



# GATHER

## cocktails

### HOUSE COCKTAILS

<b>Coffee Negroni</b>	<b>14</b>
<i>Campari, Beefeater Gin, Sweet Vermouth, Iced Coffee, Black Walnut Bitters</i>	
<b>Pantone 37-4</b>	<b>15</b>
<i>Tito's Vodka -or- Broker's Gin, Cranberry, Lime, Herbal Syrup, Egg White, Rosemary Tincture &amp; Cinnamon Bitters</i>	
<b>Ruth's Stance</b>	<b>15</b>
<i>Maker's Mark, Cantera Negra, Sweet Vermouth, Coffee Bitters</i>	
<b>W.P.T.</b>	<b>14</b>
<i>Cruzan Blanco, blackberry, lime, Branca Menta, Angostura bitters, mint</i>	
<b>Black Walnut Old Fashioned</b>	<b>14</b>
<i>Wild Turkey 101, Balsamic Black Walnut Syrup, Black Walnut Bitters, Angostura Orange Bitters</i>	
<b>Whistle Punk</b>	<b>15</b>
<i>Diplocmatico Reserva Rum, Old Grand Dad Bonded, RPS Lumberjack Syrup, Pineapple Juice, Lemon Juice, Old Fashioned Bitters</i>	
<b>Sybil Hat Shop</b>	<b>14</b>
<i>Tito's Vodka infused with seasonal fruit, Italicus, Carpano Antica Vermouth, Montenegro</i>	
<b>Dayton Boys Solve Problem</b>	<b>15</b>
<i>Old Grand Dad Bonded, Averna, Fernet Branca, Dow's Ruby Port</i>	

### HOUSE **NA** COCKTAILS

<b>NA Coffee Negroni</b>	<b>14</b>
<i>Free Spirits Milano, Monday Gin, 11 Madison Sweet Vermouth, Black Walnut Bitters</i>	
<b>[Working Title]</b>	<b>12</b>
<i>Monday Gin, Roots Divino Bianco, earl grey tea, lime, Dram Citrus bitters</i>	
<b>Everybody Comes To Rick's</b>	<b>13</b>
<i>Monday Rum, Tennyson, chai, pineapple, lime, All The Bitter NOLA bitters</i>	
<b>Needs More Input</b>	<b>14</b>
<i>Little Saints NA Mezcal, Trejos NA Tequila, blood orange, cucumber, lime, jalapeño</i>	
<b>Pony House, Well Known</b>	<b>14</b>
<i>Monday Whiskey, fig syrup, lemon, Ghia Apéritif, Dram Palo Santo bitters</i>	
<b>Tenacious Hope</b>	<b>15</b>
<i>Optimist Smoky, Pathfinder, Three Spirit Nitecap **</i>	

\*\*Not recommended: if pregnant or breastfeeding.

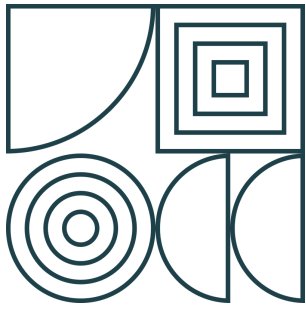
**\*NA** Non-Alcoholic Option is available for this drink

### MARTINIS

<b>50/50</b>	<b>13</b>	<b>House Dirty</b>	<b>13</b>
<i>Beefeater Gin, Dolin Dry, Angostura Orange Bitters, lemon</i>		<i>caper + olive brine, manzanilla sherry, Tito's Vodka, castevletrano olive</i>	
<b>Vesper</b>	<b>13</b>	<b>Citrus</b>	<b>13</b>
<i>Beefeater Gin, Tito's Vodka, Lillet Blanc, lemon</i>		<i>Absolut Grapefruit Vodka or Uncle Val's Gin, limoncello, Grapefruit &amp; Orange Bitters, lemon, lime</i>	
<b>Martinez</b>	<b>13</b>		
<i>Plymouth Gin, Dolin Sweet, Luxardo Maraschino, Angostura Bitters, orange</i>			

### DESSERT

<b>Espresso Martini</b>	<b>14</b>	<b>*NA Espresso Martini</b>	<b>10</b>
<i>Dow's Ruby Port, Absolut Vanilla Vodka, espresso, Cantera Negra Café Agave Spirit (+ chocolate upon request)</i>		<i>black malt tea, Lyre's NA Coffee Originale Liqueur, chai tea syrup, espresso, heavy cream (vegan available)</i>	
<b>St. Andrew's Coffee</b>	<b>13</b>	<b>Carajillo</b>	<b>8</b>
<i>nitro coffee, Monkey Shoulder Scotch, caramelized sugar, cream (vegan available)</i>		<i>Liquor 43, espresso</i>	



# GATHER

wine + beer

## WINE BY THE GLASS/BOTTLE

### WHITE

Selbach Off-Dry Riesling	12/46
Louis Jadot Chardonnay	11/42
Murdoch Hill Sauv Blanc	13/50
Pieropan Soave Classico	14/54

### RED

Latour 'Valmoissine' Pinot Noir	12/46
Vidal-Fleury Côtes du Rhône	14/54
Renato Ratti Langhe Nebbiolo	15/58
Katherine Goldschmidt Cabernet Sauvignon	15/55

### ROSÉ / SPARKLING / SKIN CONTACT

Chiarli Lambrusco "Vecchia Modena"	12/46
Girard Bertand Vin Gris	13/50
Monte Rio Coferment - PN/PG	16/62
P. Sparr Cremant d'Alsace Brut Reserve	14/54

### NON-ALCOHOLIC WINE <sup>\*NA</sup>

Waterbrook Clean Chardonnay	10/36
Waterbrook Clean Cabernet Sauvignon	12/46

*Additional wines available by the bottle upon request.*

*Carry-out Bottles of wine available upon request.*

## BEER & CIDER

### BEER

Duvel Belgian Golden Ale [8.3%]	10
Delirium Tremens Belgian Strong Ale [8.5%]	10
Listermann Hatorade" Fruit Punch Berliner-Weise [4.6%]	9
Wooden Cask "The Scotsman" Wee Heavy [8%]	9
KCBC "What We Don't See" Imperial Stout [9%]	10
Jackie O's "Mystic Mama" IPA [7%]	8
Kronenbourg "1664" Lager [5%]	8

### CIDER

Artifact Feels Like Home [5.4%] (16oz)	9
Artifact CP Last Light [4.2%] (12oz)	7

<sup>\*NA</sup>

### NON-ALCOHOLIC BEER

Untitled Art Chocolate Milk Stout	7
Athletic Free Wave Hazy IPA	7
Untitled Art Italian Pilsner	7
Go Brewing New School Sour	8

## SPRITZES

**Aperol** 12  
*Aperol, prosecco, orange*

**Garden** 12  
*Beefeater Gin, prosecco, herb syrup, lemon, herbs*

**Limoncello** 12  
*limoncello, Beefeater Gin, prosecco, lemon*

**Wilfred's** <sup>\*NA</sup> 12  
*Wilfred's Bittersweet, Grüvi Dry Secco, orange*

**Garden** <sup>\*NA</sup> 12  
*Monday Gin, Grüvi Dry Secco, herb syrup, lemon, herbs*

**Milano** <sup>\*NA</sup> 12  
*Abstinence Bittersweet, Free Spirit Milano, Dram Citrus, Grüvi Dry Secco, orange*

**De Soi**  
non-alcoholic apéritifs

**Golden Hour** 5  
*Aptogen Rich - Flavors of Complex Citrus, Herbaceous, Crisp & Bitter*

**Purple Lune** 5  
*Aptogen Rich - Flavors of Dark Fruit, Vanilla, Oak, Rich Tannins, Tart Berries*

**Champignon Dreams** 5  
*Aptogen Rich - Flavors of Jammy Summer Fruit, Earthy Botanicals, Bitter Citrus*

JOIN US WEEKDAYS, 3-5PM FOR APÉRO



**GATHER**  
*retail wine*

**BOTTLES TO GO\***

**WHITE**

Louis Jadot Chardonnay	32
Pannonica Grüner-Veltliner	35
Selbach Off-Dry Riesling	35
Murdoch Hill Sauv Blanc	38
Pieropan Soave Classico	40

**ROSÉ / SPARKLING / SKIN CONTACT**

Chiarli Lambrusco "Vecchia Modena"	35
Girard Bertand Vin Gris	38
Monte Rio Coferment - PN/PG	47
P. Sparr Cremant d'Alsace Brut Reserve	41

**RED**

Latour 'Valmoissine' Pinot Noir	35
Vidal-Fleury Côtes du Rhône	41
Renato Ratti Langhe Nebbiolo	44
Ch. d'Angelus 'Tempo' Bordeaux	48

**NON-ALCOHOLIC WINE**

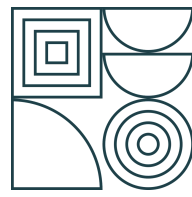
Waterbrook Clean Chardonnay	27
Waterbrook Clean Cabernet Sauvignon	35
Noughty Rouge Syrah	36
Noughty Blanc Chenin/Chardonnay	36
Noughty Provençal-style Rosé	36
Jøyus Rosé	41
Jøyus Cabernet Sauvignon	44

**TINS TO GO\***

Fishwife - Smoked Salmon in Chili Crisp, 15
Fishwife - Sardines & Preserved Lemo, 11
Nazarinia - Sardines in Spicy Olive Oil, 9
Minerva - Tuna Paté or Sardine Paté, 7
Wild Alaskan - Salmon Classic or Cajun, 19
Jose- Octopus in Olive Oil and Garlic, 19
Seed to Surf - Celery Root Smoked Whitefish (Vegan), 10

\*These items may not be consumed on premise

GATHERDYT.COM



**GATHER**  
*retail wine*

**BOTTLES TO GO\***

**WHITE**

Louis Jadot Chardonnay	32
Pannonica Grüner-Veltliner	35
Selbach Off-Dry Riesling	35
Murdoch Hill Sauv Blanc	38
Pieropan Soave Classico	40

**ROSÉ / SPARKLING / SKIN CONTACT**

Chiarli Lambrusco "Vecchia Modena"	35
Girard Bertand Vin Gris	38
Monte Rio Coferment - PN/PG	47
P. Sparr Cremant d'Alsace Brut Reserve	41

**RED**

Latour 'Valmoissine' Pinot Noir	35
Vidal-Fleury Côtes du Rhône	41
Renato Ratti Langhe Nebbiolo	44
Ch. d'Angelus 'Tempo' Bordeaux	48

**NON-ALCOHOLIC WINE**

Waterbrook Clean Chardonnay	27
Waterbrook Clean Cabernet Sauvignon	35
Noughty Rouge Syrah	36
Noughty Blanc Chenin/Chardonnay	36
Noughty Provençal-style Rosé	36
Jøyus Rosé	41
Jøyus Cabernet Sauvignon	44

**TINS TO GO\***

Fishwife - Smoked Salmon in Chili Crisp, 15
Fishwife - Sardines & Preserved Lemo, 11
Nazarinia - Sardines in Spicy Olive Oil, 9
Minerva - Tuna Paté or Sardine Paté, 7
Wild Alaskan - Salmon Classic or Cajun, 19
Jose- Octopus in Olive Oil and Garlic, 19
Seed to Surf - Celery Root Smoked Whitefish (Vegan), 10

\*These items may not be consumed on premise

GATHERDYT.COM