



CLASSIC 423 COCKTAILS

Aston Martin	14
Ciroc Peach Vodka, St. Germain Elderflower Liqueur, Fresh Lemon Juice, Simple Syrup, Muddled Blueberries, Garnished with Fresh Blueberries.	
Cobra Cosmo	14
Ciroc Red Berry Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Champagne Float, Garnished with an Orange Twist.	
The Lotus	15
Chopin Vodka, Caravella Limoncello, Fresh Lemon Juice, Simple Syrup, Garnished with Electric Dust Sugar Rim and a Lemon Wheel.	
GT	14
Effen Cucumber Vodka, Fresh Lime Juice, Cane Sugar, Sparkling Water, Garnished with a Cucumber Wheel.	
Vanilla Cherry Old Fashioned	15
Vintage's Single Barrel Reserve Knob Creek Bourbon infused with Vanilla Bean and Black Cherries. Garnished with an Luxardo Cherry and Orange Twist.	
Smoked 46	15
Maker's 46 Bourbon, Auchentoshan Three Wood Scotch, Sweet Vermouth, Angostura Bitters. Smoked to Perfection and Garnished with a Luxardo Cherry.	
423 Paloma	16
Hibiscus Infused Mi Campo Tequila, Fresh Lime Juice, Agave Nectar, topped with Fever Tree Pink Grapefruit Soda. Garnished with a Salted Rim and Lime Wheel.	
The Aventador (a Lavender Sour)	14
Empress Lavender Gin, Lemon Juice, Lavender Simple Syrup (House Made), Egg White, Garnish with Dehydrated Lemon Wheel.	
Summer Lavender	15
Espolón Reposado Tequila, Lemon and Lime Juice, Lavender, Simple Syrup, Bauchant Liqueur	
Dragon Fruit Margarita	14
Espolón Blanco Tequila, Cointreau, Lime Juice, Agave 1 oz Dragon Fruit (Fresh) Garnish with Cocon-ut Rim with Dragon Skin with a Lime Wheel.	
Crème de Bubble	13
Crème de Bia (House Made) Garnished with Black Berry and Raspberry, Topped with Sparkling Wine.	
Negroni Blanco	15
Bombay Sapphire Gin, Lillet Blanco, Luxardo Blanco, built in a mixing glass and served on Big Rock, Garnished with Lemon Twist and a Thyme spear	
Sicilian Spritzer	15
Aperol, Italicus topped with Prosecco Lemon Bitters, Garnished with a Orange Twist	
Rum of Enchantment	13
Bacardi Superior White Rum, Captain Morgan Rum, Cointreau Pineapple Juice, Orgeat, Coconut Syrup Lemon and Lime Juice, Garnished with an Edible Flower and a Jalapeño	
Summer Fling in the Heights	12
Disaronno, Lime Juice Agave Nectar, Fresh Ginger, Mint Leaves. Served on a Big Rock Topped with Bundaberg Ginger Beer	



ESPRESSO BAR

- Espresso Martini** 13
Vanilla Bean Infused Vodka, Kahlúa, Fresh Brewed Espresso and Brown Sugar Syrup with Espresso Bean Garnish.
- The Espresso Deluxe Martini** 13
RumChata, Vodka, Kahlúa, Simple Syrup, Espresso Coffee with Vanilla, Garnished with Cinnamon Sugar.
- Cappuccino Martini** 13
Van Gogh Double Espresso Vodka, White Chocolate Liqueur, Simple Syrup, Espresso Coffee, Garnish Coffee Grind.
- French Cold Brew** 15
Cognac, Orange Liqueur, Kahlúa, Cold Brew Coffee
- Mexican Cold Brew** 15
Licor 43, Mezcal, Cold Brew Coffee, lemon twist

FAMOUS MULES

Garnished with fresh lime. Served in copper mug

- Moscow Mule** - Served with Svedka Vodka 12
- Jalisco Mule** - Served with Espolón Blanco Tequila 13
- London Mule** - Served with Beefeater Gin 13
- Kentucky Mule** - Served with Woodford Reserve Bourbon 13
- Irish Mule** - Served with Jameson Irish Whiskey 13
- Mediterranean Fig Mule** - Served with Figenza Vodka 12
with a Splash of Cranberry Juice

WELLNESS DRINKS

(CBD drinks-Non-Alcoholic)

- Mixed Berry Sparkler** 15
Quatreau Blueberry-Acai Sparkling CBD Water (20mg), Liquid Alchemist All-Natural Strawberry syrup and fresh lime juice garnished with a Martha Stewart Mixed Berry CBD Gummy (10mg)
- Tropical Breeze** 15
Quatreau Passion Fruit-Guava Sparkling CBD Water (20mg), Liquid Alchemist Blood Orange Syrup and fresh lemon juice garnished with a Martha Stewart Mixed Berry CBD Gummy (10mg)

BLOODY COCKTAILS & MIMOSAS

Join us on Sunday's from 11am-3pm and try one of our Hand Crafted Bloody Mary's or Mimosas built your way:

- Bloody Mary** - served with Svedka Vodka 12
- Bloody Maria** - served with Mi Campo 100% de Agave Blanco Tequila 12
- Mimosa** - served with Domaine St Vincent Brut (juice of choice) 8

ADD ON GARNISHES

Bacon, Olives, Pickled Carrot and Celery Spears - \$1.50
Add on Shrimp - \$3.00 each



HAPPY HOUR

3pm to 6pm Mon-Fri | 12pm to 4pm Sat-Sun

BEVERAGES

Chopin Vodka	7
Chopin Martini or Cosmopolitan	10
Nikle Co. Vodka	6
Nikle Co. - Martini or Cosmopolitan	9
Well Drinks	6
Draft Beer	5
Blue Moon Dos XX Lager Guinness Peroni	
Sam Adams (Seasonal) Stella Artois	
Santa Fe Social Hour	
Schöffelhofer	
La Cumbre Elevated IPA Fat Tire Modelo Especial	
Santa Fe Brewery Co. 7k IPA	

WINE

Kim Crawford Rosé	7
Josh Cellars Chardonnay	7
Ruffino Pinot Grigio	7
Napa Cellars Sauvignon Blanc	8
Serial Cabernet Sauvignon	8
Seaglass Pinot Noir	8

APPETIZERS

Tortilla Chips and Dips	8
Dip of the Day Toasted Pita	10
Green Chile Queso (add Chorizo \$2)	10
Small Calamari	14
Vintage BAO Buns (3 per order)	13
Chicken or Steak Quesadilla	14
Fresh Roasted Shishitos	10

DRAFT BEER

Blue Moon	6
Dos XX Lager	7
Guinness	7
Peroni	7
Sam Adams (Seasonal)	6
Stella Artois	7
Santa Fe Social Hour	7
Schöffelhofer	7
La Cumbre Elevated IPA	7
Fat Tire	7
Modelo Especial	7
Santa fe Brewing Co. 7K IPA	7


BOTTLE BEER

Budweiser	5
Bud Light	5
Coors Light	5
Michelob Ultra	5
Miller Lite	5
Amstel Light	5
Corona	6
Heineken	6
Strongbow Cider	5
White Claw	6

Non-Closed Out Checks are Subject to a
20% Gratuity Charge
Please Enjoy Responsibly

LOUNGE

- Vintage Burger** 21
 8oz Angus Beef, Lettuce, Tomato, Onion, Potato Bun |
 choice of 2 toppings:
 Maytag Blue Cheese | Provolone | Pepper Jack | Hatch
 Green Chile | Applewood Smoked Bacon | Grilled Onion
 | Sautéed Mushrooms or Guacamole
 Additional toppings \$1 each
- Carne Asada Nachos** 19
 Sour Cream | Guacamole | Queso | Shredded Cheddar
 and Jack | Pico de Gallo | (Substitute Fries \$4)
- Vintage BAO Buns (3 per order)** 18
 Crispy Pork Belly | Hoisin Sauce | Cucumbers | Pickled
 Jalapeños | Carrots
- Calamari** 21
 Spicy Marinara | Guacachile | Lemon
- Green Chile Quesadilla** 20
 Choice of Chicken or Prime Filet Tips | Guacamole |
 Salsa | Sour Cream
- Zucchini Fritters** 18
 Grated Zucchini Balls with Herbs | Feta Cheese |
 Golden Fried in Panko Coating | Served with a Yogurt
 Mint Dip
- Steamed Mussels** 22
 Mediterranean Style, Cooked with White Wine | Carrots |
 Celery | Shallots | Garlic | Lemon | Extra Virgin Olive Oil
 | Herbs
- Fresh Roasted Shishitos** 12
 Roasted Shishito Peppers | Smoked Sea Salt | House-
 Made Spicy Ponzu Sauce
- Spinach Artichoke Dip** 16
 Fresh Fried Tasted Pita
- Shrimp Cocktail** 20
 4 Jumbo Shrimp | Cocktail Sauce | Creamy Horseradish
 Sauce



LOUIS XIII
Perry Martin

THINK A CENTURY AHEAD
**Each decanter is the life achievement of
 generations of cellar masters.**
 A blend of up to 1200 eaux-de-vie, 100% from
 Grande Champagne

.5 OZ POUR \$100
1 OZ POUR \$200
1.5 OZ POUR \$300

FROM THE HUMIDOR
Ask Your Server for Current Cigar Selection

