Smith Island, settled by some pesky peeps over from Britain, sits roughly 10 miles off the border between Maryland and Virginia in the Chesapeake Bay and was isolated enough from the shore that it didn't benefit from the intermixing of cultures that happened on the mainland. As a result, the way English is spoken on Smith Island didn't change as much as it did on the mainland, which left the island with a unique brogue that still contains language and grammatical structures from Elizabethan English.

\$23

ZIPPY | AROMATIC | COBBLER GOODNESS



Superman 2

Tapping into our need for connection; a gold hello to anyone out there listening

Hendrick's gin, oak wine, oolong, flinted strawberry, green pea

Voyager II was, in 1977, our first conversation with things beyond our solar system. Passing Uranus and Neptune, (and messing with time for Uranians along the way) it beamed back information about our outer environment and sibling planets for the first time. What's most interesting from a non-astronomical perspective is that both Voyager probes were carrying a "message in a bottle" for any possible extraterrestrial life in the form of solid gold discs telling the story of life on Earth through greetings in many languages, whale song, and a wide selection of music, including the controversial-at-the-time inclusion of Chuck Berry's Johnny B. Goode. And directions on how to find us, if anyone was so inclined.

\$19 (available boozeless with Seedlip Garden and Spice - \$14)

DELICATE | UPLIFTING | MANHATTAN-Y



Remember the hitchBOT

Sometimes your journey becomes a one-way trip whether you like it or not Crown Royal XO, genever, dandelion capillaire, blackberry, rusted bitters

Two professors at Ryerson University in Canada wanted to examine the relationship between human beings and robots, and built a robot that would only travel through the goodwill of people giving it a helping hand. Named "hitchBOT," it was left in one city with a note listing a final destination in another city and asking for help to get there. This worked as planned in Canada, the Netherlands, and Germany, where hitchBOT made its way from its starting city to its destination with no trouble. Things didn't go quite the same way on hitchBOT's journey through the United States, where it was supposed to hitchhike its way from Boston to Los Angeles. Instead, hitchBOT lasted two days, and ended its journey decapitated on the streets of Philadelphia.

\$23 (available boozeless with rusted Lyre's American Malt - \$14)

GREEN | FULL | PARTY JUICE



WAY TICKETS

Salmon Cannon

When human impact gives nature a hard time, the neighbourly thing to do is lend a hand

Porter's tropical old tom, birchwood booch, douglas fir, 'pink' tea

Salmon are famous for their very specific spawning rituals, namely swimming upstream to calmer waters in order to spawn, after which they die. The human settlement of the Pacific Northwest, which required the building of many dams for both power and creating settleable land, has presented a problem for salmon that need to breed, as they're unable to get over the dams to reach their spawning points. Multiple solutions have been introduced over years, but researchers from a company aptly called Whooshh Solutions gained viral fame for their "Salmon Cannon" which launches fish from lower rivers over dams to help them reach their spawning point. For added lols, see beaver paratroopers.

\$19 (available boozeless with Seedlip Garden and Spice - \$14)



Air Bee n Bee

Migrant workers are super crucial - in all forms

Patron blanco, almond blossom, hay-smoked bee larvae, mango vinegar, Mosel riesling

Almonds have become the biggest cash crop in California, with 1.5 million acres of almonds grown throughout the state. Supporting this volume requires significantly more bees to serve as pollinators than are available in California though, so beekeepers from all over the United States drive their hives to California in the Spring to pollinate the almond harvest, meaning that renting out hive boxes for the pollination season before the visiting bees make their way back home has become a lucrative sub industry. To support this – and many other – crucial crops, migrant workers are instrumental.

\$19 (available boozeless - \$14)

SAVOURY | ZESTY | TAKE A LOAD OFF



King Pausa

The intersection of habit, urbanisation, and industry; how traditions adapt to a changing world

Belvedere, green coffee, green malt, woodruff sherry, red olive, not lemon

As Italy unified and industrialized, Italians from rural parts of the new country moved to cities to find factory work. One problem that immediately emerged was the insistence of these rural workers on having time to take their usual coffee break – which would take quite a while given the traditionally-made Turkish-style coffee they were used to. Factory owners, being generally insistent on workers working as much as humanly possible, wanted to keep these breaks to a minimum, leading to the invention of the cafe espresso or "fast coffee" by La Marzocco. Over time, espresso became the dominant form of coffee in Italy, and the machines – and serve – quickly made their return trip back from the cities to the countryside.

Emu Queen

Man versus nature; migrations in conflict

Banhez mezcal, Silver Lyan x Cotton & Reed emu pechuga, riberry, arrowroot, mulberry soda

Aussie veterans of World War 1 were offered farm subsidies and plots of land by the government in at-the-time uninhabited (by non-Indigenous Australians) chunks of Western Australia. This migration of new farmers began in 1929 and ran into trouble in 1932, when 20,000 emus in the middle of their migration from breeding grounds on the coast arrived to find what had previously been empty space now full of delicious wheat. The emus ravaged farms all over the area, leading to the soldiers-turned-farmers calling on the Australian military for help controlling the emu population. The government sent multiple vehicles armed with machine guns, but found the problem hard to deal with due to the emus' natural tendency to split into groups when fired at, making mowing them down with machine guns ineffective. Almost 10,000 rounds of ammunition were spent on trying to kill the birds, yet the emus won.

\$19

splash of emu pechuga - \$4

\$19

Buck Hill Freeze

Life on the road has always been with us, whether the resource you're looking for is berries or audiences

Courvoisier VSOP, Cotton + Reed white rum, mastiha, Silver muscat, grilled peach

Being a touring performer has been a viable way to make a living for thousands of years; you take your act to wherever there's someone who wants to see it and then on to the next stop. We have records as far back as 7000 BC of musicians in the Greek Islands working a touring schedule of festivals and private gigs, where they were most likely improvising modally in a way not dissimilar to the way modern Jazz musicians might. For most of human history, this has been one of the only ways to make a living as a musician (local legend Buck Hill excluded), which changed dramatically with the advent of recording technology. As times changed, it became possible to make a living selling records, and many successful musicians were able to stop touring. Recently, the advent of Spotify and other streaming music services has made selling albums no longer viable as a way to make a living, flipping a lot of musicians back towards touring.

\$17

SPICY | ZIPPY | BITTERSWEET FUNK

Kiwa Cocktail

As climate change progresses, more and more of the world's living things are tipping to a nomadic lifestyle Right now it's flamingos (and cute Kiwa crabs), soon it's us

Altos tequila, shrimps, gunpowder tea, morita chile, tropical aperitif, lime

Flamingos, despite their elegant appearance, are deceptively hardcore animals. The natural habitats of African flamingos in particular are almost staggeringly basic, with lakes like Natron and Borgoria in Tanzania and Kenya being so intensely alkaline as to skeletonise any unlucky non-flamingos that happen to crash into them. Just a handful of lakes in Africa have the kind of environment that gives flamingos their own space, so historically the birds have been non-migratory. That's in the process of changing due to industrial development around the lakes, which is forcing flamingos into the kind of nomadic lifestyle often seen in other birds.

CLEAN | MINERAL | BUBBLY BRIGHT

Nimbus Spritz

The transition from a purely nomadic lifestyle to settled a grarian communities was made possible by the human nose's unique ability to smell rain

Bacardí Carta Blanca, carrot mead, mushroom caramel, spruce, White Lyan water, clay "champagne"

Recent studies on the human olfactory system have found that human beings have a unique sensitivity to a compound called geosmin, which we can detect at 5 parts per million in the air. Geosmin is a major component in the smell of petrichor, and is released when rain disturbs arable soil. Anthropologists studying the transition from nomadic hunter/gatherer lifestyles to early agricultural societies are beginning to make the case that our unique sensitivity to geosmin is a factor in human beings' ability to develop agriculture, as our noses are uniquely tuned to finding soil suited to grow crops.

\$17 (bottle - \$85)

RICH | AROMATIC | LAYERED

Perkin's Purple Punch

How migration and travel have historically shaped aesthetics

Linie aquavit, elderberry, clarified green apple, smoked cream, antler

Despite the image as marauding meat heads, Vikings were surprisingly nuanced, and delicate. Introducing such appearance-taming items as the comb and razors to their wanderings – as well as bathing – they were a key example in a long line of influences that were led by aesthetics over functionality. The benefit of these outside influences often hit our cuisines, language and habits, but sometimes they also just made things wonderfully pretty. These serendipitous sightings often spread quickly – we eat with our eyes!

\$21

Project Manhattan

Westward whiskey, Laird's applejack, vermouths, blackcurrant. Nuked

PLAYFUL | FLORAL | NOSTALGIC

Lychee Martini

Roku gin, lychee sherbet, elderflower shochu, black grape

\$19

COCKTAIL | AROMATIC, COMPLEX | END OF EVENING

Season's Sazerac

Solera fruit Pierre Ferrand cognac, Michter's rye, Peychaud, absinthe paint \$21

MARTINI | ELEGANT | TIMELESS, OBVS

Silver Service Martini

CHOOSE FROM:

Beefeater gin, served wet with orange bitters

Belvedere vodka, served dry with Amalfi lemon distillate

Fords gin, served 50:50 with

Dolin vermouth

Absolut Elyx vodka, served dirty with house brine

Each served with oyster, olive, house-pickled onion and lemon

For one \rightarrow \$23

For two \rightarrow \$42

SUGGESTED SERVES

Tots 'n Shots

CHOOSE FROM:

Ketel One Citroen turbo lemon drops

O R

Frozen Ocho Plata

Served with tater tots and buttermilk ranch

Bottle for two → \$29

Bottle for four → \$51

EXTRA FANCY:

Hennessey XO turbo sidecar Bottle for six \rightarrow \$109

French 75 Jello Shots

\$11 each

Jellied Bombay Sapphire Grand Cru sour, served with a champagne chaser

Boilermaker

Miller High Life, pop of bourbon \$14

Hauf & Hauf

Guinness, pop of Irish whiskey

\$16

WHITE

Dourthe La Grande Cuvée

Sauvignon Blanc, Bourdeaux \$15 / 60

Domaine Feuillat-Juillot Montagny Camille

Chardonnay, Burgundy \$18 / 72

Thistle & Weed In Pieces

Chenin Blanc, South Africa \$17 / 68

ROSÉ

Pico Maccario Piemonte Rosato

Barbera, Piedmont \$15 / 60

CHAMPAGNE

Laurent-Perrier La Cuvée Brut Champagne\$24 / 90

Laurent-Perrier La Cuvée Rosé \$122

Thiénot Brut Cuvée "Garance" Blanc des Rouges 2010 \$122

Dom Pérignon 2012

\$525

RED

Failla

Pinot Noir, Sonoma County \$24 / 96

Viñalba

Malbec, Mendoza \$14 / 56

Crossbarn

Cabernet Sauvignon, Napa Valley \$23 / 92

BEER AND CIDER

Miller High Life \$5

Manor Hill Pilsner \$7

Guinness Stout \$8

DC Brau Joint Resolution Hazy IPA \$8

Shacksbury Dry Hard Cider \$7