

Welcome to
THE JEWEL BOX

**THIS WEEK'S
COCKTAILS**

THE MARTINEZ
Gin
Sweet vermouth
Luxardo maraschino
Aromatic bitters
Lemon peel

THE LAWN DART
Blanco tequila
Dry gin
Green chartreuse
Lemon/lime juice
Agave syrup
Muddled green pepper

SHERRY TWIST
Whiskey
Amontillado sherry
Cointreau orange liqueur
Cloves & ground pepper
Lemon juice

MAMIE TAYLOR'S DYE-JOB
Scotch
Maine Root ginger beer
Lime juice
Ruby port topper

DARK ANGEL
Aged rum
Canton ginger liqueur
Bonol gentian liqueur
Lime juice

**THIS MONTH'S
DRAUGHT BEER**

(\$5)

Infiniti F&D – Deathbed Dry Ale

FOOD

SMALL PLATES

(\$4)

“Quick pickled” seasonal veggies

Mustard-glazed walnuts

3-cheeses: Pecorino, Camembert, Manchego

Dried goodness: Turkish apricots & figs w/honey

Herbs de Provence cured olives

Fresh Southside baguette

Southside pretzel w/cayenne & shallot mustard

Lentil & thyme hummus w/cardamom carrots

ENTREE SPECIAL

(\$10)

Roasted red pepper & cucumber sandwich
w/manchego, water cress & lemon herb aioli
on peasant bread
(choose 1 side from above)

EXTRA DIPS

(\$2)

Smoked-paprika hummus

Caramelized onion & sherry

“Bliss” herbed-yogurt

(All food prepared by Southside Bakery and Micucci's)

APERITIFS

(\$3 per ounce)

Aperol
Bonal
Campari
Fernet Branca
Carpano Antica vermouth
Green chartreuse (\$5)
Noilly Prat sweet & dry vermouths
Dolin vermouths

**NON-ALCOHOLIC
BEVERAGES**

(\$1)

Fever Tree tonic
Maine Root – ginger beer, root beer, Mexican cola
House soda w/fresh juices

ADD BITTERS...

(no charge)

Angostura aromatic
Fee Bros Old-fashioned
Peychaud's
Bittermen's New England Spiced Cranberry
Regan's Orange
Or
(\$5) 1 tiny bottle Underberg digestif

Thank you for trying something new!

Love.