

spybar

VOLUME 2: LOCALLY FORAGED

FROM THE FOREST TO THE GLASS — SECRETS IN EVERY SIP. \$18

WILD SUMAC

GIN, SPARKLING WINE, APEROL

PINE

BRAULIO AMARO, ZIRBENZ PINE LIQUEUR, ALPINE CORDIAL, LEMON

BLACK WALNUT

SOTOL, NOCINO, ITALIAN BITTER, CARPANO ANTICA (NUT ALLERGY)

BIRCH

RUM BLEND, BIRCH CORDIAL, ORANGE VANILLA SYRUP, CO2

EXHIBIT INDEX

COCKTAILS EXAMINED, DECODED AND EXPERTLY CRAFTED \$17

HONEY TRAP

VODKA, CHAMOMILLE, HONEY, LEMON, MARASCHINO

RASPBERRY KISS

GIN, RASPBERRY, SAFFRON, EARL GREY, CO2

WHEYFINDER

MEZCAL, EMPIRICAL CILANTRO SPIRIT, TOMATILLO, LIME, WHEY

LIMEWIRE

ALTOS OLMECA TEQUILA, ITALICUS BERGAMOTTO LIQUEUR, MAKRUT LIME

PEEL SESSION

RUM, XTABENTUM LIQUEUR, SUZE, BANANA PEEL OLEO, BLACK WALNUT

STOCKHOLM SYNDROME

AQUAVIT, BENEDICTINE, CUCUMBER, MINT, ELDERFLOWER, MINT, CO2

TRIPLE AGENT

SUYO PISCO, REMY MARTIN VSOP, SAUVIGNON BLANC, SUZE LIQUEUR

SMOKE SCREEN

MONKEY SHOULDER SCOTCH, FERNET, LEMON, BANANA PEEL,
BANANA GIFFARD, ARDBEG 5 YEAR SCOTCH, DANDELION LIQUOR

NIGHT VISION

TEQUILA, COLD BREW, HORCHATA SYRUP, AMARGO DE CHILE LIQUEUR

RELIABLE SOURCES

CLASSIC FROM OUR FREEZER \$17

OLD FASHIONED MANHATTAN NEGRONI MARTINI

HARD "CARBONATED" TARGETS

HIGHBALLS \$15

WHISKEY HIGHBALL GIN & TONIC VODKA SODA

FOOD

CHECK OUT COSMICA UPSTAIRS
FOR FULL MEALS, BAR & SOUNDTRACK!

OLIVES 9 V GF
BABY CUCUMBERS, SALSA MACHA, SESAME, SOY, LIME 10 V GF
GUACAMOLE, CHIPS 11 GF
TEMPURA ARTICHOKE 13 GF
SPINACH WHIPPED FETA, CRUDITE 16*
SHRIMP COCKTAIL 18 GF
TUNA TARTAR* 22 GF
SWEET POTATO TACO, CHIPOLTE BBQ, MACADEMIA, QUESO 8 GF
SHORT RIB TACO, SLAW, JALAPENO CREMA 8 GF
SPY DOG, BEEF FRANK, SWEET CHILI ONIONS, BACON, HOT PEPPERS, MUSTARD 10
FLAN DU JOUR 12 GF CHOCOLATE MOUSSE 12 GF

BEER

BISSELL BROTHERS SUBSTANCE IPA, ME 6.6% 12
FROST BEER WORKS LUSH DOUBLE IPA, VT 8.0% 12
SCHILLING BEER CZECH PILSNER, NH 5.0% 11
DORCHESTER BREWING NEPONSET GOLDEN ALE, MA 5.2% 10
KUCHI BREWERY HITACHINO WHITE ALE, JP 5.5% 11

WINE

SPARKLING DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20
CHARDONNAY 2023 OBSIDIAN, POSEIDON VINEYARD, CARNEROS, NAPA 20
SAVIGNON BLANC 2023 REVERDY FORILEGE SANCERE, LOIRE 17
BORDEAUX BLEND 2005 CHATEAU CHENE VIEUX, PUISSEGUIN-ST EMILION 18
PINOT NOIR 2022 JUSTIN GIRARDIN BOURGOGNE, BURGUNDY 17

BUBBLY BOTTLES

2019 CONTRATTO, MILLESIMATO BRUT, ALTA LANGA, ITALY 72
NV LARMANDIER-BERNIER, LATITUDE, EXTRA BRUT, CHAMPAGNE, FRANCE 150
NV BOLLINGER, SPECIAL CUVEE, BRUT, CHAMPAGNE, FRANCE 205

SECRET STASH

TEQUILA

ARTENOM BLANCO 19 OCHO REPOSADO 18 G4 BLANCO 20 ARTENOM ANEJO 35

MEZCAL

ALMA DE JUDAS REPOSADO 16 CONTRALUZ CRISTALINO 16

BOURBON/RYE

EAGLE RARE 16 WOODFORD RESERVE 18 WHISTLE PIG 10YR RYE 20

SCOTCH

MACALLAN 12 24 ARDBERG 10 18

GIN

THE BOTANIST 15 TANQUERAY 10 16

VODKA

BELVEDERE 14 HAKU 12

RUM

DIPLOMATICO 15 BRUGAL EXTRA ANEJ 16

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.