

SPIRITS



& FARE

TINER'S ALLEY

TAVERN

TUESDAY-SATURDAY

3:00pm-12:00am

KITCHEN HOURS

3:00pm-10:00pm

HAPPY HOUR

3:00pm-6:00pm

CLASSIC LIBATIONS

CLASSIC COCKTAILS DONE RIGHT

VESPER MARTINI – \$16

Named after Vesper Lynd, James Bond's love interest in the 1953 published book Casino Royale
The Botanist Islay Gin, Chopin Vodka, Cocchi Americano Rosa, Tonic and Angostura Bitters

EASTSIDE – \$15

Brought to life at Libation in New York's Lower East Side by George Delgado
Empress Cucumber & Lemon Gin, Lime Juice, Simple Syrup, Muddled Cucumber and Mint

PIMM'S CUP – \$16

Pimm's No.1 was originally invented as a "Health Elixir" in 1840 by James Pimm
Chapter One Navy Strength Gin, Pimm's No.1, Lemon Juice, Ginger Syrup, Saline, Ginger Beer

MAIN STREET SIDECAR – \$17

First published in 1922 in "Harry's ABC's of Mixing Cocktails"
Hennessy VS, Cointreau, Lemon Juice, Sugar Rim

SAZERAC – \$18

The Sazerac's origins are often credited to Antoine Peychaud, a Creole apothecary in New Orleans around 1838
Sazerac 6yr Rye, St. George Absinthe Verte, Demerara Sugar, Angostura and Orange Bitters

TEQUILA FIZZ – \$18

The Fizz is first documented in Jerry Thomas' 1887 edition of The Bartender's Guide, becoming widespread between 1900 and 1940.
Volan's Still Strength Tequila, Lime Juice, Simple Syrup, Egg White, Orange Blossom Water, Lime Zest

TINER'S MANHATTAN – \$17

Manhattan's area code is 2-1-2, the most common and unchanged build for this drink
Michter's Rye, Punt e Mes, Angostura and Orange Bitters

PAYING HOMAGE

HOMAGE PAID TO THE INSPIRING
AND COLORFUL PAST LIVES OF
1010 MAIN STREET

THE NEW BOZ – \$16

*Opened in 1910 until 1915 when its name
changed to The Strand*

Grey Goose Berry Rouge, Lemon Juice,
Simple Syrup, Fee Foam, Barrel Aged
Peychaud's Bitters

THE STRAND – \$16

Operating from 1915-1929

Empress 1908 Original Gin, St. Germain,
Lemon Juice, Simple Syrup, Soda Water

GRANADA – \$16

Operating from 1930-1975

Campo Bravo Plata, Alto de Carmen Pisco,
Lemon Juice, Orgeat

THE MANITOU – \$17

Operating from 1911- 1960's

Amaro Montenegro, Buffalo Trace,
Lemon Juice, Simple Syrup, Egg White,
Angostura Bitters

THE BLUES BOUQUET – \$16

Operating from the early 1970's - 2015

Calvados Busnel VSOP, Grey Goose
Vodka, Lemon Juice, Grenadine, Muddled
Seasonal Apple

FREE SPIRITED

SOBER IS SEXY

CUCUMBER JOLIE – \$9

Cucumber, Lime, Tonic, Thyme

GRAPEFRUIT JULEP – \$9

Empress Cucumber & Lemon Gin,
Lime Juice, Simple Syrup, Muddled
Cucumber and Mint

CARROT CLUB – \$9

Carrot Shrub, Lemon Juice, Ginger Beer, Dill

PHONY WHITE NEGRONI – 9

Bitter and Floral

Figure IV. — RETREAT IN GOOD ORDER



BEER

DRAFT BEERS

BITBURGER PILSNER – \$8

Bitburger Brauerei; Bitburg, Germany

HARP LAGER – \$8

Guinness Brewing; Dublin, Ireland

PROST HEFEWEIZEN – \$8

Prost Brewing Co; Denver, Colorado

PFRIEM IPA – \$8

pFriem Brewing; Hood River, Oregon

ROBOT SERIES HAZY IPA – \$8

Lost Grove Brewing, Boise, Idaho

BEAR ISLAND ROTATING TAP – \$8

Bear Island Brewing Co; Boise, Idaho

BERT'S ROTATING TAP – \$8

Bert's Brewing Co; Garden City, Idaho

MAC AND JACKS AMBER ALE – \$8

Mac & Jack's Brewing Co; Redmond, Washington

GUINNESS STOUT – \$8

Guinness Brewing; Dublin, Ireland

PACKAGED BEER

OLD BOISE – \$5

Lager; Woodland Empire Ale Craft; Boise, Idaho

RAINIER – \$5

Lager; Rainier Brewing Co; Seattle Washington

STELLA ARTOIS – \$5

Lager; Brouwerij Artois; Leuven, Belgium

NON-ALCOHOLIC

HEINEKEN 0.0 – \$6

Heineken N.V.; Amsterdam, Holland

FRESH SQUEEZED IPA – \$6

Deschutes Brewing Co; Bend, Oregon

GRAPEFRUIT IPA – \$6

Ghostfish Brewing Co; Seattle, Washington

UPSIDE DAWN GOLDEN ALE – \$6

Athletic Brewing Co; Milford, Connecticut

