



THE CLASSICS

SAZERAC Old Overholt Rye, Herbsaint, Peychaud's Bitters & a Sugar Cube	10
BOURBON CRUSTA Bulleit Bourbon, Maraschino, Cointreau, Lemon Peach Bitters with a rim of Orange Zest and Muscovado Sugar	12
NEGRONI Campari, 209 Gin & Vya Sweet Vermouth	10
BETWEEN THE SHEETS Remy Vs, Sailor Jerry Rum, Cointreau, Benedictine & Lemon	10
DUKE OF MARLBOROUGH Manzanilla Sherry, Vermouth Bianco, Burnt Lemon & Lemon Bitters	9
CORPSE REVIVER Plymouth Gin, Cointreau, Lillet, Lemon & Absinthe	12
DARK 'N' STORMY Gosling's Rum, Lime & Ginger Beer	10

EPIC ORIGINALS

DEL ROSA Pisco Italia, Calera Late Harvest Viogner & Lemon With a mist of Crispin's Rose Liqueur	12
BAY OF BENGAL Oro Azul Tequila, Partida Agave Nectar, Orange Lime & Chai	12
CONVERSOS Green Pear Tea Infused Booker's Gin, Lillet Blanc Chartreuse & Lemon	11
THE GATSBY Knob Creek Bourbon, Barolo Chinato, Vermouth Bianco & a Burnt Orange	14
FAREWELL TO ARMS Oronoco Rum, Grapefruit, Vanilla & Lime	11
LA DOLCE VITA Blood Orange Juice & Campari	10
FOG LIFTER Plantation Rum, Lauria Alpengahne, Coffee & Teccino Whipped Cream	10

*In response to the Healthy San Francisco initiative-
a 4% SF Health surcharge will be added to all food and beverage sales.
An 18% gratuity will be added to table of 6 or more.*

EPIC BAR