

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 Catcher in the Rye - \$12**
Our take on a Manhattan
Basil Hayden rye | Vermouth Rosso
| Angostura bitters | Luxardo cherry garnish
- A Court of Thorns and Roses - \$11**
Coconut Blood Orange Margarita
tequila | triple sec | lime | coconut | blood orange puree | salt rim
- Midnight Library - \$12**
Blackberry Bourbon Smash
Bulleit Bourbon | lime | mint | blackberry reduction
- War and Peace - \$9**
Our take on a Moscow Mule
Tito's Vodka | ginger beer | lime
Optional: add fresh blackberry - \$1
- Don Quixote - \$10**
tequila (or Vida Mezcal - \$4) | lime | honey syrup | bitters | Tajin rim
- Annabel Lee - \$10**
Empress Gin | St-Germain | lemon | prosecco
- Once Upon a Time in Jamaica - \$10**
Kiwi Rum Punch
white rum | dark rum | kiwi puree | lime | pineapple
- The House on Mango Street - \$13**
Mangonada Cocktail
tequilla | Cointreau | lime | mango | Tajin rim & chamoy straw
- The Great Gatsby - \$12**
Hibiscus Gin Sour
gin | hibiscus | citrus | egg white
- Black Beauty - \$12**
Housemade Espresso Martini
Ketel One Vodka | coffee liqueur | espresso | simple syrup
| coffee bean garnish
Optional: add chocolate Baileys - \$1
- Dubai Chocolate - \$17**
Chocolate Martini
vodka | chocolate liquor | pistachio cream | baileys
| rimmed with pistachio cream & kataifi

The Old Man and The Sea - \$12

Mojito - choice of watermelon Red Bull or blueberry puree

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

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
Canicatti Nero D'Avola (Sicily) \$32
Cancicatti Grillio (Sicily) \$34
La Gironda Moscato (Sicily) \$38

Half off bottles of wine on Friday,
& 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
Guinness \$6
Samuel Adams - Seasonal \$6
Leinenkugel's Summer Shandy \$6
Fat Head's Head Hunter IPA \$7
Aslin Volcano Sauce Sour Ale \$8
Brew Gentleman General Braddock Hazy IPA \$8
Rotating Seasonal (ask your server)

BOTTLES & CANS

- \$4 - Miller Light | Miller High Life | Bud Light | Coors Light
| Coors Original | Budweiser | Michelob Ultra | PBR Pounder
| IC Light Mango
- \$6 - Corona | Modelo | Heineken | Stella Artois | Allagash White
| Heineken o.o (non-alcoholic) | Dogfish Head Sea Quench
| White Claw | Angry Orchard | Blake's Triple Jam Cider
| Magners Cider | Twisted Tea
- \$7 - High Noon Vodka | Surfside | Stateside Vodka Soda
| Brew Gentleman General Braddock Hazy IPA
| Victory Sour Monkey | New Trail Broken Heel Hazy IPA

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