



MONOLITH

RETROFITTED CLASSICS - SPRING/SUMMER 2027



SPIRITED

SILK HIGHWAY 20

Mediterranean Old Fashioned; Darjeeling-infused Amrut Rye, pomagranate molasses, orange blossom bitters

GRANDMA'S DEVIL 20

Southern Gibson; Rhubarb-infused Koval gin, rosemary Dolin blanc, rhubarb brine, pickled red onion

THE OLD MAN 20

Scottish Vieux Carré; Smokey scotch, vanilla-infused armagnac, madeira, Turkish tobacco bitters, cavendish pipe smoke

THE SEA 20

Oceanic Martini; Shrimp-infused Mezcal Vago, Dà Mhìle Seaweed Gin, Noilly Prat, uni sea salt foam

SPICE WORLD CITY 20

Icelandic-Japanese-French-Mexican Manhattan; Aalborg Aquavit, umeshu, Dolin Rouge, mole bitters

YĚZĚ STREET 20

Chinese Boulevardier; Baijiu, pandan-infused Aperol, Punt E Mes, kumquat

SWEET

SHILLELAGH, OH! 18

Irish Carajillo; Coffee-infused Irish whiskey, stout syrup, Licor 43 Baristo, espresso, salted Irish cream foam

SOUR

IRON BUTTERFLY 20

Garden of Eden Sour; Indigo gin, yuzu, violet, elderflower, egg white, rose water

HONEYMOON IN UBUD 20

Thai Milk Punch; Coconut lemongrass rum, makrut, Thai basil, mango pearls

TOKYO TWILIGHT 20

Japanese Daisy; Shishito-infused Nikka Coffey Whiskey, lemon, basil limoncello, Suze bitters

ROSASHARN'S BLUSH 20

Italian Margarita; Silver tequila, strawberry reduction, clarified lime, Tosolini Fragola, Aperol, rosé foam

SUNNYSIDE 20

Asian-Irish New York Sour; Hatozaki whiskey, yuzu, pandan syrup, egg white, Malbec caviar

FIZZY

SIETECINCO 19

Mexican French 75; Mezcal, prickly pear, clarified lime, Miel d'Acacia, Otra Vez gose, nopales

GENTIAN DREAM 19

French Spagliato; Suze, rosemary-infused Dolin Blanc, crémant

TRIPLE WINE SPRITZ 18

Three Wines, One Spritz; Junmai gingo sake, dry prosecco, umeshu, elderflower, kaffir lime soda

Every ingredient in your glass is crafted in-house—from syrups and shrubs to infusions and garnishes—using locally sourced, organic, and sustainably grown products whenever possible. We partner with nearby farms and artisans to bring you cocktails that are as responsible as they are delicious.

*ANY COCKTAIL USING EGG WHITE CAN BE MADE VEGAN





MONOLITH

BEER, WINE, & TEMPERENCE DRINKS



BOILERMADE

OTRA VEZ GOSE 9
Mexico (4.9% ABV); Add Vida mezcal +6

MAGPIE KÖLSCH 8
Korea (4.5% ABV); Add Andong soju +7

EINSTOCK PALE ALE 9
Iceland (5.6% ABV); Add Aalborg aquavit +6

BROKEN SKULL IPA 8
America (6.7% ABV); Add High West Double Rye +8

ST. BERNARDUS ABT 12 14
Belgium (10% ABV); Add Filliers genever +8

HITACHINO NEST ESPRESSO PORTER 11
Japan (6% ABV); Add Suntory Toki +6

COOL

BEAUJOLAIS NOUVEAU 15
Beaujolais, France / Year (xx% ABV)

BAROLO 18
Barolo, Italy / Year (xx% ABV)

COLD

CHARDONNAY 16
Napa Valley, CA / Year (xx% ABV)

ROSE 14
Region / Year (xx% ABV)

PROSECCO 14
Somewhere, Italy / Year (xx% ABV)

CHAMPAGNE 22
Champagne, France / Year (xx% ABV)

LAMBRUSCO 22
Somewhere, Italy / Year (xx% ABV)

TEMPERED

SLEEPY'S SIDE DISH 10
Cucumber shrub, soda, bread & butter pickle

LIQUID CHEESECAKE 13
Pineapple, Luxardo cherry syrup, vanilla bean, lemon

GLACIER PACE 14
Blueberry juice, elderflower syrup, lemon, soda, rosemary

HIBISCUS BY DESIGN 13
Hibiscus tea concentrate, rose water, lemon, date syrup, aquafaba

SWEET WHEAT 12
Roasted barley tea, maple syrup, sesame oil

KARIBU QUEEN 15
Coconut milk, baobab fruit powder, cardamom-honey syrup, lime zest

