

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 - \$13**
Our take on a Manhattan
 Basil Hayden Rye | Vermouth Rosso | Angostura bitters | Luxardo cherry garnish
- A Court of Thorns and Roses - \$12**
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 | simple syrup
- War and Peace - \$10**
Our take on a Moscow Mule
 Tito's Vodka | ginger beer | lime
Options: substitute bourbon - \$1 | add strawberry purée - \$1
- Don Quixote - \$10**
 tequila (or Vida Mezcal - \$5) | lime | honey syrup | bitters | Tajin rim
- 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 liquor | purée | lime | side car of prosecco
- 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 creme brûlée syrup - \$1
- Bridgerton - \$12**
London Mule
 gin | elderflower liquor | grapefruit | ginger beer
- Wuthering Heights - \$10**
Lemon Basil Spritz
 muddled basil | lemon | prosecco
Optional: add gin or vodka - \$3
- Heated Rivalry - \$13**
 Captain Morgan White Rum | strawberry purée | lime | hot honey | simple syrup
- Atmosphere - \$12**
White Cosmo
 vodka | triple sec | lime | white cranberry | edible glitter

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
 Canicatti 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 - Luluca Prosecco

DRAFTS

- IC Light \$3.75
 Yuengling \$4
 Miller Lite \$5
 Blue Moon \$6
 Samuel Adams - Seasonal \$6
 Guinness \$7
 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 | Athletic IPA (non-alcoholic)
- \$7 - High Noon Vodka | Surfside | Stateside Vodka Soda
 | New Trail Broken Heel Hazy IPA

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