

BRIGHT & CRISP



Hell or High Water* - 13

UNDERSTATED ELEGANCE; MILDLY TANGY, WILDLY PLEASING

Jameson Irish whiskey, Giffard crème de pêche,
Bénédictine, Dolin dry vermouth, lemon, egg white



Event Horizon - 11

A MOSAIC OF SUBLIME FLAVORS, SUCCULENT & DISTINCT

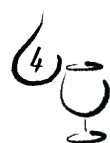
Cocchi Americano, forbidden fruit shrub, Kimino yuzu soda



Windowsill Spritz - 13

SILKY, BOISTEROUS, UNABASHEDLY BOUNCY

TDL vodka blend, peach, almond,
St. George absinthe, orange blossom, prosecco



Late Check-Out - 14 [DONNY HENDERSON, SF]

SING-SONGY, WITH LILTING TONES & QUIET HERBAL DEPTH

TDL gin blend, passionfruit, TDL red bitters,
Cigarrera Manzanilla sherry, lemon



Lima Sour - 13

THIRST-QUENCHING, EVERY SUNSET IN A GLASS

Caravedo pisco, Luxardo maraschino, grapefruit, lime

**consuming raw or undercooked eggs may increase risk of food-borne illness*

ARID & AROMATIC



Bamboo Cocktail - 10

ELEGANT PROFILE; HERBAL AROMATICS & SUPPLE FINISH

Jardesa white aperitiva, TDL sherry blend,
Angostura & orange bitters



Of Praise for Tulips - 11

GRACEFUL, FLORAL & DRY; LACED WITH HONEYED SPICE

Cocchi Americano, Clear Creek pear brandy, Bärenjäger,
Dolin dry vermouth, Boston bittahs, St. George absinthe



Moment in the Sun - 14

BOLD & BRIGHT, WITH A LONG & LAVISH ARC

Banhez mezcal, Laird's applejack, honey, lemon



Philosopher's Path - 13

A STUDY IN RESTRAINT; SUBTLE, CONTEMPLATIVE

Roku gin, Buddha's Hand cordial,
Mancino cherry blossom vermouth



Skyrocket - 12

SUSPICIOUSLY SMOOTH, A NUANCED BALANCE

TDL whiskey blend, Kronan Swedish Punsch,
Dolin dry vermouth, lemon, Fee's Old Fashioned bitters

SUPPLE & HERBAL



Lock & Load - 13

EARTHY & SOFT, WITH UNDULANT TROPICAL RHYTHMS

Gunpowder Irish gin, Bénédictine, lime,
pineapple gomme, Angostura bitters



Paramour - 14

A MIDSUMMER NIGHT'S AFFAIR, ALLURING & PIQUANT

TDL tequila blend, strawberry-coriander nectar,
lemon, cucumber, Peychaud's bitters



Improved Scotch Cocktail - 14

ZESTY & SURPRISING, WITH AN UNCTUOUS FINISH

TDL scotch blend, Luxardo maraschino,
St. George absinthe, honey, lemon bitters



Cinco de Cuatro - 12

FAR MORE THAN ITS SUM: UNIQUE, COMPLEX, & ETHEREAL

Arette reposado tequila, banana, TDL sherry blend, lime



Illusion of Victory - 13

DEEP & COOLING, ALL THE RIGHT KIND OF FUNKY

Smith & Cross Jamaican rum, Averna amaro,
tepache, lime, Amargo bitters

RICH & ROBUST

20



Midas Touch* - 13 [EAMON ROCKEY, NYC]

WISTFULLY NOSTALGIC, A FLAMBOYANT FLIP FOR THE AGES
Galliano, TDL whiskey blend, lemon, pineapple, egg, soda

17



Best of Both Worlds - 11

SUMPTUOUS SUMMER QUAFF, EFFERVESCENT & LIVELY
TDL rum blend, Carpano Antica, raspberry gomme,
lime, mint, Angostura bitters, Van Henion Kölsch beer

16



Dream Weaver - 13

LUXURIANT, VIVACIOUS, A RANGE OF SUBTLE DELIGHTS
Novo Fogo silver cachaça, Atxa Basque dry vermouth,
macadamia orgeat, pandan, lime, peach bitters

18



Excursions - 12

TRIP THROUGH DIMENSIONS; REFRESHING, JUICY, COMPLEX
Amaro CioCiaro, blackberry, crème de cacao, ginger, lemon

19



Snake Charming* - 14

GORGEOUSLY TEXTURED, SMOOTH & FULL OF FLAVOR
TDL tequila blend, Banhez mezcal, TDL red bitters,
lime, pineapple gomme, agave, thai chili, egg white

SPICY & BOLD

22



Liquid Swords - 13

A SPICY, LUSCIOUS, & INVIGORATING DANCE
TDL vodka blend, Novo Fogo silver cachaça,
mango, red pepper, lemon, ginger

25



Scorpion Bowl - 34 HALF / 64 FULL

TO WHILE AWAY THE TIME; A RIBALD, LEGENDARY PUNCH
Park V.S. cognac, Aria gin, Mt. Gay Eclipse rum,
Kronan Swedish Punsch, oleo saccharum,
orange, lime, orgeat, Angostura bitters

21



Doomsday Device - 12

UNAPOLOGETIC, EXHILARATING, SUBTLY VEGETAL
Evan Williams 1783 bourbon, TDL red bitters,
grapefruit, hot honey, black pepper, rosemary

23



Italian Job - 13

VIBRANT OPENING CRESCENDOS TO A PROFOUND 2ND ACT
Ransom Old Tom gin, Strega, apricot,
lime, Calabrian chili tincture

24



Shore Leave - 13

BRILLIANTLY BOISTEROUS, INTRIGUING & OPULENT
Plantation Original Dark Double rum, TDL sherry blend,
cinnamon, passionfruit, lime, Jerry Thomas bitters

DEEP & DARK



Flashpoint - 13

A MANHATTAN MADE FOR THE SUNSHINE

TDL rye blend, strawberry&basil-infused Salers aperitif, Carpano Bianco vermouth, balsamic, Burlesque bitters



The Dark Side - 10

SOFTLY BITTERED, A TAUT FUGUE OF FRUIT & BOTANICALS

Carpano Antica, Stone Barn Brandyworks apricot liqueur, Cocchi Americano, Bitter Truth lemon bitters



Mixed Signals - 11

A BITTERSWEET SYMPHONY: RICH, COMPLEX, LANGUOROUS

Plantation Original Dark Double rum, cherry, TDL Amer, lemon, club soda



Prodigal Son - 14

A FANCIFUL SIPPER FOR LACKADAISICAL EVENINGS

Evan Williams 1783 bourbon, Amaro CioCiaro, Giffard crème de pêche, Elixir Végétal



Search for Delicious - 12 [KIRK ESTOPINAL, NOLA]

AN UNBELIEVABLE TRICK; DEEP, HERBAL, EXQUISITE

Cynar, Punt E Mes, orange bitters, citrus oil, salt

GLOSSARY

AMARO: bitter Italian digestif

APPLEJACK: America's 1st spirit, produced from apples, aged with grace

BÄRENJÄGER: spiced honey liqueur

BÉNÉDICTINE: cognac-based herb & spice aromatic liqueur, monk-made

BERMUTTO: Japanese rice vermouth

BITTERS: maceration of bitter herbal bark & spices in alcohol, adds depth and complexity to a drink

CACHAÇA: Brazilian sugar-cane spirit; rustic spices & deep terroir

CARPANO ANTICA: a layered, rich vermouth, re-creating the original 1786 recipe

COCCHI AMERICANO: Italian white aperitif; lightly aromatic, softly bitter

CRÈME DE PÊCHE: peach liqueur

CYNAR: Italian bitter digestivo; produced from herbs & spices, most notably artichoke

ELIXIR VÉGÉTAL: an intense French 'tonic,' produced traditionally from a broad array of herbs, plants, and flowers

FALERNUM: traditional Barbados liqueur; cloves, almond, ginger, lime peel

GALLIANO: sweet herbal liqueur, hints of vanilla & star anise

GOMME: a syrup using viscous gum arabic to enrich the mid-palate of a cocktail

MARASCHINO: Italian cherry liqueur

MEZCAL: agave distillate primarily produced in Oaxaca; often smokier & distinctively more vegetal than its sister, tequila

OLD TOM GIN: first style of gin produced in London in the mid-1800's, initially sweetened, but with a deeper botanical character

OLEO-SACCHARUM: legendary base for any punch; lemon peels macerated in sugar to extract oils, lending elegant citrus aroma

ORGEAT: aromatized nut syrup

PANDAN: herbaceous tropical plant used widely in Southeast Asian cuisine

PISCO: Peruvian brandy-wine; aromatic, dry, with a soft fruit finish

PUNSCH: traditional Scandinavian liqueur, sugar cane spirits from the Indies; rich and complex; notes of molasses, coffee & spice

PUNT E MES: literally, "point & a half"; sweet vermouth with marked bitterness

RED BITTERS: category of aperitivo; subtly drying, complex, deeply herbal

SHRUB: a colonial means of preserving fruit, with vinegar, sugar, & herbs

STREGA: herb liqueur; mint, saffron, fennel

TDL AMER: house version of Amer Picon, a proprietary French bitter apéritif; deep orange aromatics with a complex finish

TDL BLENDS: proprietary Teardrop Lounge combination of base spirits

TEPACHE: traditional Mexican beverage, fermented pineapple & spice

BEER & WINE

Bottled Beer

Van Henion Kölsch, OR	\$5
Modern Times <i>Green Futures</i> IPA, OR	\$5
Aval Rosé Cider, BRETAGNE	\$6

Wine

NV Tenuta Civranetta, Prosecco, ITALY	\$11
'23 Division Villages <i>L'Avoiron</i> Rosé of Gamay, WA	\$12
'20 Mirra Alentejo White Blend, PORTUGAL	\$12
'21 Château la Grolet <i>Origines</i> Côtes de Bourg, FRANCE	\$13

PLEASE NOTE:

We are unable to accept more than 3 forms of payment per table, apologize for any inconvenience.
A gratuity of 20% will be added to parties of 6 or more, as well as unclosed credit card checks.