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TENTH WARD COCKTAIL LAB

YEAR-ROUND COCKTAILS \$9

CORPSE REVIVER NO. 10

Genever, Absinthe Nouvelle, lemon oleo, chai vanilla bean syrup, fresh lemon, fresh sage

HEROIC ERA

Smoked Corn Whiskey, fresh lemon juice, honey-ginger syrup, ancient bitters float¹ and Swedish Fish kebab

The twist: Our take on the Penicillin cocktail

KEY CITY

Caraway Rye, house blanc, grenadine² and chocolate garnish

The twist: Ever had a white Manhattan?

SAZERONI

Caraway Rye, Absinthe Nouvelle, simple syrup, aromatic bitters¹, house amaro, house rouge, orange peel garnish

JALAPEÑO MARGARITA

Smoked Corn Whiskey, house orange liqueur, lime juice, jalapeño simple syrup, smoked salt & demerara sugar rim

SEASONAL COCKTAILS \$9

HOMECOMING

Autumn Liqueur, hot-mulled cider, angelica-mace-clove house tincture, lemon oleo, cinnamon-sugar caramelized persimmon garnish

YA BASIC

Caraway Rye, macadamia milk, pumpkin-coffee⁴ syrup, chocolate bitters¹, aquafaba³, ground nutmeg and gold flake garnish

The twist: Break out those Uggs, pick up your latte and button up your flannel y'all because Fall is here.

IMPEARFECT SWIZZLE

Genever, pear puree, lemon oleo, simple syrup, lavender bitters¹, ginger beer, annatto syrup sink, sage garnish

MUM'S THE WORD

Genever, mum-infused Absinthe Nouvelle, lemon oleo, house blanc, grenadine², edible flower

ZERO-PROOF COCKTAILS \$5

SWEET FARM GINGER BEER

BASICALLY A VIRGIN

Macadamia milk, pumpkin-coffee⁴ syrup, chocolate bitters, aquafaba³, ground nutmeg and gold flake garnish

SWIZZLED TO PEARFECTION

Pear puree, lemon oleo, simple syrup, lavender bitters¹, ginger beer, annatto syrup sink, sage garnish

HOMECOMING PRINCESS

Hot-mulled cider, angelica-mace-clove house tincture, lemon oleo, cinnamon-sugar caramelized persimmon garnish

¹Bitters by Modern Barcart ²Grenadine by Pratt Standard

³Aquafaba by Hippy Chick Hummus ⁴Coffee by Dublin Roasters

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TENTH WARD COCKTAIL LAB

SPIRITS

GENEVER STYLE GIN

Malted rye, malted barley, cane spirit; infused with juniper, angelica root, orris root, cardamom, elder flower, ginger root, persimmon, chicory root and orange peel.

A hit of juniper on the front, transitions to subtle earthy notes and a burst of fresh citrus. Finishes with notes of malt, rye and chicory.

POURS 0.5 OZ \$3 | 1.5 OZ \$8

BOTTLES 375 ML \$17 | 750 ML \$30

SMOKED CORN WHISKEY

80% smoked corn, 20% malted barley.

Mezcal and scotch-like notes, butter, sweet corn, and then a punch of smoke, campfire and wood on the finish.

POURS 0.5 OZ \$3 | 1.5 OZ \$8

BOTTLES 375 ML \$17 | 750 ML \$30

CARAWAY RYE

70% malted barley, 30% malted rye, mashed with caraway seeds.

Aquavit-like notes, malty tones, pops of chocolate, anise, and stone fruit.

POURS 0.5 OZ \$3 | 1.5 OZ \$8

BOTTLES 375 ML \$23 | 750 ML \$38

STOUTED RYE

70% rye, 30% barley, aged in No. 4 charred American White Oak, finished in Flying Dog Gonzo Imperial Porter barrels.

Jammy notes of plum and chocolately malt. Brief boom of black pepper in the center. Finishes dry and malty.

POURS 0.5 OZ \$3 | 1.5 OZ \$8

BOTTLES 375 ML \$25 | 750 ML \$45

AUTUMN LIQUEUR

Apple brandy melded with ginger, plum, black tea, turmeric, allspice, cinchona bark, sage, fennel, saffron, and honey.

Hints of flannel, Fall and mulling spices; packed with ginger and tumeric.

POURS 0.5 OZ \$3 | 1.5 OZ \$8

BOTTLES 375 ML \$25 | 750 ML \$45

ABSINTHE NOUVELLE

Distilled with grand wormwood, anise and fennel; colored with small wormwood, hyssop and lemon balm

A punch of rich licorice, complex herbal notes, and floral fairy dust.

POURS 0.5 OZ \$3 | 1.0 OZ \$8

BOTTLES 375 ML \$25 | 750 ML \$45

SPIRIT & COCKTAIL FLIGHTS

GIVE ME ALL THE WHISKEY YOU HAVE \$8

0.5 oz pours of Smoked Corn Whiskey, Caraway Rye & Stouted Rye

HERBAL REMEDIES \$8

0.5 oz pours of Genever Style Gin, Summertime Liqueur & Absinthe Nouvelle

ALL ON TAP COCKTAIL FLIGHT \$10 🍸

Heroic Era, Jalapeño Margarita & Lady Fritchie