

DIAMOND LIL

MONDAY - WEDNESDAY 4PM-1AM
THURSDAY & FRIDAY 4PM-2AM
SATURDAY & SUNDAY 2PM-2AM

COCKTAILS \$10

Mae West

Rum, pineapple, lime,
simple syrup, Faccia Brutto

Old Fashioned

Bourbon, sugar,
Angostura bitters

Moscow Mule

Vodka, fresh ginger
fresh lime, sparkling water



HAPPY HOUR

MON-FRIDAY
4-7PM



OYSTERS

with housemade
mignonette & cocktail sauce

\$16 / half dozen
CHECK BOARD

EAST COAST SELECTS

\$2 HAPPY HOUR

Weds-Friday 5-7pm

WINE

Clovis Côte du Rhône \$10

Rhône, France

Gulp Hablo Orange \$10

Castilla-La Mancha Spain

BEER \$6

DuClaw Regular Beer

Baltimore, MD 4.9%

Conservas Board. . . \$14

*José Gourmet tinned mackarel, herb butter,
Balthazar baguette, pickled vegetables*

Marinated Olives . . \$6

Halloumi Toast . . . \$15

*Griddled halloumi, roasted garlic,
hummus, house pickles, crispy chickpeas,
Balthazar baguette*

FOOD

KITCHEN
WED-SAT
5-9PM

Mushroom Toast . . . \$15

*Oyster mushrooms, salsa macha,
cashew-cilantro crema (vegan)*

Fried Sweet &
Spicy Cashews . . \$7

Shrimp Cocktail . . . \$14

*Wild caught & peeled (8),
house cocktail sauce*

COCKTAILS

\$16

Shaken

Phoenix Down

Bourbon, fresh ginger, honey, lemon, Angostura bitters

Garden Cooler

Gin, Suze, fresh mint, fresh sugar snap pea, lemon, sparkling water

Smoked Paloma

Mezcal, fresh grapefruit, vanilla bean, lime, chipotle-lime salt + add habanero

Rhuby Fizz

Gin, prosecco, rhubarb, strawberry, lemon

Vaya Con Dios

Tequila, fresh cantaloupe, cantaloupe cordial, black lava salt, chile de arbol

Between the Sheets

Dark Rum, Combier, lemon, English Breakfast tea

Desierto Florida

Chilean Pisco, Yellow Chartreuse, strawberry, hibiscus, lemon, egg white, Angostura Bitters

Mother's Milk

Tequila, mezcal, Licor 43, cucumber, coconut milk, lime, sea salt, nutmeg

Stirred

Vesper

Condesa Gin, nectarine, Suntory Haku Vodka, honeycomb, fortified wine

Chet Baker

Aged Rum, sweet vermouth, honey, orange twist

Remember the Maine

Rye whiskey, sweet vermouth, absinthe, cherry heering, angostura bitters

Chaplin

Bourbon, Ramazotti, Cointreau Lustau Amontillado Sherry,

Frozen Painkiller

Aged & Dark Rum, coconut, fresh pineapple, fresh orange, grated nutmeg \$2 extra shot

RED

- Vina Maitia Pipeno Tinto (chilled) \$13
Raspberry, wild strawberry, rose petals, fennel, thyme Valle de Maule, Chile
- Clovis Côte du Rhône \$14
Natural, stone fruit, light acidity, full body Rhône, France
- Weichafe Pinot Noir \$15
Organic/natural, strawberry, cherry, bright Casablanca, Chile

WHITE & ORANGE

- Pas de Problème Sauvignon Blanc \$14
Natural/unfiltered, light acidity, green apple Languedoc-Rousillon, France
- Baixa Sirena Albariño \$14
Aromatic herbs, balsamic, almond, citrus, peach Rías Baixas, Spain
- Quinta Varzea Branco \$12
Yellow peach, pineapple, sea salt, lemony, spicy finish Óbidos, Portugal
- Hablo/Gulp Verdejo-Sauv Blanc Orange \$13
Orange blossom, tropical jackfruit, citrus peels, tea, apricots Castilla-La Mancha, Spain
- Echeverria Es Cuiko Chardonnay \$14
Natural, unfiltered/unoaked, tropical fruit, light acidity Curico Valley, Chile

SPARKLING & ROSÉ

- Sonder Cinsault Rosé \$14
Dry, juicy, bright red fruit, raspberry, hints of spice Yakima Valley, WA
- Echeverria Miao Pet Nat Rosé \$13
Light and bubbly, apricot, peach, melon, dominant lychee Valle de Curicó, Chile
- Rezzadore Prosecco \$13
Tropical fruit, crisp acidity Veneto, Italy



List rotates regularly
Check board for today's offerings

**G
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Condesa	\$15
Amass	\$14
Isolation Proof	\$13
Hendrick's	\$15
Beefeater	\$14
Malfy	\$14
Greenhook	\$13
Plymouth	\$15
Solveig	\$14

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Tito's	\$14
Suntory Haku	\$16
Ketel	\$15
Stolichnaya	\$15

**M
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Espolon	\$15
La Gritona Reposado	\$14
Maestro Dobel Anejo	\$17
La Gran Senora Anejo	\$18
Peloton Joven	\$13
Illegal	\$16
Yola	\$15
Del Maguey Vida	\$14
Nuestra Soledad	\$17
El Jolgorio Cuishe	\$30

**M
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Plantation White	\$12
Copalli	\$13
Plantation Pineapple	\$14
Plantation 5yr Barbados	\$14
Appleton 12yr Rare Casks	\$15
Zacapa 23yr	\$16

BOURBON

Wyoming	\$12
Woodford	\$15
Blanton's	\$24
Elijah Craig	\$13
Buffalo Trace	\$14
Basil Hayden's	\$15
High West Prairie	\$14

RYE

Rittenhouse	\$14
Sazerac	\$15
Hochstadter's	\$18
Templeton	\$16
Whistlepig 10yr	\$26

IRISH

Paddy	\$12
Jameson	\$14
Redbreast 12yr	\$19
Green Spot	\$17

SCOTCH

Monkey Shoulder	\$14
Compass Box	
Peat Monster	\$16
Bowmore 12yr	\$16
Caol Ila 12yr	\$19
Laphraoig	\$16
Talisker 10yr	\$19
Auchentoshan 12yr	\$17
Balvenie Carribean 14yr	\$22
Lagavulin 8yr	\$18
Suntory Toki	\$15
Dalmore 12yr	\$19
Dewars	\$13