

WELCOME TO



QUAINT

A COCKTAIL LOUNGE

WE'RE THRILLED TO HAVE YOU WITH US. HERE ARE A FEW THINGS ABOUT US

TO ENHANCE YOUR EXPERIENCE, WE'RE A CASHLESS ESTABLISHMENT FOR ALL FOOD AND BEVERAGE PURCHASES, BUT CASH TIPS FOR OUR TEAM ARE ALWAYS APPRECIATED! WE ACCEPT ALL MAJOR CREDIT/DEBIT CARDS AS WELL AS APPLE & GOOGLE PAY.

PLEASE HAVE YOUR VALID ID AVAILABLE PRIOR TO PLACING YOUR FIRST ORDER. IF YOU DO NOT HAVE PROOF OF AGE, YOU MAY NOT BE SERVED.

AS A COURTESY TO OTHER GUESTS WAITING TO BE SEATED, WE ASK THAT ALL PARTIES OFFER THEIR TABLE WITHIN 15 MINUTES OF SETTLING THEIR BILL.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANY GUEST THAT IS IN ANY WAY DISRUPTIVE, DISRESPECTFUL OF OTHER GUESTS, OR IMPAIRED DUE TO INTOXICATION.

Fall / Winter

Cocktail Menu



Seasonal Cocktails

\$16

PLOT TWIST

(SLIGHTLY SWEET, UNCONVENTIONAL)
COCONUT WASHED GIN, FIG LIQUEUR, LEMON, DRY
VERMOUTH

SMOKED MARTINI

(BOOZY, BOTANICAL, SMOKEY)
EMPEROR GIN, DRY VERMOUTH, ORANGE BITTERS

DADDY ISSUES

(BOOZY RICH MANHATTAN, EXTRA BAGGAGE)
BOURBON, AVERNA, CHERRY LIQUEUR, DRY CURACAO

PAWPAW'S CANDY

(RICH, SWEET, NOSTALGIC)
BUTTER BOURBON, FIG, MAPLE, BLACK WALNUT
BITTERS

SPICE MERCHANT

(TANGY, SPICED, REFRESHING)
RUM, TAMARIND CHAAT SYRUP, LIME, MINT

MASALA CHAI CARAJILLO

(SPICED, CAFFEINATED, SWEET)
REPOSADO TEQUILA, ESPRESSO, MASALA CHAI, LICOR
43

PUMPKIN SPICE MARTINI

(THANKSGIVING IN A GLASS)
VANILLA VODKA, ESPRESSO, PUMPKIN SPICE,
COFFEE LIQUEUR, SWEET CREAM FOAM

AUTUMN BLUES

(SMOOTH, BRIGHT, MYSTERIOUS)
GIN, APPLE, CINNAMON, BLUE CURACAO

FLANNEL SHIRT

(MALTY, SPICED, APPLE-INFUSED)
SCOTCH, APPLE CIDER, AVERNA, ALLSPICE LIQUEUR,
LEMON

THE PROTAGONIST

(BOLD, EARTHY, CITRUS SWEET FINISH)
SCOTCH, IRISH WHISKEY, PIMM'S NO.1, LEMON

DEEPLY ROOTED

(SWEET, ZESTY, NOSTALGIC)
RUM, COGNAC, LIME, ROOT BEER SYRUP, SARSAPARILLA
BITTERS

100-YEAR-OLD CIGAR

(BOOZY, BITTERSWEET, SMOKEY)
AGED RUM, BENEDICTINE, CYNAR, PEATED SCOTCH,
FINISHED WITH SMOKE

THE CHA-CHA

(TROPICAL, SMOKEY, SPICED)
COCONUT WASHED TEQUILA, MEZCAL, SPICED
AGAVE LIQUEUR, LIME

BANANA BREAD ESPRESSO MARTINI

(WARM & RICH)
RUM, ESPRESSO, BANANA BREAD SYRUP, COFFEE
LIQUEUR

IN ORDER TO AVOID COMPROMISING THE INTEGRITY OF EACH COCKTAIL, WE DO NOT ALLOW ANY SUBSTITUTIONS.

Fall / Winter

Cocktail Menu



Reserve Cocktails

OLD MONEY 40

AN OLD FASHIONED WITH A BROWN BUTTER WASHED PELENOPE PROJECT X BOURBON BASE. A COCKTAIL THAT EXUDES CLASS. LIKE THE RICH MAHOGANY OF A COUNTRY CLUB IN A ROCKS GLASS.

LOS RICOS AGAVE OLD FASHIONED 40

FORTALEZA ANEJO TEQUILA, SIMPLE, CHOCOLATE BITTERS, FLAMED ORANGE PEEL

VINTAGE SAZERAC 100

WILLET FAMILY ESTATE 11 YR RYE, DEMERARA, PEYCHAUD'S BITTERS, ABSINTHE, LEMON PEEL

The Favorites

\$16

FIRESIDE OLD FASHIONED

(OUR #1 COCKTAIL, WARM RICH NOTES)
BOURBON, AGED RUM, VANILLA SIMPLE, BLACK WALNUT BITTERS, SMOKED CINNAMON

QUAINT OLD FASHIONED

(OUR TAKE ON THE CLASSIC)
RYE, LUXARDO, HOUSE BITTERS, ORANGE PEEL

PETAL PUNCH

(FRUITY, SWEET, FRESH)
GIN, HIBISCUS, LEMON, ORGEAT

EL DIABLO SUAVE

(FRESH, SPICY, TART)
JALAPENO INFUSED TEQUILA, ST. GERMAIN, CUCUMBER, LIME, AGAVE, CHILI SALT RIM

PINEAPPLE AVIATION

(THE CLASSIC WITH A TROPICAL SWEETNESS)
GIN, LUXARDO, CREME DE VIOLETTE, SIMPLE, LEMON, PINEAPPLE

OAXACA OLD FASHIONED

(RICH, SMOKEY, COCOA HINTS)
REPOSADO TEQUILA, MEZCAL, SIMPLE, CHOCOLATE BITTERS, FLAMED ORANGE PEEL

AMARETTO SOUR

(OUR VERSION OF THE CLASSIC)
BOURBON, AMARETTO, LEMON, SIMPLE

BANANA BOULEVARDIER

(BOOZY, SUBTLE BITTERNESS, SWEET)
BOURBON, SWEET VERMOUTH, CAMPARI, BANANA LIQUEUR, BRULEED BANANA GARNISH

THAT BLONDE GIRL

(LIGHT, FRESH, BRIGHT)
GIN, ST. GERMAIN, GRAPEFRUIT, LILLET BLANC, BITTERS

CURIOSOUS JORGE

(SPICED, SMOKEY, SLIGHTLY SWEET)
RUM, MEZCAL, CINNAMON, BANANA, LEMON

DARK REMEDY

(COMPLEX, TART, FUNKY)
NAVY STRENGTH RUM, FERNET BRANCA, ST. GERMAIN, ORGEAT, LIME

FRENCH QUARTER

(BOOZY & BOLD)
COGNAC, RYE, SWEET VERMOUTH, BENEDICTINE, BITTERS

SHANGHAI NOON

(COMPLEX & BRIGHT)
PEPPERCORN INFUSED GIN, APRICOT, LIME, SIMPLE

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Cocktail Menu



Martinis

\$16

FLATIRON MARTINI

(FLORAL, CITRUS NOTES & SLIGHT SWEETNESS)
VODKA, LILLET BLANC, COINTREAU

VODKA OR GIN MARTINI

SPIRIT, DRY VERMOUTH, BLUE CHEESE OLIVES

SPICED PEAR MARTINI

(WARM, JUICY, SWEET)
VODKA, SPICED PEAR LIQUEUR, GRAND MARNIER, LEMON

LEMON CAKE MARTINI

(CITRUSY & SWEET)
VODKA, LEMON, FRANGELICO

LONDON CALLING

(CRISP MARTINI WITH HONEY & CITRUS NOTES)
GIN, FINO SHERRY, LEMON, SIMPLE, BITTERS

ESPRESSO MARTINI

(CLASSIC ESPRESSO MARTINI, LIGHT SWEETNESS)
VODKA, MR. BLACK, ESPRESSO

AFFOGATO MARTINI

(SWEET & CREAMY)
IRISH WHISKEY, COFFEE LIQUEUR, AVERNA, LICOR 43, ESPRESSO, SWEET CREAM FOAM

Non-Alcoholic Cocktails

\$13

THE MAID MARION(NA)

COCONUT MILK, MARION BLACKBERRY SIMPLE, LEMON

THE WANDERER (NA)

PATHFINDER NA SPIRIT, GRAFPFRUIT, LEMON, SIMPLE

NEGRONI (NA)

A CLASSIC NEGRONI COCKTAIL MADE FROM NA RED BITTERS AND GIN.

CRIMSON REVIVAL (NA)

A BEAUTIFULLY BITTER, POMEGRANATE COCKTAIL INSPIRED BY THE NEGRONI SBAGLIATO.

TROPICAL THUNDER (NA)

SPICY PINEAPPLE MARGARITA MEETS A GINGER DARK + STORMY WITH TOUCH OF SMOKE AND SUBTLE SWEETNESS.

EMBER & VELVET (NA)

SMOKED CHERRY CHOCOLATE OLD FASHIONED WITH ELDERBERRY AND GINGER

Beer

(IF YOU MUST)

YAKIMANIAK IPA (12OZ) 7.1% ABV - FREE STATE BREWING....6

WORSTEINER GERMAN PILSNER (12OZ) 4.8% ABV....6

SEASONAL ROTATION (ASK SERVER)....6

STIEGL RADLER GRAPEFRUIT (16OZ) 2.25% ABV...6

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Bar Bites

CHARCUTERIE BOARD \$22

DRY CURED MEATS & CHEESES,
OLIVES, PICKLES, CRACKERS, NUTS,
& DRIED FRUIT
(GF CRACKERS AVAILABLE UPON REQUEST)

MARINATED OLIVES \$10

A VARIETY OF OLIVES
MARINATED IN A SPECIAL
SEASONING OF HERBS & SPICES.

PRETZEL BRAIDS \$7

STELLAR PRETZEL BRAIDS
YOUR CHOICE OF:
MAUI MONK, FRENCH DIJON,
OR BOLD & HERBY

POPPED - ARTISAN POPCORN \$9

YOUR CHOICE OF:
MEXICAN HOT CHOCOLATE,
BOURBON ESPRESSO CARAMEL,
CHEDDAR W/ CRACKED PEPPER

PIMENTO CHEESE \$12

PIMENTO CHEESE, CRACKERS,
PEPPER JELLY AND PICKLES
(GF CRACKERS AVAILABLE UPON REQUEST)

TANGERINE & CHILI OLIVES \$10

SWEET TANGERINE-INFUSED OLIVES WITH
A BRIGHT, CITRUSY START AND A SUBTLE,
SPICY CHILI FINISH.

HOUSE SEASONED NUTS \$8

OUR SPECIAL BLEND OF HERBS AND SPICE
SEASONING WITH JUST THE RIGHT
AMOUNT OF SEA SALT.
(INCLUDES ALMONDS, PISTACHIOS, PECANS, CASHEWS)

CHIPS & DIP \$13

FRIED PICKLE RANCH DIP SERVED WITH CHIPS.

Sweets

PEACH HOT HONEY CHEESECAKE \$10

A RICH CINNAMON-INFUSED CHEESECAKE BASE,
LAYERED WITH SWEET PEACH FILLING,
CROWNED WITH BUTTERY SHORTBREAD
CRUMBLE AND A SPICY MIKE'S HOT HONEY
DRIZZLE

UBE CHEESECAKE (GF) \$10

CRUSTLESS VELVETY VANILLA
CHEESECAKE BASE WITH A SWEET &
COMPLEX UBE TOP

HONDURAN CHOCOLATE BROWNIE (GF) \$6

RICH & FUDGY SWEET STREET GLUTEN-FREE
BROWNIE MADE WITH DARK HONDURAN
CHOCOLATE

Other Beverages

SAN PELLEGRINO BLOOD ORANGE SODA...4

SAN PELLEGRINO ORANGE POMEGRANATE...4

SARATOGA SPARKLING WATER (28OZ)...6

SARATOGA STILL SPRING WATER (28OZ)...6