

# The Broken Cage

*Social Cocktail Parlor*



## Happy Hour

5 - 7 pm Daily

&

Late Night 10 - 11 pm Fri, Sat

25% off

Signature Cocktails

Wines By The Glass

Appetizers

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## Featured Cocktail



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wifi: rusteak guest  
pass: gotwine?

: @thebrokencage





# Signature Cocktails

**Outrageous Fortune** 15

oolong tea-infused whisky, espadin mezcal, fluffy pineapple cordial, cinnamon

*an experiment in subtle smokey notes with tropical flavors and exceptional texture*

**The Autumnal Compromise** 15

dark rum, madeira, pistachio orgeat, allspice dram, lime  
*trader vic and santa claus walk into a bar...*

**El Dictador** 13

aged rum, cocchi americano, curacao, grenadine, angostura  
*a true sipping cocktail, with domineering flavor that evolves over time*

**Silk Road** 15

espresso, espadin mezcal, montenegro, amaretto, lemon oil  
*a sweet, smokey, and citrusy nightcap*

**Enzato** 13

singani 63, campari, lemon, red grapes

*Fresh and bright with a hint of bitterness and floral undertones*

**Payne's Prairie** 14

london dry gin, sage, nutmeg, honey, green chartreuse  
*like the fresh breeze off of prairie grass, notes of honey with herbal spices fill the palate*

**Coffee With Pablo** 14

blended whiskey and amaro cold-drip infused with coffee and cinnamon

*strong, smooth, and bittersweet, with herbs and spices*

*continued on next page...*





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## Signature Cocktails, cont.

### **Venetian Spritz**

14

aperitivo blend, prosecco, castelvetrano olive

*light and effervescent wit a savory twist*

### **Eola Swizzle**

13

rum agricole, watermelon, guava, lime

*complex in its simplicity this drink is sure to quench your thirst*

### **Cry Me A River** 🔥

13

blanco tequila, cranberry, goji berry, Calabrian chili, curacao, lime

*reminiscent of a spicy margarita, with a tart, fruity twist*

## Just The Classics

### **Rich B\*tch**

13

bourbon, dry curaçao, bergamot tea, lemon, absinthe

*spiced orange and bergamot use the rich backbone of mellow whiskey and citrus to dance across the palate.*

### **Bird in The Hand**

14

fernet branca, rye, creme de mure, lemon

*rich and juicy with undertones of mint and earthiness*

### **Southern Nostalgia**

15

small batch bourbon, demerara, aromatic chocolate bitters

*just a really good old fashioned with extra care for the details*

### **Capybara Tears**

13

cachaca, rhubarb, grenadine, lime, arugula bitters

*an easy-drinking but more complex look at the caipirinha*

### **Cage Club**

14

gin, raspberry, lemon, dry aperitif

*fruity and tart raspberry with notes of honey and fluffy texture*

*egg white substitute available.*

### **Liquid Luck**

15

espresso, blackberry-infused blanco tequila, vanilla, herbs

*for lovers of the espresso martini with an adventurous streak*





## Wine

<b>Clay Shannon Pinot Noir</b>	12 / 44
California	
<b>Kaiken Malbec</b>	11 / 42
Mendoza, Argentina	
<b>Z Alexander Uncaged Cabernet</b>	12 / 44
Mendoza, Argentina 2022	
<b>Mohua Sauvignon Blanc</b>	11 / 40
Marlborough, New Zealand 2023	
<b>Hecht &amp; Bannier Rosé</b>	11 / 40
Languedoc, France	
<b>Bacchus Chardonnay</b>	11 / 40
California	

## Beer

<b>Teak American Fruit Ale</b>	8
Urban Artifact 7.2% ABV	
<b>Einstök Icelandic White Ale</b>	7
Einstök Ölgerd, 5.2% ABV	
<b>Luminescence Hazy IPA</b>	6
Florida Avenue, 7% ABV	
<b>Tupac Sha-Porter</b>	10
Ivanhoe Park Brewing Co, 7.3%	
<b>Delirium Tremens Belgian Ale</b>	12
Huyghe Brewery, Belgium / 500mL, 8.5% ABV, 24 IBU	
<b>Inquire for seasonal selections</b>	MKT

