

THE SECOND GLASS

brunch libations

blueberry & lavender mimosa | \$7

veuve du vernay brut | blueberry & lavender syrup

fresh squeezed oj mimosa | \$7

veuve du vernay brut | fresh orange juice

piquette pétillant naturel rosé | \$10

Gönc Winery, Slovenija | slightly sparkling with flavors of rose petals and cotton candy

mule kick | \$12

ancient ancient age bourbon | blackberry syrup | citrus | ginger | mint

surf & turf bloody mary | \$13

social house vodka° | candied bacon | spicy shrimp | pickles

miss mae rosé | \$14

social house vodka° | lavender syrup | meyer lemon shrub | blueberry | rosé

the paradise garage | \$14

los vecinos del campo mezcal | pierre ferrand dry curaçao | bitters | disaronno | punt e mes vermouth

birds of a feather | \$15

cardinal barrel rested gin° | pomegranate shrub | coriander syrup | orange bitters

second breakfast | \$15

elijah craig small batch bourbon | sage + maple syrup | coffee tincture | black walnut bitters

mi casa su casa | \$15

casamigos blanco tequila | domaine de canton | egg white^{°} | serrano agave syrup | citrus*

[°]Made in North Carolina

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | [°] Contains (or may contain) raw or undercooked ingredients