

The background is a deep teal color, overlaid with a complex, repeating pattern of stylized leaves. Each leaf is defined by numerous thin, parallel gold lines that curve and flow across the surface, creating a sense of movement and texture. The leaves are arranged in a dense, overlapping manner, filling the entire frame.

Fifth Avenue

SYNDICATE

BISTRO & BAR

Libations

CLASSICS

LAST WORD 14

Gin, Chartreuse, Maraschino Liqueur, Lime Juice,
Brandy Soaked Cherry

SYNDICATE OLD FASHIONED 14

Rye Whiskey, House-Made Cherry Cordial, Orange, Bitters

FRENCH 75 13

Gin, Champagne, Lemon Juice, Simple Syrup

THE BEE'S KNEES 14

Gin, Lemon Juice, Honey Syrup

HANKY PANKY 14

Gin, Sweet Vermouth, Fernet-Branca

MARY PICKFORD 12

White Rum, Maraschino Liqueur, Pineapple Juice,
House-Made Grenadine

ORIGINALS & INFUSIONS

GIGGLE WATER 13

Vodka, Chardonnay, Peach Nectar, Lemon Juice, Basil

BLACKBERRY LEMON DROP MARTINI 15

Blackberry Lemon Infused Vodka, Limoncello,
Fresh Lemon Juice, Sugared Rim

LUXURY MARGARITA 17

Casamigos Tequila Reposado or Blanco, Fresh Lime Juice,
Orange Liqueur, House-Made Sweet and Sour

1920 PRE-PROHIBITION SMOKED OLD FASHIONED 18

Old Forrester 1920 Bourbon, House-Made Cherry Cordial, Bitters,
Orange and Brandy Soaked Cherry

Spirits

BOURBON - WHISKEY

OLD FORESTER 1920 PROHIBITION STYLE <small>(115 PROOF)</small>	16	BULLEIT RYE	8
ANGEL'S ENVY	13	NOB CREEK	10
BASIL HAYDEN	10	MAKER'S MARK 46	13
BLANTON'S	15	MAKER'S MARK	10
BUFFALO TRACE	8	PEERLESS	14
BULLEIT	8	TEMPLETON RYE	8

✦ Add \$4 To Any Single Pour To Make A Double ✦

SINGLE MALT SCOTCH

BALVENIE DOUBLEWOOD <small>12 YEAR</small>	14	GLENLIVET <small>12 YEAR</small>	12
BALVENIE DOUBLEWOOD <small>14 YEAR</small>	27	LAPHROAIG <small>10 YEAR</small>	11
GLENFIDDICH <small>12 YEAR</small>	12	MACALLAN <small>12 YEAR</small>	12

TEQUILA - MESCAL

1800 REPOSADO	9.5	ESPOLON BLANCO	9
CASAMIGOS REPOSADO	15	HERRADURA REPOSADO	10
CASAMINGOS BLANCO	15	MILAGRO SILVER	9.5
CORRALEJO REPOSADO	11	PATRON SILVER	11
DON JULIO REPOSADO	12	SOMBRA MEZCAL	10

GIN

AVIATION	9	BOODLES	8
BEEFEATER	8	HENDRICKS	11
BOMBAY SAPPHIRE	9	TANQUERAY	8.5

Bottles

ANGRY ORCHARD 6

BALLAST POINT SCULPIN 6

BELL'S TWO HEARTED ALE 6

BENT RIVER MISSISSIPPI BLONDE 6

BLUE MOON 6

CORONA 6

DOGFISH HEAD SEAQUENCH SOUR 6

FAT TIRE 6

GOOSE ISLAND 312 WHEAT 6

GUINNESS 6

HEINEKEN 6

HEINEKEN N/A 6

LAGUNITAS IPA 6

MODELO 6

STELLA ARTOIS 6

DOMESTICS 5.5

Available Upon Request

SELTZERS 6.5

Ask Server For Current Selections

ROTATING DRAFT SELECTIONS

Ask Server For Current Selections

Vins

ROUGE

PINOT NOIR Kali Hart Talbott, California	14 48	BORDEAUX M de Magnol, France	12 40
MALBEC Trivento, Argentina	10 33	RED BLEND The Federalist, California	14 49
MERLOT Chateau, Souverain, California	9 28	CABERNET SAUVIGNON Bear Flag, California	17 60
ZINFANDEL Predator, California	11 37	CABERNET SAUVIGNON Carnivor, California	17 60

✦ **Bottle Only - Rotating Red Varieties** ✦
Ask server or bartender for more information

BLANC

MOSCATO Bricco Riella d'Asti, Mango D'Alba, Italy	12 48	CHARDONNAY William Hill, California	10 32
RIESLING Chateau Ste. Michelle, Germany	10 34	CHENIN BLANC Sauvion Vouvray, France	11 37
SAUVIGNON BLANC Nobilo, New Zealand	12 48	CHARDONNAY Kali Hart Talbott, California	12 48
PINOT GRIGI Prophecy, Italy	10 34		

BUBBLES + BLUSH

ROSÉ Locations, France	14 48	CHAMPAGNE BRUT JP Chenet, France, Split	14
SPARKLING ROSÉ Lamarca Prosecco, Italy	35	PROSECCO La Marca, Italy, Split	14

Appetizers

ROASTED CAULIFLOWER DIP 10

Roasted Cauliflower, Garlic Oil, Shaved Parmesan, Green Onions,
Pita Chips

AVOCADO FRIES 9

Sriracha Mustard, Pico De Gallo, Pickled Onions

TRI MUSHROOM SAUTÉ 11

Wheat Berry Bread, Herbed Goat Cheese, Wild Mushroom Blend,
Madeira Cream

GOAT CHEESE TERRINE 12

Whipped Goat Cheese, Roasted Garlic, Roasted Red Pepper,
Candied Walnuts, Sweetie Petite Peppers, Toasted Crostini

50/50 FONDUE SLIDERS 12

50/50 Bacon & Certified Angus Beef® Blend, Cheese Fondue,
Shredded Brussels, Pickled Red Onions

FRENCH MUSSELS 15

White Wine, Cream, Toasted Baguette, Red Pepper Aioli

Desserts

ST GERMAIN CRÈME BRÛLÉE 10

Crème Brûlée, St Germaine Infused Berries

CHOCOLATE SHADOW CAKE 10

Layers Of Chocolate Cake With A Butter Crème Icing
(made fresh daily from Old Towne Bakery)

TURTLE CHEESECAKE 7

Candied Walnuts Chocolate Sauce, Caramel

Social Hour



MONDAY - FRIDAY 2^{PM} - 6^{PM}

1/2 OFF APPETIZERS

\$1 OFF 12 OZ. DRAFTS

\$4 WELLS

\$6 HOUSE WINE

