



Signature Sips

Whiskey

The Wilson Veto 17

This rye whiskey elixir, zings with Aperol's bittersweet edge and sweet pineapple juice, sharpened by lime juice and crowned with a charred pineapple slice and orange zest.

- *rye whiskey* ▪ *Aperol* ▪ *pineapple juice* ▪ *lime juice*
- *charred pineapple* ▪ *orange zest*

The Aristocrat 17

This cocktail takes bourbon's bold warmth, absinthe's herbal whisper, pomegranate's tartness, lemon's sourness, and the sweetness of simple syrup for a ritzy, sophisticated palace.

- *bourbon* ▪ *absinthe* ▪ *simple syrup*
- *pomegranate syrup* ▪ *lemon juice*

The Banana Hammock 18

High-proof hooch meets sweet muddled banana, and torched sugar, tamed by chocolate-orange bitters, and crowned with a brûléed banana slice for a speakeasy delight.

- *bourbon* ▪ *Demerara syrup* ▪ *muddled banana*
- *chocolate/orange bitters* ▪ *charred brown sugar*

 *Non-Alcoholic Option*



Signature Sips

Gin

The Fancy Pants

It doesn't get any smoother than this. This is the perfectly balanced classic martini. Floral and botanical, a hint of smoke, and topped with our smoked-stuffed olive.

- *gin* ▪ *dry vermouth*
- *orange bitters* ▪ *mezcal spritz*

The Swanky Panky

Named after the bold dames of the 1920s, this gin fizz dazzles with floral and citrus zing, a touch of sweetness, and a silky, rebellious egg white finish.

- *gin* ▪ *amaretto* ▪ *lavender syrup* ▪ *pomegranate syrup*
- *lemon juice* ▪ *secret bitters* ▪ *egg white*

The Duke 17

A jazzy riff on a 1920s sour, weaving gin's botanicals with Green Chartreuse and Bénédictine's honeyed glow, then sharpened by lemon and grapefruit bitters for a citrus kiss.

- *gin* ▪ *green chartreuse* ▪ *Bénédictine*
- *lemon juice* ▪ *grapefruit bitters*

 *Non-Alcoholic Option*



Signature Sips

Tequila/Mezcal

The Daisy 17

A refined twist on a margarita with a split base of a slightly smoky but sweet mezcal and blanco tequila finished with a frothy sea salt, lime-infused foam.

- *blanco tequila* ▪ *mezcal*
- *agave nectar* ▪ *lime juice*

The Lucid 17

A dreamlike journey of citrus and floral notes with a hint of smoke from the mezcal. Capped with a silky egg white foam, and sprinkled with lavender and cayenne to tingle the lips.

- *mezcal* ▪ *amaretto* ▪ *lavender syrup* ▪ *pear juice*
- *lemon juice* ▪ *egg white* ▪ *Madagascar vanilla spritz*

The Man in the Green Hat 17

As George Cassiday was loyal, so is this sweet pineapple, spicy jalapeño, bold tequila nip. From its egg white foam to its charred pineapple garnish, it's worth going to jail for.

- *tequila* ▪ *simple syrup* ▪ *pineapple juice*
- *lime juice* ▪ *fresh jalapeños* ▪ *egg white*

 Non-Alcoholic Option



Signature Sips

Vodka

The Crème de Chvala 19

A Crème brûlée dessert in a glass, this caramel-infused vodka cocktail blends coconut cream, and vanilla syrup, capped with a candied sugar brûlée, and sealed with a kiss of a vanilla spritz.

- *caramel vodka* ▪ *coconut cream* ▪ *vanilla syrup* ▪ *egg*
- *torched turbinado* ▪ *Madagascar vanilla spritz* ▪ *brûlée*

The Chaplin 17

This ritzy nip fuses pristine vodka with limoncello's citrus swirl, the softness of lavender syrup's bloom and sharpness of lemon juice's zip, and is capped with a silky egg white finish.

- *vodka* ▪ *limoncello* ▪ *lavender syrup*
- *lemon juice* ▪ *egg white*

Crystal's Garden 18

This vodka, cucumber, elderflower dazzler dons a tart pomegranate syrup, zesty lime juice, a few sprigs of cool crisp mint, and a vibrant crown of pomegranate air foam.

- *vodka* ▪ *cucumber* ▪ *elderflower liquor* ▪ *lime juice*
- *pomegranate syrup* ▪ *mint leaves* ▪ *pomegranate foam*

 Non-Alcoholic Option

Signature Sips

Oddballs

The Dolce Medicinal 18

If you know, you know. Bold, earthy, herbal, and a touch bitter. But don't get your knickers in a twist; it's topped with a salted cream and grated Godiva cocoa for a sweet finish.

- *fernet* ▪ *green chartreuse*
- *simple syrup* ▪ *lime juice*

The Victorian 18

Hands down, the best version of a sidecar yet. Soft citrus notes and the warm embrace of Cognac paired with a brûléed orange crisp and an orange bitter spritz.

- *cognac* ▪ *orange liquor*
- *Demerara syrup* ▪ *lemon juice*

The Old Havana 17 ☞

Our Old Cuban twist, a Mojito-esque potion, captivates with rum, mint, and a dreamy citrus foam crown, kissed by Angostura bitters for that extra Havana escape.

- *7 yr rum* ▪ *prosecco* ▪ *simple syrup* ▪ *lime juice*
- *mint* ▪ *Angostura bitters* ▪ *citrus foam*

☞ *Non-Alcoholic Option*

Signature Sips

Espresso Martini Collection

The Dark Horse 19 ☞

Made with bourbon, espresso cold brew, and topped with a freshly made coffee-honey-Madagascar vanilla heavy cream and sprinkled with cayenne and freshly grated dark Godiva cocoa.

- *bourbon* ▪ *coffee liquor* ▪ *cold brew* ▪ *cayenne*
- *Demerara syrup* ▪ *chocolate bitters* ▪ *Godiva*

The Light Horse 19 ☞

Made with vodka, espresso cold brew, and topped with a freshly made coffee-honey-Madagascar vanilla heavy cream and dusted with freshly grated dark Godiva cocoa and spritzed of vanilla.

- *vodka* ▪ *coffee liquor* ▪ *cold brew* ▪ *vanilla spritz*
- *Demerara syrup* ▪ *chocolate bitters* ▪ *Godiva*

The Azteca 19 ☞

Made with tequila, espresso cold brew, and topped with a freshly made coffee-honey-Madagascar vanilla heavy cream and sprinkled with cayenne and freshly grated dark Godiva cocoa.

- *tequila* ▪ *coffee liquor* ▪ *cold brew* ▪ *cayenne*
- *Demerara syrup* ▪ *chocolate bitters* ▪ *Godiva*

☞ *Non-Alcoholic Option*

Old Faithfuls

15

Amaretto Sour

- amaretto
- lemon juice
- simple syrup

Bees Knee's ☼

- gin
- local honey
- lemon juice

Cosmopolitan

- vodka
- orange liquor
- lime juice
- cranberry juice

Mojito ☼

- rum
- simple syrup
- lime juice
- mint leaves

Martini

- vodka or gin
- dry vermouth

Aperol Spritz

- Aperol
- prosecco
- carbonated water

Lemontini ☼

- vodka
- simple syrup
- lemon juice

French 75

- gin
- champagne
- simple syrup
- lemon juice

Last Word

- gin
- green chartreuse
- maraschino liquor
- lime juice

Manhattan

- whiskey
- sweet vermouth
- Angostura bitters

☼ Non-Alcoholic Option

Old Faithfuls

15

▪ *Cravin' somethin' off-menu?*

The barkeep can craft you something custom to wet your whistle.

Moscow Mule ☼

- vodka
- ginger syrup
- lime juice
- "secret bitters"

Negroni

- gin
- Campari
- sweet vermouth

Sazerac

- whiskey
- Demerara syrup
- Angostura bitters
- absinthe spritz

Penicillin ☼

- whiskey
- ginger syrup
- local honey
- lemon juice
- mezcal spritz

☼ Non-Alcoholic Option

Pisco Sour

- Pisco
- simple syrup
- lemon juice
- egg white

Old Fashioned ☼

- whiskey
- Demerara syrup
- Angostura bitters

Tom Collins ☼

- gin
- simple syrup
- lemon juice
- carbonated water

Whiskey Sour ☼

- whiskey
- simple syrup
- lemon juice
- Angostura bitters
- egg white

Non-Alcoholic

- These ain't yo' mama's Shirley Temples.

Our N.A. sips are crafted to trick even the sharpest cocktail aficionado. Look for the Velvet Room logo. 

Signature Sips 15

- The Dark Horse
- The Light Horse
- The Azteca
- The Daisy
- The Lucid
- The Old Havana
- The Man in the Green Hat
- The Banana Hammock
- The Swanky Panky
- The Wilson Veto

Old Faithfuls 13

- Bees Knees
- Lemontini
- Mojito
- Moscow Mule
- Old Fashioned
- Penicillin
- Tom Collins
- Whisky Sour

Soda 3

Coke
Diet Coke
Sprite
Dr Pepper
Seltzer
Tonic
Ginger Ale

10

Juices 6

Cranberry
Grapefruit
Orange
Pear
Pineapple
Pomegranate

Vino

Bubbles

Presecco

- Mionetto, Veneto, Italy

Crisp ▪ Dry ▪ Apples/Peach

- La Marca Luminore, Veneto, Italy

Peach ▪ Pear ▪ Lemon

6oz 9oz Bottle

11 (splits)

48

Cava

- Segura Viudas, Barcelona, Spain

Bríoche ▪ Dried Fruit ▪ Effervescent

8

12

24

Champagne

- Moët Chandon Brut, France (375ml)

Bríoche ▪ Pear ▪ Gooseberry

58

Sparkling Rose

- Gruet Brut Rose, Mimbres Valley, NM

Dry Style ▪ Bright Berry ▪ Zesty Acidity

13

16

39

White

Sauvignon Blanc

- Whitehaven, Marlborough, NZ

Bell Pepper ▪ Lemongrass ▪ Passionfruit

14

18

42

- Iterum, Willamette Valley, OR

Light ▪ Crisp ▪ Floral Notes ▪ Peach/pear

78

11

Vino

White

Albariño

▪ Anadigna 1932, Rias Baixas, Spain

Light ▪ Crisp ▪ Floral Notes

Vinho Verde

▪ Este, Ponte de Barca, Portugal

Lemon ▪ Green Apple ▪ Lightly Sweet

Pinot Gris

▪ Pighin , Fruili, Italy

Minerality ▪ Grapefruit ▪ Light Herbs

▪ J Vineyards, Sonoma County, CA

Light ▪ Refreshing ▪ Peach

Riesling

▪ Sweet Cheeks, Willamette Valley, OR

Peach ▪ Lime ▪ Melon Notes

▪ St Gabriel, Rheinhessen, Germany

Honey Apple ▪ Lime ▪ Light Acid

Chardonnay

▪ Bezel, by Cakebread, Edna Valley, CA

Green Apple ▪ Vanilla ▪ Floral

▪ Simi, Sonoma County, CA

Oak ▪ Meyer Lemon ▪ Baking Spice

6oz 9oz Bottle

16 21 48

7 9 21

13 17 39

11 14 31

14 17 42

7 9 21

15 19 45

10 15 30

Pinot Noir

▪ Et Cetera, Santa Cruz, CA

Raspberry ▪ Red Cherry ▪ Violet

▪ Iterum , Willamette Valley, OR

Blackcurrant, ▪ Balanced ▪ Raspberry

Merlot

▪ Barkan Merlot, Hulda, Israel

Cherry ▪ Fresh Peppers ▪ Soft Tannins

Cabernet Sauvignon

▪ Zilzie, Victoria, Australia

Dark Fruit ▪ Baking Spice ▪ Chocolate

▪ Et Cetera, Sanoma County, CA

Dark Cherry ▪ Smoky Oak ▪ Spicy

▪ Trefethen, Napa Valley, CA

Bold ▪ black cherry ▪ cocoa ▪ peppery

Malbec

▪ Alta Vista Malbec, Argentina

Plum ▪ Coffee ▪ Vanilla

Red Blend

▪ Eruption Red Blend, Lake County, CA

Blueberry ▪ Oak Spice ▪ Dried Violet

▪ Orin Swift "Machete" Napa Valley, CA

Dark Fruit ▪ Black Pepper ▪ Minerality

6oz 9oz Bottle

15 19 45

116

11 14 33

9 11 27

15 19 45

90

12 16 36

17 21 51

90

Vino

Rose

Rose

- Romance Rose, Provence, France

Refreshing ▪ Peach ▪ Strawberry

6oz 9oz Bottle

9 13 46

Dessert Wine

Moscato

- Vitea Astra, Volpara, Italy

Light ▪ Citrus Fruit ▪ Slightly Sweet

8 12 36

Port

- Fonseca Bin 27 Reserve, Douro, Portugal

Blackberry ▪ Butterscotch ▪ Baking Spice

3oz 6oz

8 16

Cider

French Cider (Canned)

- Aval Rose French Cidre, Brittany, France

Tart Appê ▪ Raspberry ▪ Grapefruit

12oz

9

Giggle Water

Domestic 5

- Bud
- Bud Light
- Coors
- Miller Light
- Michelob Ultra
- Yuengling

Seltzers 8

- White Claw
- High Noon Variety

Non-Alcoholic 8

- Heineken 0
- Run Wild IPA (Athletic Brew Co.)
- Ripe Pursuit Radler (Athletic Brew Co.)

 *Non-Alcoholic Option*

Bourbon & Rye

Craft/Imports 8

- Guinness
- Music City Amber
- Naked River Moon Pie Stout
- Stella
- Naked River Cosmic Turtle
- Honky Cherry Sour
- Honky Tonk West Coast IPA

Premium Craft 11

- Diskin Lil Blondie Cider (Semisweet Apple)
- Diskin Bobs Uncle Cider (Dry Barrel Aged)
- Bearded Iris Homestyle

- Angels Envy
- Basil Hayden
- Blantons
- Buffalo Trace
- Bulliet
- Bulliet Rye
- Definitely Forbidden
- E. H. Taylor Small Batch
- Eagle Rare
- Elijah Craig
- Four Roses Small Batch
- George Dickel
- Hemingway Rye
- Jack Daniels
- Jameson
- Jeffersons Small Batch
- Jim Beam
- Knob Creek
- Knob Creek Rye
- Makers Mark
- Old Forester
- Sazerac Rye
- Uncle Nearest 1856
- Uncle Nearest 1884
- Weller Special Reserve
- Whistle Pig 6yr Rye
- Woodford Reserve
- Woodford Double Oak
- Woodford Rye



Hooch



Gin

- Beefeater
- Botanist
- Empress
- Hendricks
- Monkey 47
- Plymouth
- Wonderbird #61
- Wonderbird #97

Rum

- Bacardi
- Planetary 3 Star
- Flor de Canya 7yr
- Goslings Dark
- Rumhaven Coconut

Scotch

- Belviene 12yr
- Dalmore Cigar Malt
- Glenlivet 12yr
- Glenmorangie 12yr
- Laphroig 10yr



Hooch



Vodka

- Grey Goose
- Ketel One
- Chopin
- Titos
- Wheatley
- Belvedere

Tequila

- Campo Bravo Blanco
- Cazcanes Blanco
- Cazcanes Reposado
- Don Fulano Anejo
- Don Fulano Blanco
- Don Fulano Reposado
- Lalo
- Ocho Plata
- Ocho Reposado
- Sieta Leguas

Mezcal

- Del Maguey Vida

Cognac

- H by Hine

Vittles

Appetizers

Soft Pretzel Bites with Mustard (8 or 16)	8/12
▪ <i>freshly salted</i> ▪ <i>homemade stone ground mustard</i>	
Cheesy bread	13
▪ <i>pinsa bread</i> ▪ <i>fresh mozzarella</i> ▪ <i>basil</i>	
Hummus + Toasted Tips	14
▪ <i>fresh herbs</i> ▪ <i>toasted pinsa tips</i> ▪ <i>olive oil</i>	
Ricotta Flowers + Marinara	14
▪ <i>squash/zucchini blossoms</i> ▪ <i>fresh ricotta</i>	
Meatballs + Siracha Hot Honey	14
▪ <i>ground meat</i> ▪ <i>fresh bread crumbs</i> ▪ <i>herbs</i>	
Smoked gorgonzola stuffed olives (4) or (8)	8/16
▪ <i>organic olives</i> ▪ <i>fresh gorgonzola</i>	

Charcuterie / Cheese Boards

CHEF'S SEASONAL SELECTIONS:

Organic cured meats, swoon-worthy cheeses, zesty scratch-made sauces, and ever-changin' dried fruits and nuts. Served with toasted pinsa wedges for a ritzy nosh.

Charcuterie (serves 2)	23
Cheese Board (serves 2)	18

Vittles

Artisan Flat Bread

Cheese and Marinara	14
▪ <i>mozzarella</i> ▪ <i>basil</i> ▪ <i>marinara</i> ▪ <i>parm</i>	
Pepperoni	15
▪ <i>mozzarella</i> ▪ <i>basil</i> ▪ <i>pepperoni</i> ▪ <i>parm</i> ▪ <i>marinara</i>	
Meatball	17
▪ <i>mozzarella</i> ▪ <i>basil</i> ▪ <i>meatball</i> ▪ <i>parm</i> ▪ <i>marinara</i>	
Margherita	17
▪ <i>mozzarella</i> ▪ <i>basil</i> ▪ <i>balsamic tomatoes</i> ▪ <i>marinara</i>	
Pesto Chicken	18
▪ <i>pesto</i> ▪ <i>mozzarella</i> ▪ <i>tomatoes</i> ▪ <i>chicken</i>	
Burrata and prosciutto	19
▪ <i>arugula</i> ▪ <i>burrata</i> ▪ <i>olive/herb base</i> ▪ <i>prosciutto</i>	
Chicken Bacon Ranch	19
▪ <i>bacon</i> ▪ <i>mozzarella</i> ▪ <i>chicken</i> ▪ <i>ranch</i> ▪ <i>parsley</i>	

Make Your Own

(includes 1 sauce + 1 cheese, starts at) 14

Sauces (includes 1): red marinara, pesto, olive oil & herb ranch	0
Cheeses (includes 1) mozzarella, burrata, parm	2
Veggies (each): tomatoes, olives, onion, basil, arugula, spinach pineapple, pickled onion, cilantro	1
Proteins (each): pepperoni, meatballs, chicken, bacon, ham prosciutto	2

Vittles

Pensa di Carne

Served with kettle chips and pickle skewer

Manzo Tri-Tip Sammy 18

- *Tri-tip beef* ▪ *caramelized onions* ▪ *mozzarella*
- *arugula* ▪ *sundried tomato and caper aioli*

Meat Ball Sammy 17

- *meatballs* ▪ *marinara* ▪ *mozzarella*
- *fresh basil* ▪ *parmesan*

Chicken Ceaser Sammy 16

- *grilled chicken* ▪ *parmesan* ▪ *romaine lettuce*
- *ceaser dressing*

Greek Pesto Chicken Sammy 16

- *pesto grilled chicken* ▪ *Kalamata olives* ▪ *red onion*
- *feta* ▪ *arugula* ▪ *hummus*

Sweets

Old Fashioned Butter Cake 9

A warm 1930s butter cake, rich and golden, topped with fresh homemade whipped cream, and served with a side of tart raspberries and a sprig of mint.

Seasonal Fruit Tart 9

Our seasonal organic fruit tart is served warm with a homemade flaky, folded, sugar crust, and topped with fresh made whipped cream.

Italian Semifreddo 9

A light, velvety, chocolate, chilled dessert with hazelnut crunch served with, homemade raspberry vodka sauce, crowned with fresh, whipped cream.

Homemade Cannoli (2) 11

Our cannoli's are crisp and golden, stuffed with creamy sweetened ricotta and chocolate chips, dusted with powdered sugar.

Add a little glamour to your dessert

- Add a scoop of hand-churned vanilla ice cream for 3
- Add a drizzle of our house-made bourbon caramel sauce for only 1