

RAISED BY WOLVES



In Roman mythology, Romulus and Remus were the first to be raised by wolves. Twin boys of possibly divine ancestry, abandoned to the elements by a vengeful king but rescued and nurtured by a she-wolf. They'd grow up to found the city of Rome, seat of Western Civilization and cradle to the modern world. The names Romulus and Remus are enshrined by history. But take the wolf from their story and they're just two boys lost in the wilderness. The values that gave rise to Rome are the values the boys learned from the pack.

They're also the values we of Raised by Wolves revere today—social connection, caring, nurturing, loyalty. To us it's ironic that the phrase 'raised by wolves' has come to mean a lack of civility. Because the virtues of the wolf pack have defined true civilization for centuries. They're not easy or convenient compared to the cheap digital facsimiles offered up by screens and social media, but we think they matter. Enough to dedicate Raised by Wolves to their celebration and preservation. What you'll find here are drinks meant to inspire communication. No easy postmodern tropes, no conventional riffs on drinks you already love that give you nothing new to talk about. Not weird for the sake of weird, either. Instead, weird for the sake of, 'Why?' Natural conversation starters. Stories that beg to be shared. They're built with rare and vintage spirits that are each, themselves, a story in a bottle. The ephemeral essence of time and place and ingredients and craft. Some are so rare, when the bottle's empty, an entire history closes. Drink them and they die. But before they die, they live. Like a wolf, willingly sacrificing its life for the greater good of the pack.



WINTER WONDERS

IT'S THE SEASON

SNOOP NOGGY NOG \$13

Aperol, Bianco Vermouth, Cream, Vanilla & Egg
Frothy, sweet. It's Chrismizzle in the hizzle, motherfucker.

SONORA SEÑORA \$14

Reposado Tequila, Bacanora, Lemon, Pineapple Cider,
Cinnamon & Dale DeGroff's Allspice Bitters

*Created by Lauren Sponberg, sparkly, spicy,
with just a wisp of earthy smoke. Feliz Navi-dang-that's-good.*

HOT BUTTERED RUM \$12

Aged Rhum Blend, Dry Curaçao, Amaro Nonino,
Caribbean Spices & Organic Butter

*You know what Santa wants? Spiced-up buttery Christmas
cookies in warm, liquefied booze form.*

VEGAN EGG NOG (Served on Nitro) \$12

Jamaican Rum, Cognac, Sherry, Baking Spice, Maple,
Cashew Milk & Almond Milk

*Ho-ho-hogo! Get funky with your rum-swigging selves,
animal lovers.*

WINTER SPRITZ \$14

Amaro, Vanilla Liqueur, Sparkling Wine & Soda

*All the festivi-tay, none of the
Jesus-I-did-WHAT-under-the-mistletoe?!*



**COOL AND
REFRESHING**
ICE-COLD DRINKS THAT GO DOWN EASY

MR. FAMOUS \$10

Spiked Orange Julius, Dreamsicles on a hot day...
pick your '80s era 'creamy + citrus' reference.

*white rum, rhum agricole, lemon, orange &
mr. taffy's old-timey butter liqueur*

PAINTED LADY \$9

Less like a garden salad, more like a
garden partay.

*vodka, lime, aloe liqueur, snap peas, bianco vermouth
& pinch of sea salt*

RATTLESNAKE VENOM \$12

Dark and sweet with an interesting bitter edge,
kind of like the perfect third date.

*jamaican rum, dark rum, lime, medjool dates,
pineapple & amaro nonino*

RAINBOW CUP \$9

Pretty, playful and refreshing. Essentially a
breezy mid-summer picnic in cocktail form.

victory fruit cup, london dry gin, lemon & seltzer

BITTER BRAMBLE \$11

Crisp, light, and easy drinking, because
struggle is overrated.

london dry gin, lemon, campari & raspberry

KENTUCKY BUCK \$9

Cooling and kicky, then smacks you across the
face with earthy gingerbread spice.

*Bourbon, lemon, strawberry, ginger beer
& angostura bitters*



**COOL AND
REFRESHING**
ICE-COLD DRINKS THAT GO DOWN EASY

PELVIC SORCERY \$12

Earthy, funky and unconventional. Basically, how you want to be described on your tombstone.

silver oat whiskey, bloody shiraz liqueur, lime, hibiscus, absinthe & orange bitters

TRAP QUEEN \$10

Got your spritzly Italian thing going on, but with a little tropical side hustle.

cappelletti aperitivo, lychee liqueur, seltzer & champagne

LADYBUG \$9

Feels like it should be sipped fireside while a storm rages outside. Comforting, cozy.

cognac, scotch, lime, beet, orgeat & dale degroff bitters

HIDEAWAY HONEY \$14

Like a licorice-loving Viking on holiday in Bombay. Weird in all the right ways.

aquavit, lemon, yellow chartreuse, honey syrup, indian yogurt & seltzer

IRON RANGER \$10

Bourbon gets sick of Rum's island-tastic Instagram feed and decides to crash the party.

bourbon, lemon, pineapple, falernum & angostura bitters

REDNECK RIVIERA \$22 (serves two)

Rye + tiki = all-American apple pie. Somehow, this makes sense.

rye whiskey, apple brandy, lime, bonal, maple, amaro, orange, cinnamon & allspice dram





**STIRRED AND
DIRECT**
—
BOOZE-FORWARD COCKTAILS
MEANT TO BE SIPPED.

ISLAND OLD-FASHIONED \$12

As boozy and happy as you'd imagine St. Pat
lounging on a tropical beach should be.

*coconut-washed irish whiskey, banana liqueur, peruvian
bitters & angostura bitters*

DREADLOCK HOLIDAY \$15

Start with a super bitter Negroni riff, then add
layers of earthy rum funk. Out there
and awesome.

*two types of jamaican rum, suze gentian liqueur, bianco
vermouth & pineapple liqueur*

GUNFIGHTER BALLAD \$14

Think dueling pistols, not cowboys. Rich and
sophisticated with dark fruit flavors.

*wheat whiskey, oloroso sherry, dry curacao
& abbott's bitters*

**RICH AND
CREAMY**
—
LIKE DESSERT YOU DRINK.

BOOGIE BOARD \$16

Because sometimes instead of dessert you want a
boozed-up frozen tropical fantasy.

*navy strength gin, honeydew, lime, coconut, pineapple &
whipped cream*

**THE BEST MEXICAN COFFEE
YOU WILL EVER DRINK \$14**

Get your after-dinner sweet-and-creamy brain
freeze with a side of kicked-up caffeination.

*reposado tequila, coffee liqueur, ancho reyes,
espresso, cream & spices*





DRAFT
ON-TAP AND READY TO PARTY.

HOUSE GIN & TONIC \$10

Suddenly you realize you've never experienced true tonic before.

gin, tonic & sparkling wine

HORCHATA & IRISH WHISKEY \$10

Puts the O' in 'dope.' Floral and nutty.

irish whiskey & walnut spiced horchata

PRIDE OF LONG ISLAND \$12

Bitter and woody. Doesn't fuck around, capeesh?

*bourbon, campari, sweet vermouth &
creme de noyaux*

TWILIGHT SAMURAI \$14

Lush and spicy. Badass, but secretly enjoys poetry and kittens.

*japanese whiskey, pear eau-de-Vie, drambuie, orgeat, bitters
& star anise*



TIMELESS
CLASSICS
OUR FAVORITE ICONIC COCKTAILS.

REFRESHING

WARD EIGHT \$8

Rye Whiskey, Lemon, Orange & Grenadine

*Sour with a splash of sweet and a bareknuckle
Boston politics backstory.*

PIMM'S CUP \$11

Pimm's #1, London Dry Gin, Lime,
Cucumber & Ginger Beer

Spicy, sparkling, known to induce Anglophilia.

CHI CHI \$12

Vodka, Pineapple, Coconut Cream & Lime

Pina Colada – the disco remix.

BEE'S KNEES \$10

London Dry Gin, Lemon & Honey

*Pretty and Prohibition-born with that boozy,
tart thing going on.*

PLANTER'S PUNCH \$12

Jamaican Rum, Lime, Club Soda, Nutmeg
& Angostura Bitters

The classy side of slow-sipping front-porch drinking.

PAN AMERICAN CLIPPER \$12

Apple Brandy, Lime, Grenadine & Absinthe

*Rosy with a wake-your-ass-up kick, like sunrise from a
high-altitude window seat.*





REFRESHING

CONTINUED

CAMERON'S KICK \$12

Scotch, Irish Whiskey, Lemon & Orgeat
Belligerent and a little nutty because, Scots-Irish.

BLUE HAWAII \$12

Minion Pro White Rum, Lemon, Pineapple
& Blue Curaçao
The sweet stuff of Day-glo tropical daydreams.

AMERICANO \$13

Campari, Sweet Vermouth & Club Soda
100-years young and still zippy with a clean-cut edge.

DIRECT

VIEUX CARRE \$14

Rye Whiskey, Cognac, Sweet Vermouth,
Benedictine, Angostura Bitters & Psychaud's
*Elegant, spicy and potent as bayou moonlight
and voodoo magic.*

BITTERED SLING \$11

Cognac, Gomme & Angostura Bitters
*Spirit-forward and so old school, makes an Old
Fashioned look new wave.*

RUSTY NAIL \$13

Scotch & Drambuie
Scotchy scotch scotch.



DIRECT
CONTINUED

BOULEVARDIER \$14

Bourbon, Sweet Vermouth & Campari

*Your Negroni fixation, all grown up.
Rich and bittersweet.*

SAZERAC \$12

Rye Whiskey, Gomme, Peychaud's Bitters
& Absinthe Rinse

Muscular, ballsy and positively oozing cool.

OAXACAN OLD-FASHIONED \$14

Reposado Tequila, Mezcal, Gomme, Angostura
Bitters & Orange Bitters

New World meets Old World, has smoky, spicy baby.

REMEMBER THE MAINE \$12

Rye Whiskey, Sweet Vermouth,
Cherry Herring & Absinthe

*Nostalgia in liquid form. Subtly sweet but
with savage undertones.*

IRISH SOMBRERO \$13

Irish Whiskey, Coffee Liqueur & Cream

*Decadent, good natured, still happy to
punch you in the face.*





DESSERT

GOLDEN CADILLAC \$14

Galliano, Crème de Cacao & Cream

The 1950s – When the future as seen from a rural roadside bar was still sweet and full of riches.

BRANDY MILK PUNCH \$12

Cognac, Jamaican Rum, Cream & Cane Sugar

Colonial-era 'hair of the dog' elixir drinks like boozy, sweet, frothy breakfast.





RESERVE
COCKTAIL
LIST

ONLY AVAILABLE
WHILE THE BOTTLE LASTS...

VINTAGE BOULEVARDIER

\$198

*1980s old forrester bottled-in-bond,
1970s campari & 1960s carpano antica*

VINTAGE CHAMPS ELYSÉES

\$245

*1970s martell cordon bleu cognac, lemon,
1970s green chartreuse & angostura bitters*

VINTAGE FRENCH 75 \$175

(served with split of Perrier-Jouet Grand Brut)

*1950s tanqueray london dry gin, lemon,
champagne & cane sugar*

VINTAGE OLD-FASHIONED \$790

*1960s very old fitzgerald 8yr, cane sugar
& angostura bitters*

VINTAGE HIGHLANDER \$105

*1940s catto scotch, 1960s benedictine
& angostura bitters*





**NON-
ALCOHOLIC
DRINKS**
— NO BOOZE. JUST SASS.

HIBISCUS CREAM PUFF \$8

Hibiscus, Cream, Peychaud's Bitters,
Sea Salt & Seltzer

Layers of earthy spice floating on a frothy cloud.

MELON MARKET SWIZZLE \$8

Honeydew, Lime, Vanilla, Indian Yogurt & Mint

Cooling, refreshing, and surprisingly sparkly.

POMEGRANATE PHOSPHATE \$8

Grenadine, Acid Phosphate & Seltzer

Has that classic soda fountain pucker. Tart and bracing.

SPARKLING ALMOND \$8

Orgeat, Lemon & Seltzer

Dig the effervescent nuttiness.

PIRATE'S ANTHEM \$8

Lime, Pineapple, Orange, Black Walnut & Allspice

All the tiki, none of the yarr.

**VINTAGE RASPBERRY
MILKSHAKE** \$8

Raspberry Gomme, Cream, Whole Egg
& Pinch of Sea Salt

It's all about old-school decadence.





BOILERMAKERS

FIVE CURATED RIFFS ON
BEER AND A SHOT

KENTUCKY BOWTIE \$11

*fall plenty for all pilsner
& old grand-dad bonded bourbon*

7 MILE BEACH \$12

*two towns cider pineapple cider
& plantation Syr barbados rum*

KUNG FU COWBOY \$13

*insurgente whit &
russell's reserve 6yr rye*

ELECTRIC WARRIOR \$14

*lindemans framboise &
el tesoro blanco tequila*

GRAVEYARD SHIFT \$15

*mother earth peanut butter stout
& red breast 12yr irish whiskey*





THE — BEER — LIST

FALL BREWING

PLENTY FOR ALL PILSNER | 4.9% ABV \$6

a crisp, easy-drinking lager, brewed with finest pilsner malt and noble hops from germany.

TWO TOWNS

PINEAPPLE CIDER | 5% ABV \$6

juicy and tropical, pacific pineapple rolls ripe costa rica golden pineapples into fresh-pressed northwest apples.

INSURGENTE

TINIEBLA WHIT | 5.3% ABV \$6

made with wheat and pilsner malt, orange and coriander skin is added to give it citrus and spicy notes.

ALESMITH

IPA | ABV: 7.25% \$7

Aromas of grapefruit and tangerine lead into an abundance of fresh pine and tropical fruit notes followed by a crisp, resinous bitterness.

MODERN TIMES

FRUITLANDS GOSE | 4.8% ABV \$7

fruitlands is tart, fruity, & frighteningly delicious. the sour, salty base beer lays down the funky refreshment, while a heavy dose of passion fruit.





THE — BEER — LIST

MODERN TIMES

FORTUNATE ISLANDS PALE | 5% ABV \$8

shares the characteristics of an uber-hoppy IPA and an easy drinking wheat beer. A massive dose of Citra and Amarillo hops gives it a blastwave of tropical hop aromatics: mango, tangerine, and passionfruit all leap out of the glass.

DUVEL

BELGIAN ALE | 8.5% ABV \$8

a duvel is still seen as the reference among strong golden ales. Its bouquet is lively and tickles the nose with an element of citrus.

MOTHER EARTH

PEANUT BUTTER STOUT | 8.1% ABV \$7

deep dark malts lend espresso notes and British crystal malts contribute the perfect toffee and caramel flavor. The peanut butter is simply featured to augment what is already there.

LINDEMAN'S

FRAMBOISE | 2.5% ABV \$8

magnificent aroma, delicate palate of raspberries with undertones of fruity acidity; elegant, sparkling clean taste, with inviting raspberry supported by lambic complexity.





THE — WINE — LIST

SPARKLING

CHAMPAGNE

J. LASSALLE, “CACHET OR” BRUT NV | \$17

*montagne de reims, champagne, france
dry, light bodied, crisp citrus fruit, elegant, lively
acidity on the palate*

PROSECCO

SAN VENANZIO,
“FORTUNATO” VALDOBBIADENE,
VENETO, ITALY NV | \$11

*light bodied, fruity (technically all 3 of these
sparklers are “dry”, but this is the one with
most residual sugar), canned tropical fruit, ripe
yellow and white peach, very floral*

CAVA

RAVENTOS I BLANC, BLANC DE BLANCS,
PENEDES, SPAIN 2015 | \$14

*light, clean, crisp, racy acidity, dry finish, done
in a champagne style (2nd fermentation in the
bottle), thus subtle lees (toast, brioche)
on the finish.*



— R O S E —

MOULIN DE GASSAC

“GUILHEM” ROSE, LANGUEDOC,
FRANCE | \$11

*igp pays d'herault, languedoc (sw france),
france. super light and refreshing, mineral
driven, tart cranberry and dry strawberry, only 6
months in stainless steel then bottled.*

— W H I T E —

LES DEUX MOULINS,
SAUVIGNON BLANC, LOIRE VALLEY,
FRANCE | \$11

*loire valley, france. light, dry, beautiful (high)
acidity, ripe green apple, subtle herbaceous notes
(green bell pepper, but light - not like new
zealand sb), great mineral driven finish.*

MONCHHOF ESTATE

RIESLING, MOSEL, GERMANY 2015 | \$10

*mosel, germany. light bodied, bright citrus, super
floral, slightly sweet (this is the only wine with
noticeable amounts of residual sugar we serve,
apart from the prosecco)*

BERES ESTATE

FURMINT, TOKAJI, HUNGARY 2016 | \$12

*tokaji (toe-kai), hungary. medium body, tart
citrus fruit, dry, mineral driven.*

PRIM

CHARDONNAY, SANTA LUCIA
HIGHLANDS | \$15

*monte nero vineyard, santa lucia highlands,
central coast california. full bodied, oak is
present (50% new oak barrels), ripe tropical
fruit, butter, toffee, creme brulee, butter popcorn*



— R E D —

2 KINGS

PINOT NOIR, CARNEROS, CALIFORNIA
2015 | \$14

carneros, california. medium bodied pinot, ripe fruit notes of strawberry, cranberry, black cherry

E. GUIGAL

COTES DU RHONE, RHONE VALLEY,
FRANCE 2016 | \$14

cotes du rhone, southern rhone, rhone valley, france. medium body wine, blue and black fruit, the syrah comes through a lot on this blend, dark fruit, slight gamey, black olive, violet floral notes

BODEGAS ARUAGA

TEMPRANILLO, RIBERA DEL DUERO,
SPAIN 2016 | \$12

ribera del duero, north central spain medium to full bodied, darker cherry notes, blackberry, stewed raspberry, sees time in French and American oak to add structure, tobacco, black pepper spices

ANCIENT PEAKS

CABERNET SAUVIGNON, PASO ROBLES,
CALIFORNIA 2016 | \$13

paso robles, california. full bodied, very fruit forward, warm climate = ripe fruit, blueberry and blackberry pie! good structure and grip on the back end.

