

Spirited

PEANUT BUTTER & JELLY OLD FASHIONED | 17

Whiskey infused with peanut butter, blended with berry jam, a hint of sweetness, and walnut bitters. Nostalgic flavors reimaged in a glass.

TIRAMISU ESPRESSO MARTINI | 15

Espresso vodka, rich coffee liqueur, a fresh pull of espresso, and our house tiramisu syrup and a dusting of cocoa powder, making this martini near perfection.

APEROL SPRITZ | 15

Vibrant, effervescent cocktail that marries the bright bitterness of Aperol with crisp Cava and a splash of soda. Served over ice with fresh orange.

CINDER & SUMAC | 16

Chile Poblano Mezcal layered with citrus, gentle smoke, pomegranate, and a house-made sumac syrup inspired by Levantine spice.

JAPANESE KINOME OLD FASHIONED | 15

Japanese Oka Kura gin accented with fresh kinome leaf and orange cream bitters. Herbaceous, citrus-kissed, and refined.

RED SANGRIA | 13

Tempranillo, peach-brown sugar syrup, fresh citrus, orange liqueur, and a touch of vanilla come together in this bold and balanced sangria. Juicy, spiced, and fruit-forward.

WHITE SANGRIA | 13

Dry Spanish white wine blended with peach-brown sugar syrup, citrus, elderflower, and our house-made strawberry sauce. Light, floral, and just sweet enough—an ode to sunlit afternoons.

DARK & STORMY | 12

Bold, spicy, and brooding – Caribbean dark rum floats over zesty ginger beer with a kiss of fresh lime. A timeless storm in a glass.

Amari & Digestivi

Classic Italian bittersweet liqueurs, served neat. Listed from sweeter & approachable to bold & bitter.

Pathfinder | Seattle | Non-Alcoholic | Aromatic and earthy, with herbal spice, smoke. 1.5 oz | \$11 - 2 oz | \$15.50

Montenegro | Bologna | Delicate and balanced, citrus and floral with subtle sweetness. 1.5 oz | \$8 - 2 oz | \$11

Averna | Sicily | Smooth and herbal with notes of caramel and orange peel. 1.5 oz | \$9 - 2 oz | \$12

Ramazotti 1815 | Milan | Classic and versatile, orange zest, licorice, and gentle spice. 1.5 oz | \$6 - 2 oz | \$8

China China | France | Rich orange peel and baking spice with a bittersweet finish. 1.5 oz | \$11 - 2 oz | \$14

Cynar | Italy | Artichoke-based, earthy and vegetal with soft bitterness. 1.5 oz | \$6 - 2 oz | \$8

Zucca Rabarbaro | Milan | Distinctly smoky and root-driven, made with Chinese rhubarb. 1.5 oz | \$10 - 2 oz | \$13

Braulio | Lombardy | Alpine amaro, pine, juniper, and mountain herbs. 1.5 oz | \$10 - 2 oz | \$13

Underberg | Germany | Intense and medicinal with powerful herbal bitterness. Served in its iconic 20 ml bottle | \$4

Spirit Free

CINDER & SUMAC (NA) | 14

NA whiskey-style spirit layered with smoky lapsang souchong tea, bright citrus, pomegranate, and house-made sumac syrup inspired by Levantine spice. Smooth, gently smoky, and well-balanced.

SOCIAL HOUR | 11

Feel elevated with lion's mane mushroom, yerba mate and damiana, paired with our spicy ginger beer and lime, this is the perfect spirit free cocktail for any occasion. **pairs well with 1oz Hendricks Oasium Gin for \$8.

FLOREALE + TONIC | 10

Tonic, Martini & Rossi Floreal, Splash Orange Juice, Orange Wheel.

BLOOD ORANGE DREAMSICLE | 12

A refreshing blend of coconut milk and vibrant blood orange juice, creating a creamy, citrus-kissed sip perfect for spring. **pairs well with a 2oz Planterey Coconut Rum shot for \$9.

OLEUM SPRITZ | 15

Bright, bittersweet citrus aperitivo topped with lively sparkling prosecco bubble. All the spritz joy, without the alcohol.

THREE SPIRITS NIGHT CAP :| 9

This indulgent elixir is made with tree saps, aromatic plants and ancient remedies used to relax and unwind. Enjoy complex notes of wood and bright spice with a calm, dreamy feeling. **pairs well with 1oz of Horse Soldier Bourbon for \$10.

Canned 0% Beer

GUINNESS - ST. JAMES'S GATE, DUBLIN, IRELAND | 6

STELLA ARTOIS PILSNER - LEUVEN, BELGIUM | 5

BEST DAY WEST COAST IPA - SAUSALITO, CALIFORNIA | 4

Draft Beer

STELLA ARTOIS PILSNER 5.0% ABV - LEUVEN, BELGIUM | 8.50

PORTER 5.5% ABV - MANOR HILL BREWING ELLICOTT CITY, MARYLAND | 7
Deep, dark porter with rich roasted malt character and bold notes of chocolate and coffee, balanced by subtle caramel sweetness

UNION DIVINE IPA 6.5% ABV- UNION CRAFT BREWING, BALTIMORE, MD | 7

DELCO LAGER 4.0% ABV- 2SP BREWING COMPANY, ASTON, PA | 5

PARADISE ORCHARD CIDER 4.7% ABV - BOLD ROCK BLUE RIDGE MOUNTAINS | 7.5
A sunny pour of crisp orchard apples kissed with juicy passion fruit, citrus, and guava, will get you dreaming about warmer weather.

MILD MANOR'D AMBER ALE 5.3% ABV – MANOR HILL BREWING, ELLICOTT CITY, MD | 7

White Wine

10,000 HORES BLANC FLORAL 2023 - OLIVER VITICULTORS, D.O. PENEDÈS, CATALONIA, SPAIN • 12% ABV | 12/18/42

PETIT SIÓS BLANCO 2023 - BODEGAS COSTERS DEL SIÓ, D.O.P. COSTERS DEL SEGRE, CATALONIA, SPAIN • 12.5% ABV | 9/15/30

JEAN LEON 3055 CHARDONNAY 2022 - BODEGAS JEAN LEON, D.O. PENEDÈS, CATALONIA, SPAIN • 13% ABV | 13/19/46

WHITEHAVEN SAUVIGNON BLANC 2024 - MARLBOROUGH, NEW ZEALAND • 13% ABV | 13/19/45

MARQUES DE CACERES RIOJA ROSE 2024 - LA RIOJA, SPAIN 13.5% ABV | \$10/\$14/\$35

Red Wine

PETIT SIOS TINTO 2022 - COSTERS DEL SIÓ, D.O. COSTERS DEL SEGRE, CATALONIA, SPAIN • 14% ABV | 9/15/32

CROSAROLA SUPERIORE 2023 - VALPOLICELLA SUPERIORE DOC, VENETO, ITALY • 13.5% ABV | 10/14/35

INMUNE GARNACHA 2022 - BODEGAS TANDEM, NAVARRA, SPAIN • 14.5% ABV | 12/18/42

CELESETE TEMPRANILLO 2021 - D.O. RIBERA DEL DUERO, SPAIN • 14% ABV | 17/25/55

PASQUIÈRES CÔTES DU RHÔNE ROUGE 2023 - AOC CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE • 13.5% ABV | 10/14/35

Cava & Champagne

OLIVER VITICULTORS CAVA BRUT - D.O. CAVA, CATALONIA, SPAIN • 11.5% ABV | 8/42

OLIVER VITICULTORS NATURE ROSE - D.O. CAVA, CATALONIA, SPAIN • 11.5% ABV | 9/46

MOET & CHANDON IMPERIAL BRUT - CHAMPAGNE, FRANCE • 12% ABV | 150

DOM PERIGNON 2015 - ÉPERNAY, FRANCE • 12.5% ABV | 375

De-Alcoholized Wine

PRIMA PAVE BRUT ROSE - NORTHERN ITALY • 0.0% ABV | 12/36

MIONETTO PROSECCO - VENETO, ITALY • 0.0% ABV | 9/38

NOUGHTY ROUGE - DARLING, SOUTH AFRICA • NON-ALCOHOLIC SYRAH <0.5% ABV | 34

MISTY CLIFFS SAUVIGNON BLANC - DARLING, WESTERN CAPE, SOUTH AFRICA • NON-ALCOHOLIC <0.5% ABV | 28

MISTY CLIFFS CABERNET SAUVIGNON & MERLOT - STELLENBOSCH, SOUTH AFRICA • NON-ALCOHOLIC <0.5% ABV | 30

oleum

Specialty Espresso Drinks

RASPBERRY MOCHA | 7+

Rich espresso blended with velvety chocolate sauce and bright, house-made raspberry syrup for a perfectly balanced indulgence.

TIRAMISU LATTE | 7+

Tiramisu syrup, espresso, choice of plant milk, mascarpone cream, cacao (soy allergen)

GOLDEN LATTE | 7+

Agave, turmeric, ginger, cinnamon, black pepper, double shot of espresso, choice of plant milk

COOKIE BUTTER LATTE | 8+

Biscoff Cookie Butter, molasses, double espresso, oat milk, cinnamon whip, Biscoff cookie dust.

CLASSIC LATTE | 5

Double shot espresso & choice of plant milk

ESPRESSO + TONIC | 5+

Premium tonic, dried orange, double espresso

CON PANNA | 5

Double espresso and seasonal whipped cream

ESPRESSO | 3/4

AMERICANO 12OZ | 5

COLD BREW COFFEE | 5

FLAVOR ADD-INS | 1

Vanilla, Hazelnut, Chocolate, Coconut, SF Vanilla, SF Caramel

Specialty Teas

PEANUT BUTTER HOJICHA | 8.50+

We combine the earthy, toasty notes of premium hojicha (roasted green tea) with the rich, velvety essence of peanut butter. Also comes as a regular Hojicha Latte.

GOLDEN HOUR MATCHA | 7+

Golden milk with ginger, turmeric, and warm spices, finished with vibrant matcha, awakening your senses.

UNSWEETENED ICED TEA | 4

Choice of Fresh brewed Green Tea or Black Tea

HOT TEA | 5/6

inquire with staff on tea offerings

Imported & Unique Sodas

ORGANIC ITALIAN SODAS | 5

CHINNOTO - POMEGRANATE - BLOOD ORANGE - LEMON - GINGER BEER

FOUNTAIN JONES SODA | 3

LEMON LIME - COLA - DIET COLA - ORANGE CREAM

Still & Sparkling Water

ACQUA PANNA STILL WATER 1L | 7

SAN PELLEGRINO MINERAL WATER 1L | 7

TEMPTATIONS

OLEUM CARROT CAKE | 11

cream cheese icing, pecans, moist spiced cake.

TIRAMISU | 13

House-made savoiardi cookies, tofu mascarpone, dark rum, espresso, cacao.

STICKY TOFFEE PUDDING (GF) | 12

A comforting classic dessert made with sweet dates and brown sugar, drizzled with butterscotch sauce, served à la mode. Please allow 15 minutes to prepare.

FLOURLESS RASPBERRY CHOCOLATE CAKE (GF) | 13

Rich and fudgy flourless chocolate cake paired with bright raspberry preserves and silky whipped chocolate ganache, delicately dusted with powdered sugar.

SEASONAL DESSERT | MKT

Inquire with your server about our seasonal house-made dessert, prepared fresh by our pastry chef.

FRESH BAKED COOKIES

(allow 15min preparation time)

GIANT CHOCOLATE CHIP COOKIE | 7/8

Dark brown sugar, chocolate chunks, mini chips, butter (gf available).

GIANT CHOCOLATE CHIP WALNUT COOKIE | 8

Dark brown sugar, chocolate chunks, mini chips, butter, walnuts, maldon sea salt.

A LA MODE available with Taharka Brothers Vanilla Bean Vegan ice cream | 4