



# HOOCH

## CRAFT COCKTAIL BAR

### Cocktails

#### The Novice



##### Pho Collins 14

House Infused Asian Spiced Vodka, Lime, Thai Basil, Soda  
*Wait for the drum solo, this one's a real hit. Refreshing and slightly complex without being sweet.*



##### Nice Melons 16

Hayman's London Dry Gin, House Made Honeydew Compound, Lemon, Winter Melon Bitters, Prosecco  
*First and foremost it's a honeydew French 75*



##### Beso Caliente 15

Wheatley Vodka, Ancho Reyes Verde Chile Poblano Liqueur, Lime, Honey, Eggwhite  
*Add a little kiss of spice to your night with our bright and sassy eggwhite sour.*



##### Jalapeno Margarita 14

House Infused Jalapeño & Pineapple Olmeca Altos Plata Tequila, Lime, Orange, Splash of Pineapple, Chili Salt Rim  
*The only spicy margarita you will ever want.*

#### The Purist



##### The Gentleman 16

Buffalo Trace Bourbon, Lillet Blanc Liqueur, Dolin G n p y le Chamois Liqueur, Bitters  
*A cheeky inspiration on a classic old fashioned.*



##### Mezcolada 16

House Infused Coconut Mezcal, Plantation Pineapple Rum, House Made Thai Cardamom Coconut Cream, Pineapple, Lime, Bitters  
*Beach please!!! Garth Brooks was singing about wanting two of these, one for each hand.*



##### Down and Dirty 18

Sipsmith London Dry Gin or Ketel One Vodka, House Made Horseradish Dill Brine, Dolin Dry Vermouth  
*Be sure to clear your browser history after drinking a martini this dirty.*



##### Caracara 16

Espol n Blanco Tequila, Aperol Aperitivo, Suze Ap ritif, Lime, Grapefruit, Agave  
*Like a bird of prey it is bitter, herbal and bright.*

#### The Progressive



##### The Wolf of Wall Street 19

Michter's Rye, Cocchi Americano Aperitivo, Amaro Nonino, Vermouth Di Torino Pio Cesare, Bitters  
*Quaaludes aren't legal anymore but this playful concoction is.*



##### Kentucky Rocking Chair 17

Woodford Reserve Bourbon, Bertina Blueberry Liqueur, L'Afrique Vermouth, Lemon, Housemade Sage Compound  
*After a long hard day sit down on the porch and enjoy a well balanced refresher.*



##### Slow Boat to Singapore 17

Diplomatico Planas Rum, House Made Lemongrass Compound, Lime Leaf, Yuzu, Lime, Eggwhite  
*Asian flavors star in this concoction worthy of the high seas.*



##### Diplomatic Immunity 19

Xaymaca Plantation Rum, Pineau des Charentes, Peach St. Amaro  
*Take a sip and take a trip. You won't need a passport for this international concoction.*

#### The Signature



##### The Last Rose of Oaxaca 15

Vida Mezcal, Yellow Chartreuse, Habanero Honey, Lemon, Strawberry  
*This complex cocktail has been on our menu from day one. Perfect balance between sweet, sour and smoke.*



##### Crossing the Rubicon 15

Elijah Craig Bourbon, Marble Gingercello, Luxardo Maraschino Liqueur, Lime, Flamed Green Chartreuse, Rosemary  
*Make the move, take the journey. Better than being in the friend zone.*



##### Chronic Tonic 18

Aviation Gin, House Made Turmeric Ginger Syrup, Jack Rudy Tonic Syrup, Lemon, Strongwater CBD Bitters, Soda Water  
*CBD, turmeric, ginger?! What else do you need to feel... Oh yea, booze. Also, it tastes like tang gin and tonic.*



##### Sweep the Leg 16

Coriander & Cucumber Infused Tequila, Lime, Agave, Serano Spiced Aloe Foam, Black Lava Saline  
*When sensi calls for something special with a kick, this is what he goes to... Finish him!*

#### The Lighter Side



##### Road to Hana 12

Carpano Bianco, Select Apertivo, Passionfruit, Prosecco  
*Passionfruit, vermouth and Prosecco make up a take on this island spritz.*



##### Sparkling Negroni 13

Strawberry Infused Suze Ap ritif, Lime, Bitter Soda  
*Sparkling and bitter, you'll barely notice it is low ABV*



##### The Gondi 11

Antica Torino Vermouth, Cardamaro, Cynar, Topo Chico Mineral Water  
*Italian high ball*



##### Pimps Cup 15

House Infused PIMM'S No.1, Sandeman Don Fino Sherry, Lemon, Fever Tree Ginger Ale, Black Pepper, Mint  
*Not served in the chalice it deserves but you are going to want to say YEEAAAHHH! (Little John Voice) while drinking our playful pimps cup.*

#### The Designated Driver



##### Thai Lemonade 9

Yuzu, Lime, House Made Lemongrass Compound, Sage, Rhubarb Bitters, Soda  
*Absolutely delightful. So refreshing.*



##### Passionfruit Colada 10

Passionfruit, House Made Thai Cardamom Coconut Milk, Lime  
*Craving Tiki? We got you.*



##### Strawberry Swing 9

Fresh Strawberry, House Made Turmeric Ginger Syrup, Lemon, Fevertree Gingerbeer  
*Sweet and Spicy.*

**PLEASE NOTE: Not all ingredients are listed on the menu. Please inform our staff of any allergies.**

**CREDIT CARD PURCHASES WILL BE CHARGED A 4% CONVENIENCE FEE**



# Wine By The Glass



## SPARKLING

Moët & Chandon Impérial 187 mil   Champagne, FR.....	20
Ruinart Rosé 375 mil   Champagne, FR.....	65
Simonnet-Febvre Cremant de Bourgogne Brut Rosé   Bourgogne, FR.....	9/33
Zonin Prosecco   Gambellara, IT .....	6/20

## ROSE

2018 Domaine de Fontaine "Gris de Gris" Rosé   Corbieres, FR.....	8/30
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## WHITE

2018 i'Lauri Tavo Pinot Grigio   Veneto, IT.....	6/20
2018 John Anthony "FARM" Chardonnay   Napa Valley, CA.....	9/34
2018 Laporte 'Le Bouquet' Sauvignon Blanc   Loire Valley, FR.....	9/35

## RED

2018 Domaine Paul Autard Cotes Du Rhone   Rhone, FR.....	9/35
2017 Bench Pinot Noir   Sonoma Coast, CA.....	9/36
2017 Paul Dolan Cabernet Sauvignon   Mendocino, CA.....	15/40

## SPARKLING (By the Bottle)

2013 Argyle Brut   Willamette Valley, OR .....	107
Armand de Brignac Ace of Spades Brut   Champagne, FR.....	570
Armand de Brignac Ace of Spades Rosé   Champagne, FR.....	850
Billecart Salmon Rosé   Champagne, FR .....	155
2009 Dom Perignon Brut   Champagne, FR .....	375
2004 Dom Perignon Rosé   Champagne, FR .....	700
Dom Ruinart Blanc de Blanc   Champagne, FR .....	170
Krug Brut   Champagne, FR .....	580
Pierre Gimmonet & Fils   Champagne, FR .....	105
Veuve Clicquot Brut Yellow Label   Champagne, FR .....	125
2006 Veuve Clicquot La Grande Dame Brut   Champagne, FR .....	340

## Bottled Beer

<b>Clausthaler N/A</b> , Binding Brauerei, BRD.....	6	<b>Hefeweizen</b> Weihenstephaner, DE (5.17 % abv).....	7
<b>Czechvar</b> Pilsner CR (5.0 % abv).....	5	<b>Saison Dupont</b> Brasserie Dupont, BE (6.5 % abv).....	9
<b>Delirium Tremens</b> Brouwerij Huyghe, BE (8.5 % abv).....	14	<b>Sculpin IPA</b> Ballast Point, CA (7.0% abv).....	8
<b>Steigl Radler</b> AU (2.00% abv).....	6		

## Draft Beer

<b>Trumer</b> Pilsner CA (4.98 % abv).....	5	<b>Glider Cider Dry</b> Colorado Cider Co CO (6.5 % abv).....	7
<b>Guinness Stout (Nitro)</b> IR (4.2 % abv).....	7	<b>Seasonal IPA</b> .....	MP
<b>Idylwilde IPA</b> CO (6.8 % abv) .....	8	<b>Seasonal Rotating Tap</b> .....	MP

## Food

### Snacks

#### Warm Nuts

Butter, Salt, Pepper, Fresh Herbs...9

#### Marinated Feta & Greek Olives

Spicy Greek Olives, Feta Cheese, Olive Oil, Preserved Lemon, Crackers...12

#### Popcorn

Savory...5 Sweet...6

#### Chips

Jamón Ibérico...5

### Dips

#### Spinach Artichoke

Served Warm with Melted Parmesan

#### Cheddar Cheese & Green Onion

Our Take on Pimento Cheese

#### Hummus

Olive Oil and Za'atar

one for...9 two for...17 three for...24

### Sweets

**Dark Chocolate & Marcona Almonds**.....10

**Espresso Martini**.....20

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