

Rebellious 17

MOIRA ROSE

The Botanist Gin, Rose Water Syrup, Lemon, Prosecco

SON OF LIBERTY

Chai Tea-Infused Tito's Handmade Vodka, Black Fig, Lychee, Lime

MIDNIGHT RIDE

Ketel One Vodka, Cocoa Chili Syrup, Irish Cream, Espresso

TIGERTAIL

Santa Teresa 1792 Rum, Banana, Cinnamon, Pineapple, Lime

TRAILBLAZER

Espolon Blanco Tequila, Amaro Montenegro, Aperol, Lime, Agave, Egg White

Distinguished

RG SIGNATURE OLD FASHIONED 28

Rebel's Guild's Hand-Selected Single Select Barrel Bib & Tucker 12 Year Old Bourbon, Paired with Demerara Syrup and Bogart's Bitters, the Original Bitters Recipe from 1862. An Old Fashioned How it Was Meant to Taste.

SPARROW

Cincoro Blanco Tequila, Manzanilla Sherry, Dry Curaçao, Apple Rosemary Syrup, Lime

HEAVEN & HELL

Casamigos Blanco Tequila, Cinnamon-Infused Campari, Carpano Antica, Xocolatl Bitters

AD ASTRA

Bulleit Rye, Amaro Nonino, Averna, Maple Syrup, Bitters

GRAND MASTER

Woodford Reserve Bourbon, Amaro, Salted Honey, Bitters



BARREL-AGED WHITE NEGRONI 19

Sipsmith Lemon Drizzle Gin Beautifully Paired with Martini Riserva Speciale Ambrato Vermouth, and Luxardo Bitter Bianco. Barreled and Aged In-House to Perfection.

Timeless 17

PENICILLIN

Dewar's Blended Scotch, Ginger, Honey, Lemon Milk & Honey, New York - 2005

AVIATION

Bombay Sapphire Gin, Luxardo Maraschino Liqueur, Violet Liqueur, Lemon
Hotel Wallick, New York - 1916

SURF LINER

Redemption Rye, Orgeat, Pineapple, Lemon, Peychaud's Bitters
Polite Provisions, San Diego - 2016

NAKED & FAMOUS

Vida Mezcal, Aperol, Yellow Chartreuse, Lime
Death & Company, New York - 2011

CHAMPS ÉLYSÉES

Hennessy VS Cognac, Green Chartreuse, Simple Syrup, Lemon, Angostura Bitters
Savoy Cocktail Book - 1930

WHISKEY SOUR

Basil Hayden Bourbon, Demerara, Lemon, Egg White
Bartender's Guide - 1862

Ask your server about our Nibbles Menu or check it out in our [@rebelsguild](#)

Before placing your order, please inform your server if a person in your party has a food allergy.

*Denotes food items are cooked to order or are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.

Draft Beers

BLUE MOON	8	MODELO ESPECIAL	8
Wheat 5.8%		Adjunct Lager 4.4%	
BUD LIGHT	7	NIGHT SHIFT BLUE COMET	9
Light Lager 4.2%		New England IPA 7.4%	
LAGUNITAS	8	JACK ABBY POST SHIFT	8
American IPA 6.2%		Pilsner 4.7%	

Bottles / Cans

BUDWEISER	7	NIGHT SHIFT NITE LITE	11
adjunct lager 5.0%		american light lager (16 oz) 4.3%	
GUINNESS	8	NOTCH LEFT OF THE DIAL	8
stout 4.2%		american ipa 4.3%	
HEINEKEN 0.0	8	SAM ADAMS BOSTON LAGER	8
non-alcoholic 0.0%		vienna lager 5.0%	
HEINEKEN	7	SAM ADAMS SEASONAL	8
pale lager 5.0%		rotating 5.3%	
LORD HOBO BOOMSAUCE	11	STELLA ARTOIS	7
new england ipa (16 oz) 7.8%		european pale lager 5.0%	
MICHELOB ULTRA	7	STRONGBOW	8
light lager 4.2%		cider 5.0%	
NIGHT SHIFT BRIAR WEISSE	11	TRULY	8
sour (16 oz) 5.2%		hard seltzer 5.0%	

Wines

SPARKLING

Caposaldo Prosecco, Veneto, Italy	13 60
Möet & Chandon Rosé, Campagne, France	23 110
Veuve Clicquot Yellow Label Brut, Champagne, France	22 105
Mumm Napa Brut Rosé, Napa Valley, California	65

WHITE & ROSÉ

Fleurs de Prairie Rosé, Côtes de Provence, France	15 58
Ca' Bolani Pinot Grigio, Friuli, Italy	12 46
Chalk Hill Chardonnay, Russian River Valley, California	16 62
Dr. Frank Konstantin Dry Riesling, New York	14 54
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	13 50

RED

Evolution Pinot Noir, Willamette Valley, Oregon	15 58
Joel Gott 815 Cabernet Sauvignon, California	15 58
Federalist Zinfandel, California	14 54
Benziger Merlot, Sonoma County, California	14 54

DRINKS