

SMALL BITES

Crispy Squid: -----	8
<i>lime, garlic, herbs, chili sauce</i>	
House Smoked Chicken Wings: -----	8
<i>avocado dipping sauce</i>	
Kobe Beef Sliders: -----	12
<i>blue cheese, caramelized onions</i>	
Chopped Salad: -----	8
<i>sweet onion dressing</i>	
Stuffed Dates: -----	8
<i>bacon wrapped, fromage blanc</i>	
Wagyu Beef Tataki: -----	10
<i>miso mayo, pickled mushroom, ginger</i>	
“Pastrami” Sausage: -----	8
<i>pickled cabbage, russian dressing</i>	
Meat & Cheese: -----	10
<i>house pâté, fourme d’ambert, onion marmalade</i>	
Pulled Duck Flatbread: -----	10
<i>rocchetta, arugula, violet honey</i>	

BEER

IN A BOTTLE	Bud Light (<i>american pilsner</i>): -----	4
	Amstel Light (<i>dutch lager</i>): -----	5
	Corona (<i>mexican pilsner</i>): -----	5
	Anchor Steam (<i>american lager</i>): -----	5
	Malheur 10 (<i>belgian ale</i>): -----	7
	Heineken (<i>dutch lager</i>): -----	5
	Brooklyn Brown (<i>american brown ale</i>): -----	5
	Weihenstephan (<i>german heffeweiss</i>): -----	7
	Belhaven (<i>scottish ale</i>): -----	6
	Palm (<i>belgian amber</i>): -----	5
Dales Pale Ale (<i>american pale ale; canned</i>): -	5	
Guinness (<i>irish stout; canned</i>): -----	6	
Kaliber N/A (<i>irish non-alcoholic</i>): -----	4	
DRAFT	Bell’s Oberon (<i>american wheat</i>): -----	5
	Ranger IPA (<i>american ipa</i>): -----	5
	Sweetwater 420 (<i>american apa</i>): -----	5
	Yuengling (<i>american lager</i>): -----	5
	Sam’s Oktoberfest (<i>american lager</i>): -----	5
Victory Prima Pils (<i>american pilsner</i>): -----	5	

CRAFTED COCKTAILS

Livingston Cocktail: -----	10
<i>johnny drum private stock kentucky bourbon infused with southern tea leaves, muddled lemon and mint</i>	
served: rocks	
Harvest Moon: -----	10
<i>eagle rare single barrel bourbon, disaronno amaretto, pineapple juice, pecan orgeat</i>	
served: up	
Gatin’s Legacy: -----	10
<i>shipwreck spiced rum, cruzan silver rum, spiced syrup, black pepper, ginger beer, orange juice, bitters</i>	
served: rocks	
The Stoddart: -----	12
<i>hangar 1 chipotle vodka infused with fresh pineapple slices and cilantro, fresh pineapple juice</i>	
served: up	
Caruso’s Garden: -----	12
<i>bluecoat gin, fresh squeezed grapefruit, muddled lime and basil leaves</i>	
served: rocks	
Marquee: -----	12
<i>housemade ginger purée, cranberry, champagne, splash of prunier liqueur d’orange, candied ginger</i>	
served: fluted	
37: -----	11
<i>xq blanco, rhubarb-black pepper purée, smoked salt</i>	
served: up	
Cagliostro: -----	11
<i>bluecoat gin, hum botanical liqueur, cinzano sweet vermouth</i>	
served: rocks	
The Icon: -----	11
<i>hendrick’s gin, dolin dry vermouth, cucumber</i>	
served: up	
Ponce Pomm Fizz: -----	10
<i>van gogh pomegranate vodka, pomegranate & lime</i>	
served: rocks	
Cooley’s B-Side: -----	10
<i>plymouth gin, cointreau, lillet, matcha tea, ginger, lemon, absinthe rinse</i>	
served: up	
Peachtree Manhattan: -----	10
<i>maker’s mark bourbon, leopold brothers georgia peach whiskey, fee bros. peach bitters</i>	
served: up	