

DIAMOND LIL

MONDAY - FRIDAY 4PM-2AM

SATURDAY & SUNDAY 2PM-2AM

Open tabs left overnight will be charged a 20% gratuity

COCKTAILS \$10

Mae West

Light rum, pineapple,
lime, simple, green chartreuse

Old Fashioned

Bourbon, sugar,
Angostura bitters

Moscow Mule

Vodka, fresh ginger
fresh lime, sparkling water



HAPPY HOUR

MON-FRIDAY

4-7PM



WINE \$10

Myburgh Bros. Chenin Blanc

Western Cape, South Africa

Gulp Hablo Orange

Castilla la Mancha, Spain

BEER \$6

Snappy House Lager

North Haven, CT 5%

FOOD

OYSTERS

with housemade
mignonette & cocktail sauce

\$16 / half
dozen

EAST COAST SELECTS

\$2 HAPPY
HOUR

Weds-Friday 5-7pm
Wednesday thru Saturday

Monday & Tuesday Pop-up

Brooklyn
Boards

Cheese, charcuterie, & more!

NEW MENU WEEKLY

MENU

WED-SAT 5-9PM

Marinated Olives \$6

Fried Sweet & Spicy

Cashews \$7

Shrimp Cocktail \$14

Wild caught & peeled (8),
house cocktail sauce

Conservas Board \$14

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

Mushroom Toast \$15

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

Halloumi Toast \$15

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

COCKTAILS

Shaken

Phoenix Down

Bourbon, fresh ginger, honey, lemon, Angostura bitters

Smoked Paloma

Mezcal, fresh grapefruit, vanilla bean, lime, chipotle-lime salt

Mother's Milk

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

Piña Verde

Empirical Cilantro, fresh pineapple lime, Suze, vanilla, chipotle-lime salt

Vaya Con Dios

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

Captain's Grog

Dark rum, light rum, fresh grapefruit, lime, Licor 43, dry curaçao, maple syrup, Velvet Falernum, orgeat

Floradora

Gin, raspberry syrup, lemon, ginger

Blackberry Burr

Rye, blackberry cordial, lemon, Yellow Chartreuse

Stirred

Bloodstone

Gin, Bruto Americano, dry vermouth, cacao nib, Blood Orange

De La Louisiane

Rye, Benedictine, sweet vermouth, Peychaud's bitters, absinthe

Mariposa St.

Pisco, Butterfly Pea flower, Salted Pineapple cordial, Cocchi Americano

Oaxacan Handshake

Mezcal, rhubarb, Hoja Santa, Benedictine, sweet vermouth, grapefruit twist

Frozen

Painkiller

Dark rum, fresh pineapple, Coconut cream, fresh orange, nutmeg + \$2 extra shot

Non-Alcoholic

My Fair Lady

Pentire Adrift, fresh grapefruit, lime, vanilla

Permanent Vacation

Everleaf, fresh pineapple, ginger, lemon

Blush Rush

Everleaf, raspberry, lemon, simple syrup

Berry The Evidence

Roots Divino, Blackberry cordial, lemon, chili

\$16

\$14

WINE & BEER

RED

Forlorn Hope Queen of the Sierra (chilled)	\$15
<i>Cranberry, alpine strawberries, and plum</i>	<i>California, United States</i>
Clovis Côte du Rhône	\$15
<i>Natural, stone fruit, light acidity, full body</i>	<i>Rhône, France</i>
Devois de Perret Languedoc Rouge	\$14
<i>Organic/natural, strawberry, cherry, red fruit</i>	<i>Languedoc, France</i>

WHITE & ORANGE

Pas de Problème Sauvignon Blanc	\$15
<i>Natural/unfiltered, light acidity, green apple</i>	<i>Languedoc-Rousillon, France</i>
Baixa Sirena Albariño	\$15
<i>Aromatic herbs, balsamic, almond, citrus, peach</i>	<i>Rías Baixas, Spain</i>
Myburgh Bros. Chenin Blanc	\$13
<i>Ripe apple, hints of peach</i>	<i>Western Cape, South Africa</i>
Hablo/Gulp Verdejo-Sauv Blanc Orange	\$14
<i>Orange blossom, tropical jackfruit, citrus peels, tea, apricots</i>	<i>Castilla-La Mancha, Spain</i>
Cordillera Reserva Especial Chardonnay	\$15
<i>Organic, tropical fruit, pineapple, hints of florals</i>	<i>Limarí Valley, Chile</i>

SPARKLING & ROSÉ

Heidi Schröck & Söhne Tour de Rosé	\$15
<i>Dry, hints of red berries, cherries, and floral notes</i>	<i>Neusiedlersee, Austria</i>
Lubanzi Rainboat Pet Nat Rosé	\$15
<i>Wild strawberry, grapefruit and a hint of herbs</i>	<i>Western Cape, South Africa</i>
Conquilla Cava	\$14
<i>White fruit, hint of almond</i>	<i>Cava, Spain</i>

BEER

List rotates regularly
Check board for offerings

GIN

Gordon's	\$13
Malfy	\$13
Martin Miller	\$13
Beefeater	\$14
Plymouth	\$14
Hendrick's	\$15
Greenhook	\$17
Isolation Proof	\$17
Roku	\$17
Song Cai Floral	\$18
St. George Dry Rye	\$19
Condesa	\$20

VODKA

Breckenridge	\$13
Suntory Haku	\$13
Tito's	\$13
Supergay	\$14
Ketel One	\$18
Stolichnaya	\$19
Axberg	\$21

AGAVE

Arette Blanco	\$13
Espolon	\$13
Rosaluna Mezcal	\$13
Casamigos Silver	\$17
La Gritona Reposado	\$17
Del Maguey Vida	\$19
Agave di Cortes	\$21
Yola	\$25
Nuestra Soledad Mezcal	\$26
123 Organic Blanco	\$26
La Gran Senora Anejo	\$27
Madre Mezcal	\$28
Maestro Dobel Anejo	\$28
El Jolgorio Mezcal	\$50

RUM

Planteray White	\$12
Planteray Dark	\$12
Cruzan Black Strap	\$13
Goslings Black Seal	\$14
Plantation 5yr Barbados	\$14
Plantation Pineapple	\$15
Zacapa 23yr	\$24
Appleton 12yr Rare Casks	\$25

BOURBON

Kentucky Walker	\$13
Buffalo Trace	\$15
Elijah Craig	\$16
High West	\$16
Wyoming	\$18
Great Jones	\$19
Woodford Reserve	\$22
Yellowstone	\$24
Basil Hayden's	\$26
Blanton's	\$27

RYE

Old Overholt	\$13
Rittenhouse	\$13
Sazerac	\$14
Templeton	\$25
Whistlepig 10yr	\$40

IRISH WHISKEY

Paddy's	\$12
Jameson	\$13
Green Spot	\$30
Redbreast 12yr	\$36

SCOTCH

Suntory Toki	\$13
Dewars White Label	\$15
Monkey Shoulder	\$17
Laphroaig	\$22
Auchentoshan 12yr	\$28
Compass Box Peat Monster	\$30
Bowmore 12yr	\$30
Lagavulin 8yr	\$36
Talisker 10yr	\$37
Caol Ila 12yr	\$38
Balvenie Carribean 14yr	\$40
Oban 14	\$45
Dalmore 12yr	\$62

AMARO

Averna Siciliano	\$13
Cynar	\$13
Montenegro	\$13
Paolucci Cio Ciaro	\$15
'Torino' Gran Classico	\$21
Marseille	\$22
Nonino	\$28