

Rebellious 17

LIKE A VIRGIN

The Botanist Gin, Strawberry-Raspberry Shrub, Ancho Verde, Lemon

TARZAN BOY

Tito's Handmade Vodka, Passion Fruit, Amaro, Mint Syrup, Lemon

BLOOD ORANGE MANHATTAN

Woodford Reserve Bourbon, Sweet Vermouth, Blood Orange Bitters

NEW VIBRATIONS

Casamigos Blanco Tequila, Orgeat, Passionfruit, Lime Juice

Distinguished

RG SIGNATURE OLD FASHIONED 28

Vermont's Whistle Pig "Quintessential" Small Batch 10yr Rye Paired with Demerara Syrup and Bogart's Bitters, the Original Bitters Recipe from 1862. An Old Fashioned How it Was Meant to Taste.

REVERE HOTEL SBAGLIATO 17

Sipsmith Gin, Carpano Antica Formula, Campari

Timeless 17

VIEUX CARRE

Rittenhouse Rye, Hennessy V.S Cognac, Carpano Antica Formula, Benedictine, Bitters
Carousel Bar, New Orleans - 1930s

AVIATION

Bombay Sapphire Gin, Luxardo Maraschino Liqueur, Violet Liqueur, Lemon
Hotel Wallick, New York - 1916

BOMBOLEO

Santa Teresa 1796 Rum, Chartreuse, Coconut, Pineapple, Lime

ESPRESS-YO-SELF

Grey Goose Vodka, Caffé Borghetti Espresso Liqueur, Orgeat, Chocolate Bitters

BLAZING SADDLES

Tequila Ocho Blanco, Habañero, Prickly Pear, Lime, Agave Syrup

Free-Spirited

SUNSET REFRESH 12

Seedlip Grove 42, Grenadine, Lime, Q Ginger Beer

NAKED & FAMOUS

Dos Hombres Mezcal Mezcal, Aperol, Yellow Chartreuse, Lime
Death & Company, New York - 2011

A LA LOUISIANE

WhistlePig Piggyback 6 Year Rye, Carpano Antica Formula Vermouth, Benedictine, Absinthe, Peychaud's Bitters
Famous New Orleans Drinks and How to Mix 'Em - 1937

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Before placing your order, please inform your server if a person in your party has a food allergy.



Draft Beers

WIDOWMAKER BREWING BLUE COMET	9	LAGUNITAS	8
New England IPA 7.1%		American IPA 6.2%	
BUD LIGHT	7	SAM ADAMS BOSTON LAGER	8
Light Lager 4.2%		Vienna Lager 5.0%	
NIGHTSHIFT BREWING SANTILLI	9	MODELO ESPECIAL	8
American IPA 6.0%		Adjunct Lager 4.4%	

Bottles / Cans

BUDWEISER 7 Adjunct Lager 5.0%	MIGHTY SQUIRREL BREWING CO. CLOUD CANDY (16 oz) 11 IPA 6.5%	MICHELOB ULTRA 7 Light Lager 4.2%
GUINNESS 8 Stout 4.2%	MAINE BEER COMPANY LUNCH (16.9 oz) 11 American IPA 7.0%	SAM ADAMS SEASONAL 8 Rotating 5.3%
ATHLETIC BREWING CO "RUN WILD" 8 Non-Alcoholic 0.0%	CASTLE ISLAND BREWING COMPANY WHITE (16 oz) 9 Belgian Style Wheat Beer 5.4%	STELLA ARTOIS 8 European Pale Lager 5.0%
HEINEKEN 8 Pale Lager 5.0%	NIGHT SHIFT NITE LITE (16 oz) 10 American Light Lager, 4.3%	STRONGBOW 8 Cider 5.0%
EXHIBIT 'A' BREWING COMPANY HAIR RAISER (16 oz) 11 Double IPA 8.0%		HIGH NOON 8 Hard Seltzer 4.5%

Wines

SPARKLING

Villa Sandi Il Fresco Prosecco, Italy	14 65
Decoy Brut Cuvée, California	16 75
Veuve Clicquot Yellow Label Brut, Champagne, France	32 155
Veuve Clicquot Brut Rosé, Champagne, France	175
Gloria Ferrer Blanc de Noirs Rosé, Carneros, California	17 80

WHITE & ROSÉ

Chateau d'Esclans Whispering Angel Rosé, Provence, France	17 66
Borghi Ad Est Pinot Grigio, Italy	14 56
Louis Jadot Steel Chardonnay, Burgundy, France	15 58
La Crema Sauvignon Blanc, Sonoma County, California	18 70
August Kessler "R" Riesling, Rheingau, Germany	15 58
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	15 58
Rex Hill "Seven Soils" Chardonnay, Willamette Valley, Oregon	18 70

RED

Cambria Julias Vineyard Pinot Noir, Santa Maria Valley, California	18 70
Argyle Pinot Noir, Willamette Valley, Oregon	20 78
Rodney Strong Cabernet Sauvignon, Sonoma County, California	15 58
Greenwing Cabernet Sauvignon, Columbia Valley, Washington	18 70
Seven Hills Merlot, Walla Walla, Washington	17 66
Vina Cobos Felino Malbec, Mendoza, Argentina	15 58
Intercept Red Blend, Paso Robles, California	17 66

REBELS' DRINKS

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