# BRIGHT & CRISP




## Hell or High Water* - 14

UNDERSTATED ELEGANCE; MILDLY TANGY, WILDLY PLEASING

Jameson Irish whiskey, Giffard crème de pêche,
Bénédictine, Dolin dry vermouth, lemon, egg white




## Event Horizon - 13

A MOSAIC OF SUBLIME FLAVORS, SUCCULENT & DISTINCT

Cocchi Americano, forbidden fruit shrub, Kimino yuzu soda




## Windowsill Spritz - 13

SILKY, BOISTEROUS, UNABASHEDLY BOUNCY

TDL vodka blend, peach, almond,
St. George absinthe, orange blossom, prosecco




## Late Check-Out - 15 [Donny Henderson, SF]

SING-SONGY, WITH LILTING TONES & QUIET HERBAL DEPTH

TDL gin blend, passionfruit, TDL red bitters,
Cigarrera Manzanilla sherry, lemon




## Lima Sour - 14

THIRST-QUENCHING, EVERY SUNSET IN A GLASS

Caravedo pisco, Luxardo maraschino, grapefruit, lime

**consuming raw or undercooked eggs may increase risk of food-borne illness*

# ARID & AROMATIC




## Finishing School - 13

WHIMSICALLY AUSTERE; HIGH AROMATICS & SUPPLE FINISH

TDL Amer, Giffard crème de pêche,
Laird's applejack, Lillet Blanc, prosecco




## Of Praise for Tulips - 13

GRACEFUL, FLORAL & DRY; LACED WITH HONEYED SPICE

Cocchi Americano, Clear Creek pear brandy, Bärenjäger,
Dolin dry vermouth, Boston bittahs, St. George absinthe




## Philosopher's Path - 14

A STUDY IN RESTRAINT; SUBTLE, CONTEMPLATIVE

Roku gin, Buddha's Hand cordial,
Mancino cherry blossom vermouth




## Moment in the Sun - 15

BOLD & BRIGHT, WITH A LONG & LAVISH ARC

Amarás Verde mezcal, Laird's applejack, honey, lemon




## Skyrocket - 13

SUSPICIOUSLY SMOOTH, A NUANCED BALANCE

TDL whiskey blend, Kronan Swedish Punsch,
Dolin dry vermouth, lemon, Fee's Old Fashioned bitters

# SUPPLE & HERBAL




## Lock & Load - 13

EARTHY & SOFT, WITH UNDULANT TROPICAL RHYTHMS

Gunpowder Irish gin, Bénédictine, lime,
pineapple gomme, Angostura bitters




## Paramour - 15

A MIDSUMMER NIGHT'S AFFAIR, ALLURING & PIQUANT

TDL tequila blend, strawberry-coriander nectar,
lemon, cucumber, Peychaud's bitters




## Lost Illusions - 13

DEEP & COOLING, ALL THE RIGHT KIND OF FUNKY

Barbancourt 3-Star rhum, spiced hibiscus-pineapple tea,
Accompani Blue Dorris liqueur, TDL rye whiskey, lime




## Improved Scotch Cocktail - 15

ZESTY & SURPRISING, WITH AN UNCTUOUS FINISH

TDL scotch blend, Luxardo maraschino,
St. George absinthe, honey, lemon bitters




## Cinco de Cuatro - 14

FAR MORE THAN ITS SUM: UNIQUE, COMPLEX, & ETHEREAL

Arette reposado tequila, banana, TDL sherry blend, lime

# RICH & ROBUST




## Midas Touch* - 14 [Eamon Rockey, NYC]

WISTFULLY NOSTALGIC, A FLAMBOYANT FLIP FOR THE AGES

Galliano, TDL whiskey blend, lemon, pineapple, egg, soda




## Best of Both Worlds - 13

SUMPTUOUS SUMMER QUAFF, EFFERVESCENT & LIVELY

TDL rum blend, Carpano Antica, raspberry gomme, lime, mint, Angostura bitters, Zoiglhaus Helles lager




## Dream Weaver - 15

LUXURIANT, VIVACIOUS, A RANGE OF SUBTLE DELIGHTS

pandan-infused Novo Fogo cachaça, macadamia orgeat, Atxa Basque white vermouth, lime, BT peach bitters




## Excursions - 13

TRIP THROUGH DIMENSIONS; REFRESHING, JUICY, COMPLEX

Amaro CioCiaro, blackberry, crème de cacao, ginger, lemon




## Snake Charming* - 15

GORGEOUSLY TEXTURED, SMOOTH & FULL OF FLAVOR

TDL tequila blend, Amarás Verde mezcal, TDL red bitters, lime, pineapple gomme, agave, thai chili, egg white

# SPICY & BOLD




## Liquid Swords - 14

A SPICY, LUSCIOUS, & INVIGORATING DANCE

TDL vodka blend, Novo Fogo silver cachaça,
mango, red pepper, lemon, ginger




## Scorpion Bowl - 34 HALF / 64 FULL

TO WHILE AWAY THE TIME; A RIBALD, LEGENDARY PUNCH

Park V.S. cognac, Aria gin, Mt. Gay Eclipse rum,
Kronan Swedish Punsch, oleo saccharum,
orange, lime, orgeat, Angostura bitters




## Doomsday Device - 14

UNAPOLOGETIC, EXHILARATING, SUBTLY VEGETAL

Evan Williams 1783 bourbon, TDL red bitters,
grapefuit, hot honey, black pepper, rosemary




## Italian Job - 13

VIBRANT OPENING CRESCENDOES TO A PROFOUND 2ND ACT

Ransom Old Tom gin, Strega, apricot,
lime, Calabrian chili tincture




## Shore Leave - 15

BRILLIANTLY BOISTEROUS, INTRIGUING & OPULENT

Planteray Original Dark rum, TDL sherry blend,
cinnamon, passionfruit, lime, Jerry Thomas bitters

# DEEP & DARK




## Flashpoint - 15

**A MANHATTAN MADE FOR THE SUNSHINE**

TDL rye blend, strawberry&basil-infused Salers aperitif,
Carpano Bianco vermouth, balsamic, Burlesque bitters




## The Dark Side - 13

**SOFTLY BITTERED, A TAUT FUGUE OF FRUIT & BOTANICALS**

Carpano Antica, Stone Barn Brandyworks apricot liqueur,
Cocchi Americano, Bitter Truth lemon bitters




## Mixed Signals - 14

**A BITTERSWEET SYMPHONY: RICH, COMPLEX, LANGUOROUS**

Planteray Original Dark rum, cherry,
TDL Amer, lemon, club soda




## Prodigal Son - 15

**A FANCIFUL SIPPER FOR LACKADAISICAL EVENINGS**

Evan Williams 1783 bourbon, Amaro CioCiaro,
Giffard crème de pêche, Elixir Végétal




## Search for Delicious - 13 [Kirk Estopinal, NOLA]

**AN UNBELIEVABLE TRICK; DEEP, HERBAL, EXQUISITE**

Cynar, Punt E Mes, orange bitters, citrus oil, salt

# GLOSSARY

**Amaro:** bitter Italian digestif

**Applejack:** America's 1st spirit, produced from apples, aged with grace

**Bärenjäger:** spiced honey liqueur

**Bénédictine:** cognac-based herb & spice aromatic liqueur, monk-made

**Bermutto:** Japanese rice vermouth

**Bitters:** maceration of bitter herbal bark & spices in alcohol, adds depth and complexity to a drink

**Cachaça:** Brazilian sugar-cane spirit; rustic spices & deep terroir

**Carpano Antica:** a layered, rich vermouth, re-creating the original 1786 recipe

**Cocchi Americano:** Italian white aperitif; lightly aromatic, softly bitter

**Crème de Pêche:** peach liqueur

**Cynar:** Italian bitter digestivo; produced from herbs & spices, most notably artichoke

**Elixir Végétal:** an intense French 'tonic,' produced traditionally from a broad array of herbs, plants, and flowers

**Falernum:** traditional Barbados liqueur; cloves, almond, ginger, lime peel

**Galliano:** sweet herbal liqueur, hints of vanilla & star anise

**Gomme:** a syrup using viscous gum arabic to enrich the mid-palate of a cocktail

**Maraschino:** Italian cherry liqueur

**Mezcal:** agave distillate primarily produced in Oaxaca; often smokier & distinctively more vegetal than its sister, tequila

**Old Tom Gin:** first style of gin produced in London in the mid-1800's, initially sweetened, but with a deeper botanical character

**Oleo-Saccharum:** legendary base for any punch; lemon peels macerated in sugar to extract oils, lending elegant citrus aroma

**Orgeat:** aromatized nut syrup

**Pandan:** herbaceous tropical plant used widely in Southeast Asian cuisine

**Pisco:** Peruvian brandy-wine; aromatic, dry, with a soft fruit finish

**Punsch:** traditional Scandinavian liqueur, sugar cane spirits from the Indies; rich and complex; notes of molasses, coffee & spice

**Punt E Mes:** literally, "point & a half"; sweet vermouth with marked bitterness

**Red Bitters:** category of aperitivo; subtly drying, complex, deeply herbal

**Shrub:** a colonial means of preserving fruit, with vinegar, sugar, & herbs

**Strega:** herb liqueur; mint, saffron, fennel

**TDL Amer:** house version of Amer Picon, a proprietary French bitter apéritif; deep orange aromatics with a complex finish

**TDL Blends:** proprietary Teardrop Lounge combination of base spirits

# BEER & WINE

## Beer

| | |
|---|---|
| Cerveceria Norte Gallo Mexican Lager, **OR** | $6 |
| Fort George Sherman IPA, **OR** | $6 |
| Rainier, **WA** | $4 |
| Best Day Electro-Lime N/A, **CA** | $5 |

## Wine

**Sparkling** $12
NV Tenuta Civranetta, Prosecco, **Italy**

**Rosé**
'24 Olivares Jumilla Rosado, **Spain** $11

**White**
'24 Alpha Estate Malagouzia, **Greece** $13

**Red**
'23 Division-Villages *Béton* Red Blend, **WA** $13

**Please Note:**

*A gratuity of 20% will be added to parties of 6 or more, as well as unclosed credit card checks.*