

## 4<sup>th</sup> St. Bistro Cocktails

Kir Royale, <i>Sparkling wine &amp; Cassis</i>	8.50
Bellini, <i>Prosecco &amp; white peach purée</i>	10.00
4 <sup>th</sup> St. Punch	8.50
Spicy Bengali Gimlet	10.00
Negroni	10.00
Maple Manhattan	10.00
Aperol Citrus Drop	9.00
Housemade Limoncello	6.00
Caipirinha	9.00
Pear Martini	10.00
Mango Salsa	11.00
Corralejo Margarita	10.00
Sazerac	10.00
Dark and Stormy	8.50
Hanger 1 Chipotle Lemon Drop	11.00
"Buddha's Hand" Lemon Drop	10.00
Mandarin Blossom Cosmo	10.00
St.~ Germain Gimlet	10.00
Cucumber Vodka Bloody Mary	10.00

## Beer

Lost Coast, Tangerine Wheat Beer or Scrimshaw Pilsner Style or St. Pauli NA.	5.50
Samuel Smith Oatmeal Stout	7.00
Duvel, Belgian Golden Ale	7.50
Rising Sun Pale Ale, Baird Beer, Japan	8.50
S Louis, Premium Framboise, Belgian Lambic Ale	8.50

## Water

Acqua Panna, 1 liter, <i>Italy, still</i>	6.00
Pellegrino 750ml, <i>Italy, sparkling</i>	5.00

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