

22nd Street

REPEAL

Bourbon and Burgers

RABBIT FOOD

RANCH, BLEU CHEESE, BALSAMIC, OIL & VINEGAR

HOUSE SALAD \$8

ROMAINE, ONIONS, TOMATOES, CUCUMBERS

COBB SALAD \$11

ROMAINE, BLEU CHEESE CRUMBLES, AVOCADO, ONIONS,
HARD BOILED EGG, BACON, TOMATOES, CUCUMBERS

APPETIZERS

CAPRESE STACK \$10

FRESH MOZZARELLA, VINE-RIPE TOMATO, PESTO,
BALSAMIC GLAZE

CRAB CAKE BALLS \$13

CRAB CAKE, ARUGULA, PEACH REMOULADE,
PICKLED RED ONION

AMERICAN NACHOS \$11

KETTLE CHIPS, BOURBON CHILI, JACK CHEESE,
BACON, SCALLIONS

LETTUCE WRAPS \$12

YOUR CHOICE OF BEEF OR MUSHROOM, ROMAINE,
KIMCHI, KOREAN BBQ, PEA SHOOTS

BOURBON BEER CHEESE \$11

BASIL HAYDEN BOURBON, LOCAL IPA, PRETZEL BREAD

TEMPURA FRIED MUSHROOMS \$11

SRIRACHA AIOLI

POUTINE \$12

HOUSE FRIES, BOURBON GRAVY, CHEESE CURDS,
SUNNY SIDE UP EGG, BACON DUST

BRUSSELS \$11

FRIED, CHEFS CHOICE SAUCE

PORK BELLY BURNT ENDS \$13

KOREAN BBQ SAUCE, SESAME SEEDS, SCALLIONS

BURGERS*

ALL BURGERS SERVED WITH ONE SIDE. SUBSTITUTE ANY GRASS FED BEEF PATTY FOR A BLACK BEAN OR TURKEY PATTY

THE CLASSIC \$12

CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, PICKLES
ADD BACON & EGG \$4

SILLY GRINGO \$15

JACK CHEESE, TABASCO ONION STRINGS,
BOURBON CHILI & PICKLES

THE PUGILIST \$13

(BLACK & BLUE) BLACKENED, BLEU CHEESE,
ROASTED GARLIC AIOLI

BOMB MI \$15

BLACK GARLIC SESAME AIOLI, KIMCHI, PORK BELLY,
SUNNY SIDE EGG, CUCUMBER ON A SESAME SEED BUN

FIRE & BRIMSTONE \$14

JACK CHEESE, TABASCO ONION STRINGS, FIRE ROASTED
HABANERO CHUTNEY, SRIRACHA AIOLI

SHHHROOMS \$13

SWISS CHEESE, CARAMELIZED ONIONS, MUSHROOMS,
BOURBON GRAVY

THE CAPONE \$15

PARMESAN ENCRUSTED TOMATO, FRESH MOZZARELLA,
PESTO, BALSAMIC GLAZE

CALIFORNICATION \$14

FRIED AVOCADO, LETTUCE, ONION, TOMATO, BACON,
ROASTED GARLIC AIOLI

KRABBY PATTY \$17

CRAB CAKE, CHEDDAR CHEESE, LETTUCE, TOMATO,
PICKLED RED ONION, PEACH REMOULADE

THE GODFATHER \$15

TRUFFLE PESTO AIOLI, HOUSE MADE MARINARA,
BANANA PEPPERS, MOZZARELLA, PARM DUSTED BUN

PB & J \$15

VA PEANUT BUTTER, SRIRACHA JELLY, JALAPENO CANDIED BACON

THE HUNTSMAN \$16

HANDCRAFTED ELK, BOAR, WAGYU AND BISON PATTY,
CHEDDAR CHEESE, BACON BOURBON AIOLI,
DR. PEPPER BBQ, ONION STRINGS

SIDES

TRUFFLE MAC N' CHEESE
KETTLE CHIPS
SIDE HOUSE SALAD

BOURBON CHILI
FLAVOR FRIES
BACON DUST, TRUFFLE PARM, SUN-DRIED TOMATO

SWEET POTATO FRIES
CHEFS CHOICE BRUSSELS SPROUTS

*THE FOLLOWING ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

COCKTAILS

WHO WOULD KNOW HOW TO CREATE THE PERFECT PERSONALIZED WHISKEY BEVERAGE FOR YOU BITTER THAN YOURSELF? WELL, PROBABLY US ... BUT HERE'S YOUR CHANCE TO SHOW US THAT YOU HAVE WHAT IT TAKES TO MAKE A CLASSIC LIKE THE BEST OF 'EM BY CUSTOMIZING THE PERFECT BLEND OF WHISKEY, BITTERS, GARNISHES, & VERMOUTH.

OLD FASHIONED

WHISKEY, BITTERS, GARNISH

MANHATTAN

WHISKEY, VERMOUTH, BITTERS, GARNISH

WHISKEY

BASIL HAYDEN
BULLEIT - RYE
GEORGE DICKEL #12
JAMESON BLACK BARREL
KNOB CREEK

MAKER'S MARK
MAKER'S MARK 46
OLD FORESTER
WOODFORD RESERVE

VERMOUTH

ITALIAN
SPICY, HERBAL, FLORAL

BLANC
SWEET, SIMPLE, ELEGANT

ROUGE
FIRM, BALANCED, LOVELY SPICE

GARNISH

BADA-BING CHERRY
ORANGE TWIST
LEMON TWIST

BITTERS

ANGOSTORA
TRADITIONAL BITTER

BOSTON
CITRUS AND CHAMOMILE

BUCKSPICE GINGER
GINGER, PEPPERCORNS

BURLESQUE
HIBISCUS FLOWER,
SOUR BERRIES, SPICE

CELERY SHRUB
CELERY, APPLES, VINEGAR

ELEMAKULE TIKI
CINNAMON AND ALL SPICE

HELLFIRE HABANERO
GOOD OLE BIT OF HABANERO HEAT

HOPPED GRAPEFRUIT
GRAPEFRUIT PEELS AND NOBLE HOPS

KRUPNIK HONEY
HONEY, BLACK TEA, JUNIPER

NEW ENGLAND CRANBERRY
CRANBERRY, GREEN APPLE

ORANGE CREAM
SWEET, SOUR, TART, CREAMY

SCARBOROUGH
PARSLEY, SAGE, ROSEMARY, THYME

TRANSATLANTIC
CLOVE, ALLSPICE, ANISE,
CHAMOMILLE, DANDELION

WINTER MELON
CHINESE WINTER MELON, JUNIPER

XOCOLATL MOLE
CACAO, CINNAMON, SPICE

PLANTATION DAIQUIRI

PLANTATION RUM, SIMPLE, FRESH LIME
COX, AN AMERICAN ENGINEER IS BELIEVED TO HAVE INVENTED THE DAIQUIRI AFTER RUNNING OUT OF GIN WHILE THROWING A COCKTAIL PARTY

THE WALDORF

BASIL HAYDEN BOURBON, DOLIN ROUGE, ABSENTE ABSINTHE, BITTERS // BECAME THE SIGNATURE BEVERAGE OF NEW YORKS WALDORF-ASTORIA HOTEL IN 1914

THE BOWERY BOY*

MAKER'S MARK, EGG WHITE, SIMPLE SYRUP, LEMON JUICE, RED WINE // DURING THE MID-19TH CENTURY. THE BOWERY BOYS WERE A FAMOUS NATIVIST. ANTI-IRISH GANG. BASED JUST NORTH OF THE FIVE POINTS DISTRICT IN NEW YORK CITY

PLYMOUTH ROCK

PLYMOUTH GIN, LEMON, SUGAR SYRUP, BLUE TOAD BLACKBERRY CIDER, SODA
AN ADAPTATION OF THE FRENCH 75 THAT BECAME POPULAR AROUND 1915 IN THE U.S.. AND WAS SAID TO BE THE PREFERRED COCKTAIL OF LEGENDARY ENGLISH AUTHOR. CHARLES DICKENS

THE LAST WORD

GUNPOWDER IRISH GIN, MARASCHINO LIQUEUR, GREEN CHARTREUSE, FRESH LIME JUICE // PROHIBITION ERA GIN BASED COCKTAIL. ORIGINATING AT THE DETROIT ATHLETIC CLUB

SPICY CITRUS COOLER

EL JIMADOR TEQUILA, FRESH CITRUS, HABANERO BROWN SUGAR SYRUP, SODA
(TRY IT WITH DEL MAGUEY VIDA MEZCAL FOR A SMOKEY TWIST, \$3 UPCHARGE)

THE SOUTHSIDE

BOMBAY GIN, ST GERMAINE, JACK RUDY SMALL-BATCH TONIC, SODA WAS THE SIGNATURE COCKTAIL OF THE LEGENDARY FORMER SPEAKEASY. THE 21 CLUB. AND SAID TO BE THE BEVERAGE OF CHOICE TO THE NOTORIOUS PROHIBITION ERA BOOTLEGGER. AL CAPONE

SUMMER ENVY

COPPER FOX RYE, HONEY, LEMON, DOMAINE DE CANTON

PLANTER'S PUNCH

MOUNT GAY RUM, LEMON, LIME, SUGAR, JACK RUDY SMALL-BATCH GRENADINE // ORIGINATED IN JAMAICA 1878. THIS FRUITY COCKTAIL WAS BROUGHT TO THE STATES ILLEGALLY IN RUM CASKS DURING THE PROHIBITION ERA BY BOHEMIAN RUM-RUNNERS

TOKI SUNSET

TOKI JAPANESE WHISKEY, FRESH ORANGE JUICE, DOLIN ROUGE, CHERRY HEERING // A TWIST ON A CLASSIC PROHIBITION COCKTAIL CALLED THE BLOOD AND SANO. AS IT REPLACES A BLENDED SCOTCH WITH A JAPANESE SINGLE MALT WHISKEY