

The LIBRARY

On Carson

Happy Hour 4-7pm Mon - Fri: \$1 off craft beer | \$2 off signature cocktails | \$5 glass of house wine

BEVERAGE CATALOG

COCKTAILS

The Brothers Grimm - \$12
Apple cider donut old-fashioned
Bulleit | apple cider | brown sugar | cinnamon bitters

The Ex Hex - \$12
Autumn Aperol Margarita
Espolòn Reposado | Aperol | apple cider | spiced honey | lime

Goosebumps - \$10
vodka | blue Curaçao | lemon | nerd clusters | soda

Twilight - \$12
Brown butter amaretto sour
brown butter fat-washed amaretto | cinnamon syrup | lemon | vegan egg white

Campfire Tales - \$12
S'mores martini
vodka | chocolate Baileys | cream | chocolate liqueur
| graham cracker rim | toasted marshmallow

Midnight Library - \$12
Blackberry Bourbon Smash
Bulleit Bourbon | lime | mint | blackberry reduction | simple syrup

War and Peace - \$10
Our take on a Moscow Mule
Tito's Vodka | ginger beer | lime
Options: substitute bourbon - \$1 | add cranberry - \$1
(available as a mocktail)

Don Quixote - \$10
Spicy Margarita
tequila | lime | agave | triple sec | jalapeño
(available as a mocktail)

Annabel Lee - \$12
Empress Gin | St-Germain | lemon | prosecco

50 Shades of Grey - \$14
Our take on a Porn Star Martini
vanilla vodka | passion fruit liqueur | purée | lime | sidecar of prosecco

The Great Gatsby - \$12
Hibiscus Gin Sour
gin | hibiscus | citrus | egg white

Black Beauty - \$12
Housemade Espresso Martini
Tito's Vodka | coffee liqueur | espresso | simple syrup | coffee bean garnish
Optional: add maple pecan amaretto - \$1
(available as a mocktail)

Heated Rivalry - \$13
Captain Morgan White Rum | strawberry purée | lime | hot honey | simple syrup
(available as a mocktail)

Curious George - \$12
Howler Head Banana Whisky | coffee liqueur
| espresso | banana cream

WINES | BOTTLE

Villa Brici Chardonnay (Slovenia)\$36
Celso Pinot Grigio (Italy)\$36
J. Lohr Riesling (California).....\$33
Whitehaven Sauvignon Blanc (New Zealand)\$34
William Hill Cabernet (California).....\$36
Lyric Pinot Noir (Monterey, California).....\$33
Melipal Malbec (Mendoza, Argentina)\$34
Riporto Montepulciano D'Abruzzo (Italy).....\$36
Canicattì Nero D'Avola (Sicily)\$32
Canicattì Grillo (Sicily).....\$34
La Gironda Moscato (Sicily).....\$38

Half off bottles of wine on Friday,
& during Brunch on Saturday and Sunday

WINES | GLASS - \$8

House White - Chardonnay | Pinot Grigio | Moscato
| Sauvignon Blanc | Riesling | Rosé
House Red - Cabernet | Merlot | Pinot Noir
Wines on Draft - Lulu Prosecco

DRAFTS

IC Light\$3.75
Yuengling\$4
Miller Lite\$5
Blue Moon\$6
Samuel Adams - Seasonal\$6
Tröegs (seasonal)\$6
Guinness\$7
Fat Head's Head Hunter IPA\$7
Eleventh Hour Archer Kolsch\$7
Dancing Gnome Lustra Pale Ale\$8
Rotating Seasonal (ask your server).....

BOTTLES & CANS

\$4 - Miller Lite | Miller High Life | Bud Light | Coors Light
| Coors Original | Michelob Ultra | PBR Pounder | IC Light Mango

\$6 - Corona | Modelo | Heineken | Stella Artois
| Allagash White | Heineken 0.0 (non-alcoholic) | White Claw
| Angry Orchard | Blake's Triple Jam Cider | Twisted Tea
| Athletic IPA (non-alcoholic)

\$7 - High Noon Vodka | Surfside | New Trail Broken Heel Hazy IPA

COFFEE

Irish Coffee\$11
Espresso\$2.5
Espresso Shakerato\$3
double shot espresso shaken over ice with light sugar
Americano\$3
Add \$3 - Sambuca | Baileys | Coffee Liqueur | Bourbon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.