

THE GUILD HOUSE

zero proof 4.50

lemon tonic

fresh lemon juice, old city tonic, fee bros. gin barrel aged bitters and thyme

cherry ginger old city ginger beer, fresh lemon juice, house-made grenadine, spiced cherry bitters

drafts 6.50

Scrimshaw Pilsner
North High Brewing Seasonal
Long Trail Limbo IPA

house cocktails 10

cachaca avua cachaca prata, blue curacao, suze, fresh pineapple and lime, passion fruit

> rye darjeeling tea-infused bulleit rye, lillet rouge, carpano antica, angostura bitters

gin botanist, rosemary, raisins and fresh lemon juice

tequila tequila cabeza, cranberry, cinnamon, beach mushrooms and rosemary

bourbon woodford reserve, velvet falernum and fresh grapefruit juice

vodka pear-infused absolut vodka, luxardo maraschino, ruby port, cherry & peychaud's bitters

pimm's pimm's no. 1, cucumber and muddled berries

cocktail for two 20

served in glass portholes with seasonal infusions, these cocktails develop tableside.



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aperitif: a libation enjoyed before the meal as an appetizer

salers gentiane 9

bold flavor with vegetal notes and a bit of a rooty finish

aperol 7

complex blend of orange and spice, mild bitter notes

byrrh grand quinquina 7

fruit-forward with coffee, bitter orange and cocoa

suze gentiane 9

highly aromatic with notes of bittersweet herbs, vanilla and spice

campari 8

classic blend of fruit peels, spices and herbs, led by bitter orange

digestif: a beverage consumed after a meal to aid in digestion

braulio amaro 9

complex notes of gentian, juniper, peppermint, star anise, wormwood, bitter orange and yarrow

rabarbaro zucca 8

delicate bittersweet flavors of rhubarb, cardamom seeds, and China fruit

fernet branca 9

aromatic, utterly intense digetif with notes of myrrh, chamomile, aloe, cardamom, and saffron

amaro dell'erborista 10

dry, bitter and warm with sandalwood, rhubarb and spices on the palate

cardamaro vino amaro 7

rich and smooth with notes of fresh pine, roasted nuts and dried fruit