

COCKTAILS

INDOCHINE BAMBOO 10

Fino Sherry, Blanc Vermouth, Lemongrass

SAMOAN WAR CLUB 14

*12yr Jamaican Rum, Rhum Agricole VSOP,
Bay Rum Falernum, Gula Jawa*

SOUND SYSTEM 14

*Black Jamaican Rum, Blanc Vermouth,
Curacao, Kummel, Allspice Dram*

SUNDOWNER 14

*London Dry Gin, Indian Tonic,
Tropic Thunder Aromatics*

TIGER STYLE 12

*Batavia Arrack, Calamansi, Palm Sugar, Pippali,
Egg White, Cassia Aromatic Essence*

NEON LILIKOI 12

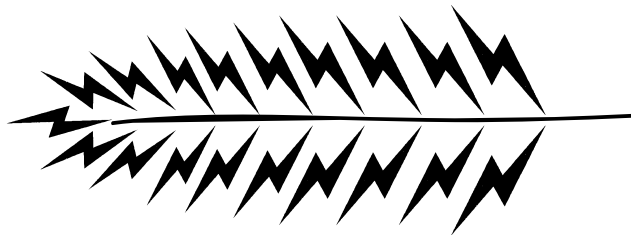
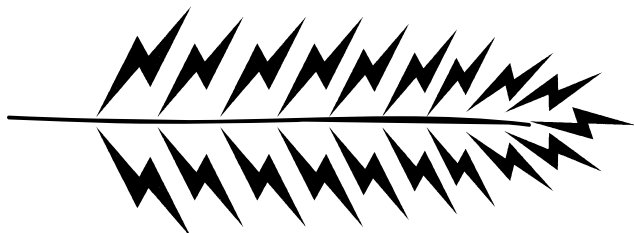
*Blended Scotch, Passion Fruit, Cacao,
Amontillado Sherry, Black Cardamom*

1000W THUMPER 12

*London Dry Gin, Watermelon, Lime,
Angostura, Electric Matcha*

BLACK BANANA 12

Black Jamaican Rum, Lime, Banana



PHO-KING CHAMP 6

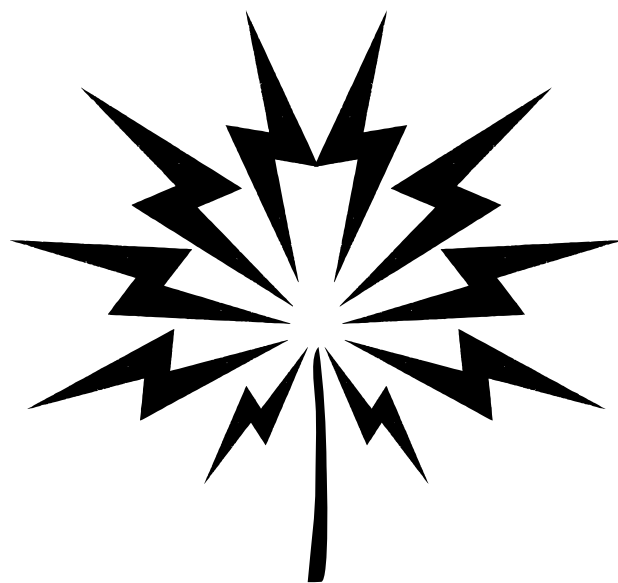
*Wheat Vodka, Oloroso Sherry,
Aromatized Beef Stock, Cilantro*

CHECKERED PAST 6

Shot of Slow & Low + Pony of High Life

HOGO-A-GO-GO 12 BTG

*Jamaican Rum, Lime,
West Indian Bay Leaf Falernum,
Hibiscus, Nutmeg
Punch for 4 \$75, Punch for 6 \$90,
Punch for 8 \$105*



**MIDNIGHT
RAMBLER**

MIDNIGHT RAMBLER BARTENDERS ARE ADEPT AT BUILDING, SHAKING, AND STIRRING ALL MANNER OF CLASSIC COCKTAILS UPON REQUEST, OR FEEL FREE TO ASK FOR A RECOMMENDATION.

WINE

RED
CHEHALEM, PINOT NOIR
Willamette Valley 14

RECUERDO, MALBEC
Mendoza, Argentina 12

**REVELRY VINTNERS,
CABERNET SAUVIGNON**
Columbia Valley 14

WHITE
PICPOUL DE PINET *France 19*

**ANNE AMIE VINEYARDS,
PINOT BLANC** *Oregon 13*

CURATOR, WHITE BLEND
South Africa 8

SPARKLING
GRUET BRUT NM 10

**NV ALBERT BICHOT
CRÉMANT DE BOURGOGNE
BRUT ROSÉ** *France 14*

SHERRY
**GONZALES-BYASS
"TIO PEPE" FINO** 9

**WILLIAMS & HUMBERT
DRY SACK MEDIUM
AMONTILLADO** 9

**EMILIO LUSTAU EAST INDIA
SOLERA OLOROSO** 13

BEER

MILLER HIGH LIFE 3 (*7 oz pony, 4.6% ABV*)

FOUR CORNERS LOCAL BUZZ 5
(12 oz can, 5% ABV)

**OSKAR BLUES BREWERY MAMA'S
LIL YELLA PILS** 6 (*12 oz can, 5.3% ABV*)

BALLAST POINT SCULPIN IPA 8
(12 oz can, 7% ABV)

**MARTIN HOUSE THE IMPERIAL TEXAN
DOUBLE RED ALE** 8 (*12 oz can, 9% ABV*)

**BAYERISCHE STAATSBRAUEREI
WEIHENSTEPAHNER HEFEWEIZEN** 8
(11.2 oz bottle, 5.4% ABV)

**BRASSERIE D'ORVAL BELGIAN
TRAPPIST ALE** 15 (*11.2 oz bottle, 6.2% ABV*)

HARVIESTOUN OLD ENGINE OIL PORTER 9
(11.2 oz bottle, 6% ABV)

BROOKLYN SORACHI ACE SAISON 8
(12 oz bottle, 7.6% ABV)

FOOD MENU

KITCHEN CLOSSES AT MIDNIGHT

PORK RINDS 7

Chili Lime Salt

CBD TATER TOTS 7

Remoulade, Grana Padano

CRISPY VEGGIES 11

Lemon Herb Aioli

CELERY ROOT

HUMMUS 10

*Pickled Cherries, Sesame Brittle,
Olive Oil, Sourdough*

SMOKED FISH

CROQUETTAS 10

Spicy Mayo

TX GRILLED CHEESE 14

*(with Fries) Sourdough Bread,
TX Cheddar, Gruyere,
Mushroom Duxelle*

WHOLE HOG CUBAN 16

*(with Fries) B&B pickles,
Country Ham, Braised Pork,
Gruyère, Jalapeño, Mustard*

TX GRASS-FED BEEF

BURGER 15 (with Fries)

*Double Double, Fancy Sauce,
House Mustard, Pickle,
Carmelized Onion*

STEAK TARTARE 18

*Pea Chimichurri, Pickled Mushroom,
Black Garlic, Cured Yolk*

THE BOARD

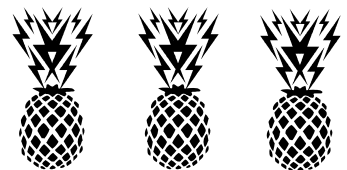
*House Made Charcuterie &
Accoutrements*

SMALL BOARD 24

(For 2-3)

BIG BOARD 42

(For 6)



DESSERT

LEMON ICE BOX PIE 8

*Blueberry Compote,
Graham Cracker Crumbs*