



SMALL PLATES

PIMENTO CHEESE

*Tillamook cheddar,
black garlic, potato chips (gf/v)*

\$10

SHRIMP AGUACHILE

*shrimp, cucumber, jalapeño,
red onion, tequila-barrel brandy,
cilantro, tostada (gf)*

\$18

KALE CAESAR SALAD

*kale, bread crumb,
charred lemon, parmesan,
apple brandy Caesar dressing (v)*

\$13

QUAIL SALAD

*Manchester Farms Quail, arugula,
watercress, strawberry, candied ginger,
walnut, soy vinaigrette*

\$16

APPETIZERS

STEAK TARTARE

*shallot, caper, dijon, cornichon,
cured egg yolk, crostini*

\$18

MUSSELS

*Szechuan peppercorn,
fermented black bean, garlic,
toasted sourdough*

\$20

FRIED CHICKEN THIGHS

*pickle-brined chicken,
smoked grape, salsa macha,
charred scallion aioli*

\$20

SMOKED & FRIED POTATOES

*Bourbon Barrel soy vinaigrette,
charred scallion aioli, lemon (v)*

\$13

VEGAN BLACK BEAN TOSTADA

*potato, jicama, avocado,
spring pea, cilantro (gf/veg)*

\$20

ENTRÉES

POTATO GNOCCHI

*Jake's sausage, spring pea, beech mushroom,
Kentucky XO sauce, chile*

\$24

UMAMI BURGER

*3D Valley Farm beef, onion, Gruyère,
bok choy, charred scallion aioli,
potato bun, smoked potato*

\$20

PAN-SEARED HALIBUT

*spice-rubbed halibut, tortuga potato,
orange curaçao hollandaise,
lemongrass, jicama, jalapeño*

\$40

3D VALLEY FARM NY STRIP

*smoked potato, seasonal vegetable,
roasted salsa verde*

MKT

(gf) Gluten Free (v) Vegetarian (veg) Vegan



GREATEST HITS TASTING FLIGHTS

EXPERIMENTAL \$20-\$28
Brandies, Gins, and Absinthe!
 Build your own or ask our experts to guide your selections.

THE FAB FOUR \$20
 Enjoy four of our core
 Copper & Kings spirits
 (Your choice: Brandy or Gin)

DRAFT COCKTAIL \$20
 Three miniature draft cocktails:
 Negroni, Brandy Sidecar,
 Tommy's Margarita

COVERS A SPIN ON THE CLASSICS \$12

OLD FASHIONED
 Butchertown Brandy
 Demerara, Angostura Bitters

SAZERAC
 Butchertown Brandy,
 Demerara, Peychauds Bitters

VIEUX CARRÉ
 American Grape Brandy,
 High West Dbl Rye,
 Carpano, Bénédictine, Bitters

NEGRONI
 Symphony of the Ninth Orange
 Gin, Carpano, Campari

SIDECAR
 American Grape Brandy,
 Orange Curaçao, Lemon,
 Demerara

FRENCH 75
 Your choice of Brandy or
 Gin with Lemon, Simple, Ruffino
 Prosecco

**BRANDY
 ALEXANDER**
 American Apple Brandy, Destillaré
 Chococolat, Cream, Demerara

BRANDY SOUR
 American Grape Brandy,
 Lemon, Simple, Egg White

INDIES SPECIALTY COCKTAILS \$12

**BEECHCRAFT
 BONANZA**
 Butchertown Reserve Brandy, Amaro
 Montenegro, Banana, Lemon

LOVER'S QUARREL
 History of Lovers Gin,
 Passionfruit, Lemon,
 Peychauds Bitters,
 Grapefruit, Absinthe

SPOONFUL OF SUGAR
 Absinthe Blanche,
 High West Dbl Rye,
 Demerara, Bitters

FLY ME TO THE MOON
 Moons of Juniper Gin, Tuaca,
 Allspice Dram,
 Butterfly Syrup, Lemon

APÉRETIF/DIGESTIF AFTER DINNER

EXPRESS YOURSELF \$12
 American Apple Brandy,
 Destillaré Café, Demerara,
 Cold Brew, Oat Milk

KISS & SAY GOODBYE \$12
 American Grape Brandy, Mistelle,
 Carpano, Angostura Bitter

MISTELLE \$5/\$8
 Luxury Dessert Wine, Served
 Chilled
 90

MOCKTAILS FRESHLY MADE AND ALCOHOL-FREE \$8

BRAMBLE ON
 Blackberry, Orange, Grapefruit,
 Demerara, Soda, Mint

KOKOMO
 Pineapple, Orange,
 Lime, Grenadine, Orgeat

JACK OF HEARTS
 Pineapple, Lemon,
 Ginger Beer, Rosemary,
 Vanilla Bean,
 Butterfly Pea

WINE

WHITE
 glass bottle
ROBERT MONDAVI
 Chardonnay \$11 \$40

KIM CRAWFORD
 Sauvignon Blanc \$11 \$40

RED
 glass bottle
MEIOMI®
 Cabernet Sauvignon \$11 \$40

MEIOMI®
 Pinot Noir \$11 \$40

SPARKLING
 glass bottle
RUFFINO
 Prosecco \$9 \$30

RUFFINO
 Sparkling Rosé \$9 \$30

BEER
MONNIK IPA \$7
MODELO \$5