



Welcome

You are now part of the Riff Raff.
A spirited gathering like no other.



We take food, cocktails, and service seriously—
but everything else? Eh.

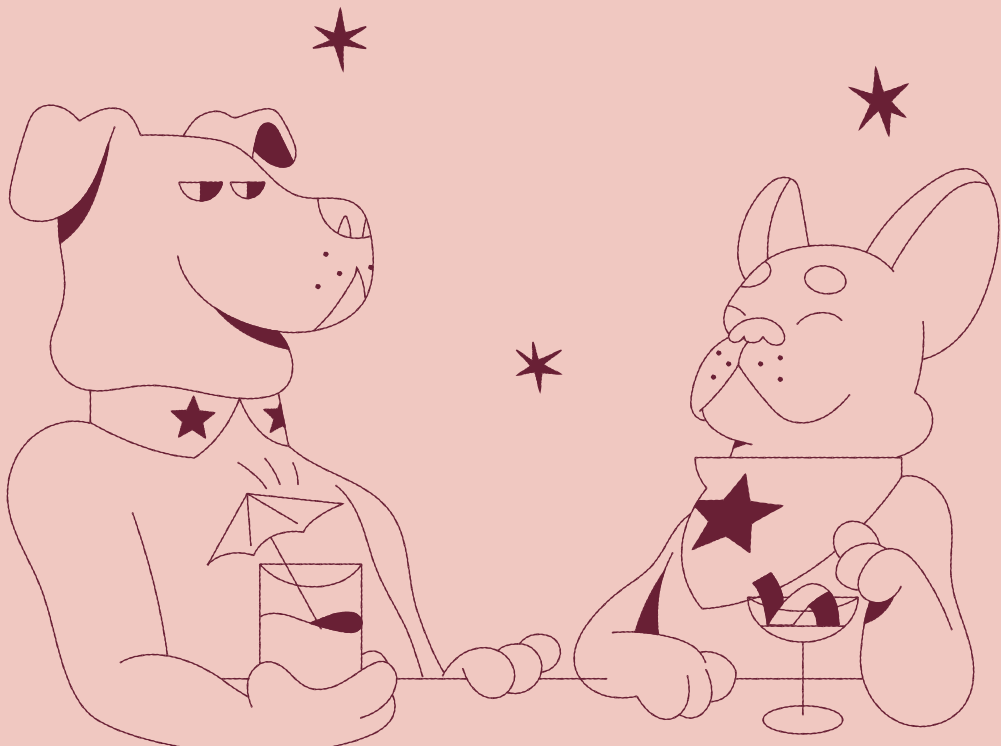


Here, it's all about letting loose, enjoying the view,
and reveling in the fantastic company you'll find.

The Riff Raff are bound by the unshakeable belief that life is too
short to be anything but extraordinary. So, hold on and prepare for
a wild ride through the kaleidoscope of our cocktail experience.

Grab a drink. Grab a bite.
And let the merriment flow.

Cheers to living life with a little extra flair!



Shaken, Muddled, Sparkling, Oh My...



The Moonlighter 23

Ketel One Vodka, Cocchi Americano,
Lavender, Chamomile, Fizzy

Gingersnap Espresso Martini 24

12yr Blended Scotch, Spiced Molasses,
Espresso, Aromatic Bitters,
Almond Orgeat

The Scarlet Lady 24

Bonded Apple Brandy, Sorel Spiced
Hibiscus, Sweet Vermouth,
Fresh Lemon Sour, Peychaud's Bitters

The Sun Also Rises 25

Champagne, Sloe Gin, Absinthe,
Citrus, Peychaud's Bitters

Prescription Julep #3 25

Rye, Cognac, Jamaican Rum, Pineapple,
Copious Herbs, Chartreuse-Fire

Yellowjacket 23

Mezcal, Yellow Chartreuse, Local Honey
Syrup, Lemon, Orange Bitters

Chicago-Style Caipirinha 23

Çaçaça, Lime, Cucumber, Sport
Peppers, Celery Salt, Tomato,
No Ketchup

The Bukowski Cocktail 23

Malört, Drambuie, Basil, Honey, Lemon,
Dash of Angst



Glögg 23

Hot Mulled Wine, Port, Aquavit,
Brandy, Spices



Martinis of the Moment



Tuxedo No. 39 25

Gin, Dry-ish Vermouth, Maraschino,
Fino Sherry, Absinthe

Breakfast for Dinner 25

Ketel One Vodka, Seville Orange Apéritif,
Pineau de Charentes, Banana

CLASSIC & CUSTOM MARTINI SERVICE

Your bartender will be delighted
to guide you to the perfect spirit,
vermouth, ratio and garnish.



Add a Caviar Bump to any cocktail 15

Stirred + Stoic

Negroni Affumicato 23

Barrel-Aged Gin, Caffè Amaro, Campari,
Chicory-Applewood Smoke



The Riff-Raff Old Fashioned 22

Overproof Rye Whiskey,
Fig-Fenugreek Bitters, Sorghum

Wisconsin Old Fashioned 22

American Brandy, Bitters, Cherry & Orange,
Questionable Garnishes
Available: Sweet, Sour or Press

The 1912 Cocktail 25

Rye Whiskey, Cognac, Cherry Heering,
Absinthe, Coffee & Cherry Bitters



Drinkable History: Vintage Cocktails

Vintage Beefeater Martini Service

90

1970s “Fleetwood Mac Rumours Era”: Beefeater Gin, Dry-ish Vermouth, Bitters, Accoutrements

75

1980s “OG Beetlejuice Era”: Beefeater Gin, Dry-ish Vermouth, Bitters, Accoutrements



1970s Vintage Toronto Cocktail 85

Jimmy Carter Era Canadian Whiskey, 1970s Fernet Branca, Vintage Angostura

1960/70s Improved Blood & Sand 80

1960/70s Scotch, 1970s Cherry Heering, Sweet Vermouth, Orange Juice (it’s from today, we promise), Balanced

1985 Amaretto Bourbon Sour 55

(à la Morganthaler)

“Purple Rain Era” Amaretto, Old Grand-Dad Bonded, Vintage Angostura Bitters, Lemon, Egg White



Ask to see our “Liquid Library” for the full Vintage and Modern spirits list.

We’re happy to pull from the vintage archive to make any cocktail you desire.

Chat with your bartender for details.

Cocktails For a Crowd (Serves 6 – 8)

Expedition Punch 110

Gin, Grapefruit Grove Tea, Citrus Mélange, Spiced Bitters, Pomegranate-Rose Ice

The Guild Meeting 110

Overproof Bourbon, Double Spiced Chai, Ginger, Drambuie, Citrus

Clear-Headed Cocktails (Zero-proof)

Strong Silent Type 19

Old Fashioned-ish: Ghia Berry N/A Apéritif, Honey Syrup, Orange Bitters

Garden Party Martini 19

Dirty Martini-ish: Seedlip Garden, Olive Brine, Celery Bitters, Spiced Oil

Gingersnap Espresso Martini 19

Seedlip Spice, Spiced Molasses, Espresso, Aromatic Bitters





Sparkling

Rosé Cava NV, Josep Foraster 21/100
Penedes, Spain

Blanc de Noirs, Brut Nature NV, Drappier 34/168
Champagne, France

White

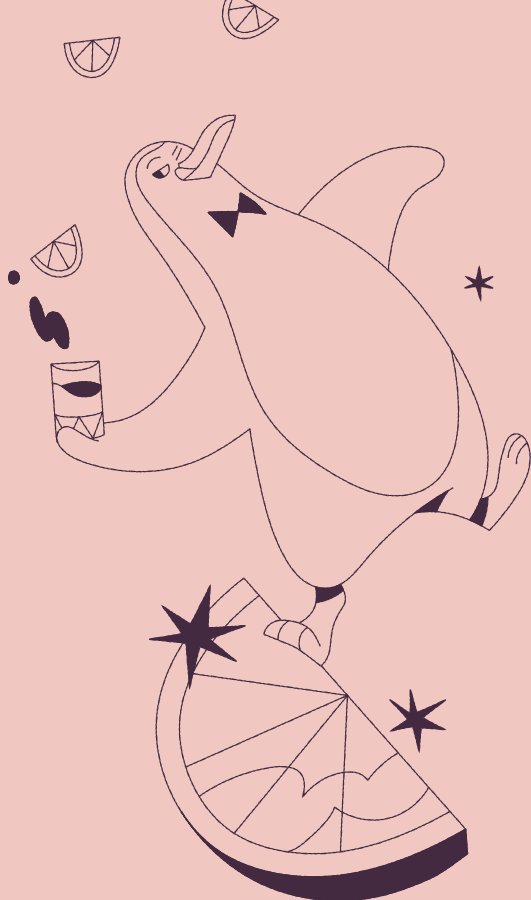
Chardonnay 2022, Jordan 28/130
Russian River Valley, California

Sauvignon Blanc 2022, Michele Girard 26/125
Sancerre, France

Red

Pinot Noir 2023, Domaine Cornu-Camus 24/118
Burgundy, France

Cabernet Sauvignon 2022, Viña Cobos 'Felino' 25/125
Mendoza, Argentina



Beer

IPA, 16oz, Evil Twin, Queens, NY 13
Our Most Popular IPA, 6%

Saison, 16oz, Off Color, Chicago, IL 14
Apex Predator, 6.5%

Porter, 16oz, Edmund's Oast 14
Charleston, SC
Leather Jacket, 6.5%

Spanish Cider, 8.5oz, Izeta 13
Sagardotegia, Spain
La Lata, 7%,

Mexican Lager, 12oz, Mazatlán, Mexico 12
Pacífico, 4.4%

N/A IPA, 12oz, Good Time, NY 9
Good Time IPA, <.05%



Bar Snacks

Popcorn 7

Saffron, Vermont Butter,
Smoked Paprika

Smoked Hummus 16

Pickled Cherry, Falafel, Za'atar
Spiced Pita

Seasonal Giardiniera 10

Pickled & Marinated Vegetables

Chilled Shrimp 18

"Bloody Mary" Cocktail Sauce

Colorado Lamb Tartare 23

Anchovy, Harissa Dressing,
Mint Yogurt, Socca

Hamachi "Sidecar Tartare" 21

Orange-Cognac, Almond Oil, Shiso,
Rice Cracker

East Coast Oysters 25

Half Dozen, "French 75" Mignonette

Peanut Crunch Popsicle 10

Peanut Butter Cremeux,
Milk Chocolate Feuilletine,
Pretzel Crunch Shell

Mini Madeleines 10

Brown Butter, Citrus Bourbon Glaze

Éclair Trio 22

Sicilian Pistachio, Lemon Blueberry
Meringue, Banana Hazelnut

CONVERSAS

Sullivan St. Bread, Giardiniera

+ Smoked Sprats 25

Cured Lemon Relish, Fresh Herbs

+ Spicy Mussels 25

Tomato Conserva

+ Forest Mushroom 20

Crispy Garlic & Shallots

CAVIAR 1oz 105

"Mojito" Creme Fraiche,
Gaufrette Chips

+ Caviar Bump 3g 15

