

Café Modern

ARTFUL COCKTAILS

Ema by Richter	9
Cruzan Rum Coconut Rum Pineapple Grenadine	
Allegory by Shahn	9
Tito's Vodka Cointreau Peach Schnapps Lemon Sugar	
Ocean Park by Diebenkorn	9
Cachaça Lime Sugar H2O	
Passover by Blagg	9
Hendrix Gin Lillet Lemon Rosemary Bitters	
Conjoined by Roxy Paine	10
Tanqueray Gin Cointreau Lillet Lemon Absinthe	
The Ark by Miller	9
W.L. Weller Bourbon Grand Mariner Orange Bitters Sugar	
Mental by Gilbert & George	9
Tito's Vodka Triple Sec Pineapple Juice Passionfruit Champagne	
Pale Fire by Scully	9
Plymouth Gin St. Germain Hibiscus Tea Ginger Syrup	
Jar of Olives Falling by Ruscha	10
Plymouth Gin Tito's Vodka Lillet	
L'etrusco by Pistoletto	10
Ultimat Vodka Baileys Frangelico Xo Café Espresso	
Gun by Warhol	9
Rittenhouse Rye Sweet Vermouth Dry Vermouth Bitters Fig Syrup	
Scull's Angel by Chamberlain	9
Applejack Bénédictine Lemon Preserve	
Green Piece by Winsor	9
Hornitos Tequila Grand Marnier Sweet & Sour Lime Jalapeño	

BOTTLED BEER

Standard	4
Coors Light, Bud Light, Miller Lite, Michelob Ultra, Budweiser	
Premium	5
Modelo, Negra Modelo, Stella Artois, Rahr's Blonde, Rahr's Ugly Pug Rahr's Stormcloud IPA, Spaten, Sierra Nevada Pale Ale Sam Adams, Shiner Bock, Blue Moon, Fat Tire & Seasonal Selections	

Bon Appétit

food services for a sustainable future