

# WESTEND

KITCHEN & BAR

## COCKTAILS

### BOURBON/CREAMSICLE OOLONG 12

*Evan Williams, High Garden oolong tea, oleo saccharum, lemon, sparkling wine, grated nutmeg*

### GIN/FAVORITE JASMINE PEARLS 12

*Blue Tanqueray 10 Gin, High Garden jasmine pearl tea, lemon, Benedictine*

### MEZCAL/CHAMOMILE CITRUS 12

*Illegal Mezcal, High Garden chamomile tea, lemon, soda, Cocchi Americano*

### RUM/WHISKEY/FIREFLY COCO CHAI 12

*Mellow Corn, Eldorado 5, High Garden chai tea, Angostura, cherry, orange*

### VODKA/GOLDEN ROOTS 12

*Hanger One Vodka, High Garden golden roots tea, tumeric, pineapple juice, lemon, cucumber wrap, mint sprig*

### GREY GOOSE/ESPRESSO 14

*Grey Goose vodka, coffee liqueur, cold brew concentrate, espresso beans*

### BOURBON/CREAMSICLE OOLONG PUNCH 62

*serves 4-6 \*based on availability*

*Evan Williams, High Garden oolong tea, oleo saccharum, lemon, sparkling wine, grated nutmeg*

## BOTTLED BEER

BUD LIGHT 5

COORS LIGHT 5

MICHELOB ULTRA 5

MILLER LIGHT 5

CORONA 6

STELLA ARTOIS 6

SCRIMSHAW PILSNER 7

YUENGLING 5

YAZOO PALE ALE 6

DOGFISH 60 MINUTE IPA 6

DUCK RABBIT MILK STOUT 6

## DRAFT BEER 6

### TINY BOMB

WISEACRE, AMERICAN PILSNER 4.50% ABV  
*crispy smooth pilsner brewed with German malt sprinkled with local wild flowers and honey*

### SEAQUENCH ALE

DOGFISH HEAD, SOUR 4.90% ABV  
*sour mash-up of a crisp Kolsch, a salty Gose, and a tart Berliner Weiss brewed in sequence with black limes, sour lime juice and sea salt*

### THUNDER ANN

JACKALOPE, APA 5.50% ABV  
*brewed to highlight beautiful citrusy American hops with notes of apricot and mango in addition to the citrus bouquet*

### OBERON

BELL'S BREWERY, AMERICAN WHEAT ALE 5.80% ABV  
*wheat ale fermented with a signature house ale yeast, mixing a spicy hop character with mildly fruity aromas*

### LOVE BIRD

JACKALOPE, HEFEWEIZEN 4.40% ABV  
*crisp wheat beer with subtle notes of strawberry and raspberry*

### NEW HEIGHTS

IPA 6.90% ABV  
*pinely & resinous with notes of grapefruit*

### GOTTA GET UP TO GET DOWN

WISEACRE, COFFEE MILK STOUT 5.00% ABV  
*coffee stout with flavors of blueberry pie from Konga region of Ethiopia*

### FRONT ROW

STARR HILL BREWERY GOLDEN ALE 4.90% ABV  
*smooth, refreshing and lightly hopped with Cascade, honey-like malt and oats bring a bit of sweetness*

## MOCKTAILS

### JASMINE GREEN TEA SODA 6

*High Garden jasmine pearl tea, soda, lemon juice*

### OOLONG SWEET TEA 6

*High Garden creamsicle oolong*

### GROOVY JUICE 8

*tumeric, pineapple, lemon, cayenne*

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## WINE

### SPARKLING

**PERELADA CAVA "STARS" BRUT 10**

*bright, clean, with fruity, slight aging notes, smooth and complex*

**HENRIOT CHAMPAGNE BRUT 25**

*beautifully fine mousse, flavors of green apples, with hints of fresh apricots*

**COPPOLA SOFIA SPARKLING  
BRUT ROSÉ 13**

*a floral nose highlighted by aromatic notes of tea leaves and flavors of tart red currants, pomegranate, strawberries, peaches, cloves, and spice berries*

### WHITE

**MONTINORE ESTATE BOREALIS 12**

*blend of Muller-Thurgau, Gewürztraminer, Riesling, and Pinot Gris to create a unique, well-balanced finish*

**HERMAN J. WEIMER REISLING 15**

*essence of spring blossoms, balanced with a refreshing crispness*

**LA GRANGE VIELLES VIGNES  
LUNEAU PAPIN 11**

*light texture, very crisp in character, hints of green apples, grapefruit, and lemon zest*

**75 SAUVIGNON BLANC 12**

*delicate and vibrant, hints of honey suckle, lemon verbena, and orange blossoms*

**WONDERWALL CHARDONNAY 15**

*nose full of deep pear, pineapple, clementine, orange peel, with a perfect steak of acidity*

**FLEUR DE MER ROSÉ 11**

*elegant with a soft texture, watermelon, cherry, subtle citrus, peach, lavender, and Mediterranean herbs*

### RED

**MICHELE CHIARLO 11**

*Italian blend, medium-bodied and robust with rich, ripe cherries and earth on the nose*

**PALI PINOT NOIR 13**

*fresh cherries, strawberry, baking spices, toasted oak, hints of bacon, and loads of spices*

**BACCHUS CABERNET SAUVIGNON 13**

*bright and approachable, balanced flavors of cassis, black plum, blackcurrants, and a touch of cedar*

**JUSTIN CABERNET SAUVIGNON 15**

*full-bodied, aromatic blackcurrant jam, baking spices, dried leaf, sweet tobacco, savory herbal notes*

**CLOS LA COUTALE MALBEC 12**

*blend of Malbec and Merlot aged in oak barrels to obtain a full balance between tannins and fruit, hearty, rustic red*

**CHATEAU ROCHER CALON  
BORDEAUX 13**

*elegant and full-bodied, robust red berry and cherry aromas follow through to blackberries and liquorice on the palate*