



SPECIALTY COCKTAILS

18

S&O BOLD AND BEAUTIFUL

ELIJAH CRAIG PALMS SINGLE BARREL BOURBON,
ST GERMAINE, ELDERFLOWER,
FRESH LEMON JUICE, DEMERARA

S&O LYCHEE ME

GREY GOOSE VODKA, ST GERMAINE ELDERFLOWER,
LYCHEE PURÉE, FRESH LEMON JUICE

CURATED BY LENA M

S&O YES HONEY

JACK DANIEL'S TENNESSEE HONEY, CHARDONNAY,
PEACH PURÉE, FRESH LEMON JUICE

S&O C&C MULE

CHIVAS 12YR BLENDED SCOTCH, CYNAR,
FRESH LIME JUICE, GINGER BEER

CURATED BY EDDIE C

S&O SPICED NECTAR

PATRON EL CIELO TEQUILA, APEROL, GUAVA NECTAR,
FRESH LIME JUICE, SPARKLING FEVER TREE
PINK GRAPEFRUIT

S&O THE PINK FRENCHIE

THE BOTANIST GIN, LILLET BLANC, COINTREAU,
ST GERMAINE, PINK GRAPEFRUIT JUICE, ORANGE BITTERS

CURATED BY LARRY B

S&O S80 ESPRESSO

KETEL ONE VODKA, KAHLÚA,
FRANGELICO, FRESH ESPRESSO

| BUMP N GRIND 26 |

JEFFERSON'S RESERVE BOURBON, FRESH LEMON SOUR,
AGAVE, EGG WHITE FOAM WITH A BUMP OF
BJORK OSCIETRA CAVIAR



Denotes our Social Hour menu items. Dine-in only and order must be placed by 7 PM. This offer is subject to availability and excludes holidays.



SPECIALTY OLD FASHIONED

18

SCOTCH 80 OLD FASHIONED

BRUICHLADDICH CLASSIC LADDIE SCOTCH,
SUGAR CUBE, ANGOSTURA BITTERS, LEMON PEEL

PALMS OLD FASHIONED

PALMS RITTENHOUSE RYE SINGLE BARREL,
HICKORY SMOKED VANILLA, ANGOSTURA BITTERS
ORANGE PEEL

SMOKED CHILI OLD FASHIONED

HERRADURA REPOSADO TEQUILA, AGAVE NECTAR,
ANGOSTURA BITTERS, SMOKED CHILI BITTERS

HIGH WEST OLD FASHIONED

HIGH WEST DOUBLE RYE, HIGH WEST PRAIRIE BLEND,
DEMERARA, ANGOSTURA BITTERS, ORANGE PEEL

DELUXE OLD FASHIONED

CROWN ROYAL WHISKEY, SIMPLE SYRUP, BITTERS,
FRESH GINGER AND ORANGE

WILD OLD FASHIONED

WILD TURKEY 101 BOURBON, PEACH LIQUEUR,
SIMPLE SYRUP, FRESH LEMON JUICE,
ANGOSTURA BITTERS

SMOKED AVAILABLE UPON REQUEST



MONTHLY FEATURES

17

Enjoy one of our monthly curated cocktails from our own
Scotch 80 bartenders. Each month they will create a new cocktail
using fresh ingredients and premium liquors.

CINNAMON ECLIPSE

MOUNT GAY ECLIPSE RUM, COINTREAU, FRESH LEMON
JUICE, CINNAMON DEMERARA
CURATED BY LARRY B AND JAMES P

SPRING FLING

THE BOTANIST GIN, COINTREAU, ST GERMAINE,
FRESH LIME JUICE, STRAWBERRY PURÉE,
SIMPLE SYRUP, BITTERS, BASIL
CURATED BY LENA M

SIDECAR LARRY

RÉMY MARTIN VSOP, COINTREAU,
STRAWBERRY LIME SOUR
CURATED BY LARRY B

ROYAL REMY

RÉMY MARTIN 1738, ORGEAT,
LEMON AND LIME SOUR
CURATED BY EDDIE C



BEER SELECTION

ALL VARIETIES 9

BLACK BUTTE

AMERICAN PORTER, OREGON

DUVEL

BELGIAN-STYLE ALE, BELGIUM

GOLDEN ROAD BELGIUM WHITE

WHEAT ALE, MISSOURI

S&S GOOSE ISLAND IPA

INDIA PALE ALE, ILLINOIS

S&S SAMUEL ADAMS

VIENNA LAGER, MASSACHUSETTS

FIRESTONE WALKER 805

AMERICAN BLONDE ALE, CALIFORNIA

STELLA ARTOIS

PALE LAGER, BELGIUM

S&S HEINEKEN

PALE LAGER, NETHERLANDS

MODELO ESPECIAL

PILSNER-STYLE LAGER, MEXICO

S&S MICHELOB ULTRA

LIGHT LAGER, MISSOURI

S&S BUD LIGHT

LIGHT LAGER, MISSOURI

MICHELOB ULTRA ZERO 7

NON-ALCOHOLIC LIGHT LAGER, MISSOURI



Denotes our Social Hour menu items. Dine-in only and order must be placed by 7 PM. This offer is subject to availability and excludes holidays.



WHITE WINE

SPARKLING

 **JEIO BY BISOL 16**

PROSECCO, VALDOBBIADENE,
VENETO, ITALY

TELMONT 26

BRUT, DAMERY, FRANCE

G.H. MUMM GRAND CORDON 24

BRUT ROSÉ, CHAMPAGNE, FRANCE

WHITE

 **DR. H. THANISCH 16**

RIESLING, MOSEL, GERMANY

MICHEL THOMAS 22

SAUVIGNON BLANC, SANCERRE, FRANCE, 2022

 **KIM CRAWFORD 14**

SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

J. MOREAU & FILS 20

CHARDONNAY, GLOIRE, DE CHABLIS, FRANCE , 2021

MY FAVORITE NEIGHBOR 24

CHARDONNAY, CALIFORNIA 2021

ROSÉ

FANTASTIQUE 18

CHATEAU SAINTE MARGUERITE,
CÔTES DE PROVENCE, FRANCE 2022



Denotes our Social Hour menu items. Dine-in only and order must be placed by 7 PM. This offer is subject to availability and excludes holidays.



RED WINE

FOUR GRACES 16

PINOT NOIR, SONOMA COAST, CALIFORNIA, 2022

CHÂTEAU ROZIER 23

ST-EMILION, GRAND CRU, BORDEAUX, FRANCE, 2021

CONUNDRUM 16

RED BLEND, CALIFORNIA, 2022

FERRARI CARRANO 19

MERLOT, SONOMA COUNTY, CALIFORNIA, 2021

CAYMUS CALIFORNIA 25

CABERNET SAUVIGNON, NAPA VALLEY,
CALIFORNIA, 2022

JORDAN 27

CABERNET SAUVIGNON, ALEXANDER VALLEY,
CALIFORNIA, 2019

JUSTIN RESERVE 36

CABERNET SAUVIGNON, PASO ROBLES, CA, 2022



Denotes our Social Hour menu items. Dine-in only and order must be placed by 7 PM. This offer is subject to availability and excludes holidays.