WINE, COCKTAILS & SOCIAL HOUR

FALL 2026

Alchemist

WINE BTG

Sparkling

Cremant De Bourgogne- Brut, France NV **14 | 56**
Chateau Portel, Cava Brut, Spain NV **12 | 48**
Laurent-Perrier, Brut Champagne, France NV **30 | 50 ½ BTL**

White Wines

Domaine de Moulines, Vermentino, France 2024 **12 | 48**
Domaine Tariquet, Bordeaux Blend, France 2024 **14 | 56**
Churton, Sauvignon Blanc, "Marlborough" NZ 2024 **15 | 60**
Truchard, Chardonnay, Napa Valley 2023 **15 | 60**
Shucks Melon, California 2023 **14 | 56**
Aqua Di Venus, Pinot Grigio, Italy 2022 **12 | 48**
Schlink Haus, Rielising, Kabinett GER 2025 **13 | 52**

Still Red

Rex Hill, Pinot Noir, Willamette Valley 2022 **18 | 72**
Argyle, Pinot Nior, Willamette Valley 2024 **15 | 60**
Modus, Italian Red Blend 2022 **14 | 56**
Sagemoor Vineyards, Red Blend, Columbia Valley **17 | 68**
Edge, Cabernet Sauvignon, Alexander Valley 2022 **16 | 64**
Clos De Nape, Cabernet Sauvignon, Napa Valley 2023 **18 | 72**
Lapis Luna, Zinfandel, Califorina 2023 **12 | 48**

BEER ME

Old Style 6 / Chicago Handshake 10
Blind Corner, Booter, Hazy IPA 9
Art History, Gravitas, Czech Pale Lager 9
Art History, Ave. of Giants, West IPA 9
Pacifico, Mexican Lager 9
Guiness, Draught Stout 8
Allagash White, Belgian Wheat 8
Krombacher, German Pils 8
Athletic Brewing Company, N/A "Hazy" 6

SPRITZ $14
Hugo
Passion Fruit
Pineapple
Ume
Aperol +$2

SOCIAL HOUR

MONDAY - FRIDAY
3PM-6PM

SIPS

$11 Classics
Lemon Drop
Daquiri
Margarita
Old Fashioned
Negroni
Sangria
Select Spritz
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Select Wines $10
Craft Beer $2 Off

SOCIAL HOUR
ALL Day Tuesday!

$2.50 Raw Oysters
ALL Day Sunday
East & West Coast

Wednesday
½ Price Wine
bottles under $100

BITES

Cheese & Meat $8
Marinated Olives $6
Mussels $14
Raw Oysters $2.50 ea.
Tapas $8

FALL & REFRESHING

PLUMFOOLERY.....$14
Citadelle Rouge, Plum Shrub, Rooibos Tea Concentrate, Mineral Water, Lemon Twist

HOW 'BOUT DEM APPLES?.....$14
Ferrand Pineau Des Charentes, Apple Tepache "Apple Blend, Brown Sugar, Cinnamon"

MONKEY SEE, MONKEY DRINK.....$16
Fat-Washed Viejito Reposado, Crème de Banane, Chile Pasilla Liqueur, Lime

SIDE PIECE $14
Ferrand Cognac, Dry Curaçao, Strawberry Syrup, Strawberry Infused Heavy Cream, Lychee Foam, Lemon

TEA'D UP.....$14
Chamomile Infused Vodka, Merlet Pear, Violette, Lemon

STIFFED STIRRED & BOOZY

OAXACAN MONK.....$23
Mal Bien "Alchemist" Barrel Pick, Yellow Chartreuse, Curacao, Absinthe

PETAL TO THE METAL.....$15
Citadelle Jardin D'éte Gin, Vodka, Salers, Merigold Tincture

CHICKA CHICKA CHERRY COKE.....$15
Saison Rum, Marichino, Sweet Vermouth

NOTORIOUS F.I.G. $16
High West Double Rye, High West Campfire, Fig Syrup, Fig Tincture

RICH, ROBUST & COMPLEX

GOCUHIJANG UNCHAINED.....$15
Mal Bien Mezcal, Shochu, Gochujang-Cinnamon Syrup, Saline, Grapefruit, Yuzu, Lime

DIJON VU.....$16
Parabubes, Clément VSOP, OFTD, Demerara, Honey Mustard Syrup, Lemon

WHAT'S UP DOC?.....$15
Maple Bourbon, Nocino, Allspice Dram, Carrot Syrup, Cardamom Bitters, Whole Egg

SMASHING PUMPKINS.....$15
Toki Whiskey, Nixta, Roasted Pumpkin Seed–White Miso, Orgeat, Mint

HARD TO CRACK.....$14
Haymans Gin, Pistachio Syrup, Basil, Lemon

BARTENDER CHOICE CLASSICS

PISCO SOUR.....$14
Pisco, Campari, Mandarin-Cinnamon Syrup, Egg White, Lemon

TRAKAL YOU LATER.....$14
Träkál, Cinnamon Syrup, Passion Fruit, Oatgeat, Lemon

REVOLVER.....$14
Old Grand Dad, BIB, Coffee Meletti, Orange Bitters

INDUSTRY ISLAND.....$15
Fernet, Campari, Amaro Montenegro, Coke, Orange Curaçao, Simple Syrup, Lemon

BLUEBERRY MULE.....$15
Barmans's Blueberry Vodka, Rosemarry, Gingerbeer, Lime

N/A COCKTAILS $10

Mista Plumtastic
Steep N' Clay Rooibus Tea, Plum Shrub, Soda

Barley an Old Fashioned
Barley Tea, Rich Spiced Black Peppercorn Syrup, Turkish Tobacco Bitters

Alchemist Dirty Soda
Choice of Watermelon Cherry Lime or Grapefruit Gocuhijang

REFRESHMENTS

Coke
Diet Coke
Sprite
Lemonade
Mineral Water
Iced Tea
Sparkling Rose