santa  22
glenmorangie quinta  18
glenmorangie signet  58
macallan 12 yr  21
macallan 18 yr sherry cask  54
macallan 25 yr  155
macallan rare cask  69
oban 14 yr west coastal highland  24

japanese single malt whisky
nikka pure malt  24
hakushu 12 yr  29
nikka coffey grain  24
yamazaki 12 yr  29
agave spirits

7 leguas blanco  17
7 leguas reposado  18
7 leguas anejo  19
azunia reposado  15
casa amigo blanco  14
casa amigo reposado  16
casa amigo anejo  23
clase azul blanco  24
clase azul reposado  35
clase azul anejo  105
clase azul extra anejo  295
casa noble blanco  14
casa noble reposado  16
casa noble anejo  19
don fulano suave blanco  16
don fulano reposado  18
don fulano imperial  47
don julio silver  17
don julio reposado  19
don julio anejo  23
don julio 1942  42
fortaleza blanco  18
fortaleza reposado  20
fortaleza anejo  30
patron gran burdeos anejo  92
patrón gran piedra  69
union mezcal  14
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<tr>
<th><strong>vodka</strong></th>
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<tr>
<td>belvedere</td>
<td>15</td>
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<tr>
<td>chopin</td>
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<td>ciroc</td>
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<tr>
<td>grey goose</td>
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<td>hanger one</td>
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<td>ketel one</td>
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<td>stoli elit</td>
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<table>
<thead>
<tr>
<th><strong>gin</strong></th>
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<tbody>
<tr>
<td>az distilling</td>
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<tr>
<td>commerce gin</td>
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<tr>
<td>bombay sapphire</td>
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<td>botanist</td>
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<tr>
<td>commerce gin</td>
<td>14</td>
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<tr>
<td>tempe, arizona</td>
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<td>hendrick’s</td>
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<td>monkey 47</td>
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<td>nolet’s silver</td>
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<td>plymouth</td>
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<tr>
<td>tanqueray 10</td>
<td>13</td>
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<table>
<thead>
<tr>
<th><strong>cane spirits</strong></th>
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<td>appleton signature</td>
<td>13</td>
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<td>bacardi</td>
<td>14</td>
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<tr>
<td>don pancho</td>
<td>26</td>
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<tr>
<td>flor de can</td>
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<td>18 yr</td>
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<td>goslings</td>
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<tr>
<td>hamilton demerara</td>
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<td>mount gay</td>
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<tr>
<td>black barrel</td>
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<tr>
<td>sanctuary label</td>
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<td>pussers</td>
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<td>rhum j.m.</td>
<td>13</td>
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<tr>
<td>rhum clement</td>
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<tr>
<td>v.s.o.p.</td>
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<td>zaya</td>
<td>13</td>
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<td>12 yr</td>
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<td>zacapa</td>
<td>29</td>
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<td>xo</td>
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brandy & cognac

d’usse  24
hennesy vs  16
hennesy vsop  21
hennesy paradis  155
hennesy privilege  23
hennesy xo  42
park vsop  18
remy martin accord 1738  15
remy martin vsop  17
remy martin “louis xiii”  275

apertif

aperol  12
campari  13
cocchi americano  12
dubunett rouge  14

digestif

amaro nonino  15
amaro montenegro  14
caravella limoncello  12
chartreuse, green  15
chartreuse, yellow  15
chartreuse, yellow vep  45
fernet branca  13
branca menta  13
luxardo amaretto  13
nonino merlot grappa  15
sambuca  13
sambuca black  13
macanudo café thames | 16
(6x50)
made in the dominican republic using the finest connecticut shade wrapper along with a flavored blend of dominican tobaccos.

drawn – (3/10)

arturo fuente chateau natural | 11
(4.5x50)
each cigar is made from only the finest vintage tobaccos that are blended and rolled by highly skilled torcedors. fuente cigars are intentionally recognized for their quality and mature flavor.

drawn – (5/10)

davidoff anniversario no.3 | 36
(6x50)
all davidoff cigars maintain well defined standards of quality and excellence. the choicest leaves from various harvests undergo four years of aging, which imparts to davidoff cigars their rich aroma and consistently smooth taste.

drawn – (6/10)

la aurora preferido platinum | 29
(5x54)
the la aurora preferido is a time tested, super premium cigar that uses rich dominican fillers with a supple cameroon wrapper to deliver wonderful flavors of cedar and hints of spice.

drawn – (5/10)
punch gran puro libertad | 15
(5x52)
when you light up a punch gran puro cigar, you’re smoking an all honduran puro cigar developed to bring out the best of the round, spicy flavors for which honduran made cigars have been become famous. *strength – (6/10)*

rocky patel vintage 1990 toro tube | 16
(6x50)
the rocky patel vintage 1990 cigars are gracefully wrapped in a beautiful 12 year old broadleaf maduro wrapper and is a full bodied smoke with spicy flavors. *strength – (3/10)*

padron series 1926 no. 9 maduro | 36
(5.25x56)
all tobacco used in this line is aged for five full years. the refined tobacco is then blended to create an exceptionally smooth, complex, balanced and full bodied flavor. *strength – (8/10)*

liga privada no. 9 toro | 24
(6x52)
the liga privada no.9 is exquisitely blended with 7 types of tobacco from seven different farms. liga privada no. 9 is rich and complex without being harsh. flavors of earth, leather and cedar are prevalent and notes of espresso and pepper came out in the finish. *strength – (9/10)*

davidoff special r tubos | 27
(4.88x50)
all davidoff cigars maintain well defined standards of quality and excellence. the choicest leaves from various harvests undergo four years of aging, which imparts to davidoff cigars their rich aroma and consistently smooth taste. *strength – (5/10)*
the pour

*monday – thursday*

4pm-6pm

**Q spectacular high balls | 8**
well spirits | soda, tonic, ginger ale, ginger beer

**draft | 6**
current selection

**bottled | 4**
michelob ultra | stella artois

**wine | 10**
ruffino prosecco
whitehaven sauvignon blanc
steinbock reisling
banfi san angelo pinot grigio
martin ray chardonnay
elouan pinot noir by joseph wagner
bonanza by caymus cabernet sauvignon

**cocktails | 8**

daiquiri
rum | lime juice
simple syrup

margarita
tequila | cointreau
lime juice | agave

collins
gin | lemon juice
simple syrup | soda

old fashioned
bourbon | angostura bitters | simple syrup