

**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)

EMPRESS 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 PENELOPE 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

### CURIOUS 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

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

Fall / Winter

# 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, GRAPEFRUIT, 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)

YAKIMANIAC 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

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

Fall / Winter

## 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