

#### LIVE JAZZ

All events are FREE and run from 7 - 10 unless otherwise posted. Seating is on a first come, first served basis, some come early and stay late!

MONDAY
November 3

Jack Wilkins & Dylan Hannan:
A Meeting of Tenor Minds
Wilkins, Hannan, Page, Page & Watt

MONDAY
November 10
Quinn Sternberg's Mind Beach
Sternberg, Rodriguez, Enright & Taub

MONDAY *November 17* The CORE

Bares, Ray, Rodriguez, Page & Martin

MONDAY
November 24
Chris Bullock + Justin Stanton
Bullock, Stanton, Sternberg & Ptasnik

TUESDAY November 4 Jay Sanders, Will Boyd, Zack Page & Alan Hall

TUESDAY November 11 Jay Sanders, Will Boyd, Quinn Sternberg & Alan Hall

TUESDAY November 18 Jay Sanders, Will Boyd, Zack Page & Alan Hall

TUESDAY
November 25
The Will Boyd Project
You'll always know a Will Boyd
solo when you hear one!

## CASEY DRIESSEN: SUNDAY BAZAAR

SUNDAY
November 16

Fiddle loops, wild grooves, sonic oddities, and vibrant rhythms mix together in a swirl of color and sound.

#### CRAFT

SUNDAY
November 9
Authors in Conversation
with Denise Kiernan
& Christopher Oakley

12/31: New Year's Eve at Little Jumbo with the **Soul Jazz Revival** 

#### SPICY DEAD LADY

Smoky, a mite bittersweet and with a lingering spicy ending, this one is so loved it has its own emoji-name on the internets:

Del Maguey Vida Mezcal, Aperol, Lime, Velvet Falernum, Habañero Bitters ... 13

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#### PALOMA BRILLANTE

We took the classic Paloma idea and gave it the Jumbo treatment, with bubbles on top. Careful, these can go down a little too easily.

Blanco Tequila, Grapefruit, Lime, Cane Sugar, Grapefruit Bitters, Cava ... 12



#### THE HAPPY MOMENT

Pretty, sweet, a tad tart, with a satisfying ending. Think indie-romance film in drink form.

Vodka, Aperol, St. Germain, Lemon, Orange ... 12



#### DON LOCKWOOD

If you're looking at the ingredients thinking maybe, then the answer is yes. Fortune favors the bold, and so does this remarkable old fashioned riff. *Elijah Craig Small Batch, Laphroaig Islay Scotch, Maple Syrup, Angostura Bitters, Bittermen's Xocolotl Molé Bitters* ... 18



#### FOXYHOT

Our modern take on the classic PIMM's CUP is bursting with ginger, and has its own t-shirt, so you can look Foxyhot anytime the mood strikes.

Pimm's No. 1, Lemon, Sugar, Angostura Bitters, Cardamom Bitters,
Blenheim's Extra Spicy Ginger Ale ... 12

Ask your bartender to see our





#### **DIRTY G&T**

Yes, sometimes MARTINI lovers would like to hear the clink of ice in their glass, or those G&T lovers long for an acidic hit of olive brine—maybe that's you? We got you...

Prairie Gin, Fentiman's Tonic, Olive Brine, Gumbo Bitters, Cheese Stuffed Olives ... 11



#### HELLO FRIDAY™

Our best-selling shim (low-abv drink) since 2017.

Bonded Bourbon, Angostura Bitters, Maine Root Spicy Ginger Brew ... 9 Want the n/a version? Ask for the Hello Monday ... 9 Want it more boozy? Ask for The Rodriguez ... +2



#### WATER LILY

We can't believe it tastes better than it looks either.

Gin, Creme de Violette, Orange Curação, Lemon ... 12



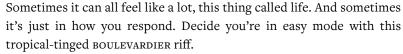
#### **NEGRONI SCOUT**

Our house riff on the classic NEGRONI throws in an extra wink, a nod and a knowing glance.

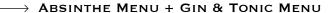
Gin, Campari, Punt e Mes, Aperol, Sweet Vermouth, Orange Bitters ... 12



#### **EASY MODE**



Bourbon, Carpano Antica, Sweet Vermouth, Campari, Banana Liqueur, Guava-Passionfruit-Pineapple-Coconut Bitters ... 13





## COCKTAILS





#### SHERRY BERRY ELEVATOR STORY

We all have one...maybe you thought it'd be funny to pry open the doors, get out between floors, use the emergency phone? Order this. The doors open. Your next stop is rich, nuanced, perfect. Ding!

Roe & Co Irish Whiskey, Solera Sherry, Palo Cortado Sherry, Pedro Ximenez Sherry, Torched Orange Juice, Smoke & Salt Bitters, Blackberry Dust ... 13



#### MEI DAY! MEI DAY!

A lighter, brighter spin on the WHITE NEGRONI, a favorite dedicated to our friend Mei Li, who is battling cancer. A portion of every drink supports her medical costs. Please leave her a note in the box on the bar. *Tanqueray 10, Cocchi Americano, Salers, and Chicory Pecan Bitters* ... 12



The Martini, our old friend and yours. Always quick with a joke, or to light up your smoke. Always well coiffed, with a rakish grin, a nod, a wink, The Martini endures.



#### THE MODERNIZED APPLETINI

The Martini thinks back to the '90's and shudders. There are things The Martini isn't proud of. But, as we traverse this century, The Martini knows apple has its place in our modern moment.

Scapegrace Gin, Apple-Infused Vermouth, Apple Chips ... 12



#### DAMN THESE VAMPIRES

Sometimes it feels like the world is coming on with fangs bared, but The Martini always has a sharp comeback to keep the hellhounds at bay–not too spicy, just the right amount of smooth.

Chili Oil Fat Washed Gin Mare, Martin Miller Gin, Bordiga di Torino Extra Dry, Fino Sherry ... 14



#### THE CLASSIC MARTINI

Beefeater Gin, Dry Vermouth, Orange Bitters ... 11

Add House-Stuffed Cheese Olives to any Martini ... +1 Join the club with one of our new Martini Club trucker hats!



## COCKTAILS

# Mixings for the Evening



#### THE TEQUILA PUMPKIN CAPER

In the beginning there was just pumpkin spice. Then God rubbed pumpkin spice together and made the world and set it to going. Now, millions of years we humans have placed pumpkin spice atop the food pyramid, and Millita has made a knockout new version of our rotating TEQUILA SPRITZ variations.

Reposado Tequila, Pumpkin Syrup , Meletti, St. Elizabeth Allspice Dram, Lime, Star Anise, Soda, Sparkling ... 12

Or try the n/a version: No Tequila, Yes Pumpkin ... 9



#### KEY PLAYER

We made this delicious bourbon-based ESPRESSO MARTINI riff for an event that *Garden & Gun* invited us to be part of, back in the spring, and now it's on the menu for the first time. We hope you enjoy it as much as the folks in Kentucky did!

Bourbon, Foro Amaro, Borghetti, Cold Brew, Coffee & Cocoa Bitters ... 11



Ah, the cornerstone of cocktails. The genesis of our trade. Our all-time bestseller for a reason. Here are a few of our favorite ways to enjoy it:



#### THE OVERSTORY

Bourbon, Carpano Antica, Meletti, Ancho Reyes, Angostura Bitters, Lemon Twist ... 12



#### 1870'S OLD FASHIONED

Bourbon, Demerara Sugar, Angostura Bitters, Fee Brother's Whiskey Barrel Aged Bitters, Orange Twist ... 10



#### 1930'S OLD FASHIONED

Bourbon, Cane Sugar, Cherry Brine, Angostura Bitters, Orange Slice, Cherry ... 11



## **JUMBO SERVICE**





#### MANHATTAN SERVICE

The classic drink, served semi-fancy, with accoutrements.

Beam 4yr Bourbon, Carpano Antica Vermouth, Bitters ... 26 Recommended Upgrade: Elijah Craig +6



#### MARTINI SERVICE

The classic drink, served semi-fancy, with accourrements. Beefeater, Dolin Dry Vermouth ... 22
Classic with Orange Bitters ~or~ Dirty with Olive Brine



#### THE CACAO & RUM SERVICE

The sweet and sharp warmth of tropical spices. Served hot and semi-fancy with accoutrements.

Plantation O.F.T.D. Rum, Frangelico, Foro Amaro, Nocino, Demerara Sugar, Cacao Nibs, Hot Water ... 20





#### JAPANESE HIGHBALL FOR TWO

Two Pours of Suntory Toki whisky, Yarai Rocks Glasses, Ice, Citrus.

Toki Japanese Whisky, Saratoga Sparkling (classic) or with Yuzu and Lime Tonic (modern) ... 24





#### ABSINTHE SERVICE FOR TWO

Absinthe...no longer just for crazed painters! Thanks to our new absinthe brouilleurs you can enjoy a traditional serve of fine absinthe or pastis this very moment.

Ricard ... 16

La Muse Vert ... 36

Or ... Ask for our current specialty absinthe menu.

Love a Great Gin & Tonic?

Ask your bartender for our GGT Menu



## \$10 CLASSICS

DAIQUIRI – Rum, Lime, Sugar

French 75 – Gin, Lemon, Sugar, Sparkling

GIMLET – Gin, Lime, Sugar

HEMINGWAY DAIQUIRI – Rum, Lime, Grapefruit, Sugar, Luxardo

Manhattan – Bourbon, Sweet Vermouth, Angostura Bitters

MARGARITA – Tequila, Curação, Lemon, Lime, Sugar

MARTINI – Gin, Dry Vermouth, Orange Bitters

NEGRONI – Gin, Campari, Sweet Vermouth

NEW YORK SOUR - Bourbon, Lemon, Orange, Sugar, Malbec

OLD FASHIONED - Bourbon, Cane Sugar, Angostura Bitters, Aged Bitters

SAZERAC – Rye, Absinthe, Cane Sugar, Peychaud's Bitters

VENETIAN SPRITZ - Select, Sparkling, Soda

#### GLOSSARY

APEROL: slightly bitter Italian aperitivo

BORGHETTI: Italian spiced coffee liqueur

CARPANO ANTICA: robust Italian vermouth

COCCHI AMERICANO: citrusy Italian dry vermouth

CREME DE VIOLETTE: violet liqueur

FORO: earthy, medium amaro

LUXARDO BITTER BIANCO: light, bitter aperitivo

MELETTI: lightly sweet amaro

PUNT E MES: bitter Italian vermouth

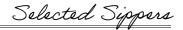
SALER'S: gentian liqueur

SELECT: What Italians drink in place of Aperol

VELVET FALERNUM: sugar cane liqueur



## **ELEVATED POURS**



Wade Asa, Resident Artist

#### **ZUCCA RABARBARO**

Served Italian shakerato-style, chilled, with lemon and orange twists  $\dots$  10

#### **GLENMORANGIE EXTREMELY RARE 18 YR**

Served neat like an old scotch should be, with a side of club soda and a side of ice ... 30

#### **VAGO ENSAMBLE MEZCAL**

Served in a copita with a side of sliced orange and guisano salt ... 20

#### **BRUGAL 1888 RUM**

Served over a coconut water ice cube, with cherry vanilla bitters ... 10

#### WOODFORD BACCARAT

The Woodford people say it's the best whiskey they've ever made...We aren't rich enough to've tasted it, so we can't confirm or deny. Go ahead and party like a Vanderbilt and then tell us all about it. Served in the nicest glass we have in the house at the moment you order ... 450

STAFF =		
LEAD BARTENDER	MANAGEMENT	
Millita Gonzalez	Elaina Haile Kristie Kahr	
BAR STAFF		
Ezra Hertel	PROPRIETORS	
Jesse Miller Tea Spasic Jack Warren	Chall Gray Lucia Gray Jay Sanders	
====== We appreciate	you coming in!	

## SPIRIT-FREE SIPPERS





#### WHISKEY-LESS SOUR

Lyre's n/a Bourbon, NA Velvet Falernum, Lemon Juice, Chicory Pecan Bitters, Cane sugar, Cherry ... 9



#### **COS-NO-POLITAN**

Drømme Awake, Cranberry, Lime, Cane Sugar, and Regan's Orange Bitters ... 8



#### **BERRY-NICE GIMLET**

Amethyst Blueberry-Ginger-Mint, Lime, Cane Sugar, Ginger Bitters, Hopped Grapefruit Bitters, Orange Flower Water ... 9



#### SHOOTS THEN LEAVES

Seedlip Garden 108, Maine Root Spicy Ginger Ale, Scrappy's Celery Bitters ... 8



#### NO RUM, NO PROBLEM

Ritual N/A Rum, Cold Brew, Maple Syrup, Almond Bitters, Aztec Chocolate Bitters ... 9



#### NO TEQUILA, YES PUMPKIN

Drømme Calm, Pumpkin Syrup, Orange, Star Anise, Soda ... 9

## CANS

Athletic Brewing IPA ... 5.5 Athletic Brewing Golden ... 5.5 Dram Mushroom Cola ... 6 Dram Adaptogenic CBD Seltzer ... 8

#### **BOTTLES**

Blenheim's Spicy Ginger Ale ... 4 Saratoga Springs Sparkling Water ... 3 Saratoga Springs Still Water ... 3

#### SODA

Boylan's Root Beer ... 2.5 Boylan's Lemon Lime ... 2.5 Boylan's Cola ... 2.5 Maine Root Spicy Ginger ... 2.5

#### BY THE GLASS

Cooperative Virtue Cold Brew ... 3 Drømme Highball ... 7 (Awake or Calm) St. Rains Pear Herer 3mg THC ... 8

## WINE

+	R	ED	<del>+</del>
GUN DOG Mendoza, Argentina Malbec	8 / 30	DECERO Mendoza, Argentina Cabernet Sauvignon	12 / 4
MATTHEW FRITZ Santa Lucia Highlands, Cali Pinot Noir	12 / 46 fornia	LOLITA Douro, Portugal Red Blend	8 / 30
YALUMBA OLD BUSH VINE Barossa, Australia Grenache	11 / 42	DOMAINE de la BERTHE' Rhône Valley, France <i>Côtes du Rhône</i>	ΓE 12 /
+	W	HITE ————	+
LES GRENETTES Touraine, France Sauvignon Blanc	12 / 46	AVELEDA Vinho Verde, Portugal <i>Loureiro</i>	9 / 34
GOLDEN Napa Valley, California Chardonnay	12 / 46	HUGEL Alsace, France Pinot Blanc	11 / 4
+ <b>F</b>	osé / L	MBRUSCO	+
ZANASI Emilia-Romagna, Italy Lambrusco di Sorbara	14 / 54	ELICIO Rhône Valley, France <i>Grenache, Syrah</i>	11 / 4
- SPA	RKLING /	CHAMPAGNE	<del>+</del>
SCARPETTA PROSECCO Veneto, Italy Chardonnay, Glera	11 / 42	ST. HILAIRE BRUT ROSÉ Languedoc, France <i>Chenin Blanc</i>	12 / 4
PROA CAVA Catalunya, Spain Macabeo, Parrillada, Xarel-le	9 / 32	PIERRE LEGRAS Champagne, France Blanc de Blanc, Grand Cru	92

## **BEER**

MACRO	
Miller High Life	3
National Bohemian	3
LIGHT	
Tecate	•
Hi-Wire Leisure Time Lager	
Westville Pineapple Gose	6
CIDER	
Austin Eastciders Blood Orange	. 5.5
Noble Standard Bearer	
	. 0
НОРРҮ	
Bell's 2 Hearted	7
Fonta Flora Well I'll Be Hazy IPA	. 6.5
MEDIUM	
Sierra Nevada Pale Ale	5
DARK	
Munkle Silver Shoes Stout	75
Edmund's Oast Leather Jacket Porter	
Editidid 5 Oast Beather Jacket 1 Ofter	0
HARD SELTZER	
Untitled Art	. 7
Blackberry Agave, Blood Orange Pomegranate, Pineapple Mango, or Prickly Pear Guava	
N/A OPTIONS	
Athletic Brewing IPA	5.5
Athletic Brewing Golden	
Dram Mushroom Cola	
Dram Adaptogenic CBD Seltzers Lemongrass, Sweetgrass, Beauty Bubbles	
St. Pains Dear Herer amo THC	Q



### SNACKS

#### **HUNTER'S MIX**

Kettle-roasted cashews, almonds, sesame sticks, seeds and peanuts ... 4.5

#### SALT & PEPPER PISTACHIOS

Roasted pistachios with salt, spicy black pepper, and a dash of garlic ... 4.5

#### **RED PEPPER HUMMUS**

Our take on a Mediterranean favorite, served with crackers. ... 10

#### **ROSEMARY & GARLIC KETTLE CHIPS**

Carolina made potato chips with a bold crunch and the perfect taste ... 4

#### SPICY CHEESE ROUNDS

Born in a Southern kitchen in the early 1900s. A rich, sweet & cheesy flavor ... 7

#### **OLIVE MIX**

A medley of pitted greek olives with thyme and bay leaf ... 6.5

#### CHOCOLATE CHIP COOKIES

A light, and crispy take on a true American Classic. ... 7



Visit our Sister Bar at 797 Haywood Rd in West Asheville. Open daily at 4p.

Featuring a selection of used books for sale, curated by Bagatelle Books.