

about us

Welcome to Sanctuari Bar at Trinit! We hope you enjoy drinking our cocktails as much as we enjoy making them.

The cocktails within this menu are divided into “antiquity” and “modernity”. The former group is designed to give reverence to legends and lore of the ancient past, while the latter showcases more innovative, modern ingredients and techniques. Many of these cocktails are named after people, from historical figures and mythical beings to modern celebrities and personal friends. Our goal is to encourage thoughtful, personal reflection upon the history and progression of global civilization. We believe this is one of the best ways to enjoy a cocktail!

If you are joining us for happy hour, you will find an array of spritzes and other aperitif cocktails to choose from. For the uninitiated, our aperitifs are low alcohol cocktails that assist in stimulating the palate and the appetite. These cocktails are perfect for an afternoon gathering with friends and snacks, or for a quick nip before dinner. We encourage you to mix and match our aperitif cocktails with any of the shareable bar bites within this menu.

If you have any questions regarding our various cocktail ingredients or any of the storied spirits on our backbar, feel free to ask any member of our bar staff. We are here to help!

staff

Akiko Hagio – Beverage Director

Patrick Watts – Bartender

Ravinder Bath – Bartender

Chas Harper - Barback



sanctuari bar

“age of discovery”

winter 2016

antiquity

queen kina

kappa pisco, byrrh gran quinquina, rose, labdanum,
candied fig, sparkling wine 12

umibōzu, the sea monk

suntory toki, katsuobushi, kombu sake, dandelion burdock bitters,
soda, sweet lotus chip 13

ra ra rasputin

russian caravan black tea vodka, vetiver, ginger, vanilla bitters, old
rasputin russian imperial stout 12

(IV) the emperor

ford's gin, amer gingembre, carnation, bay laurel,
lemon peel, soda 10

emhain, the isle of women

tyrconnell single malt irish whiskey, cherry heering, cedar, fir,
balsam, rosewood, neroli 12

celestial scorpius

pierre ferrand 1840 cognac, eucalyptus crème de menthe,
frankincense, grapefruit peel 13

modernity

celtic kavanagh

green apple peel caorunn gin, acid phosphate, elderflower tonic,
torched rosemary 12

cran drescher

deep eddy cranberry, mediterranean tonic, lime distillate,
salted midori "coral" 12

knockout martini

vodka, lichi-rose cordial, cocchi rosa 12

vampiro

reposado tequila, beet and carrot shrub, agave nectar, lime,
fennel pollen 10

fortunella 500

rye whiskey, kumquat jam, lemongrass, makrut lime, honey,
casoni, lemon, angostura 11

smoking jacket

compass box great king street unpeated scotch, white port,
genepy, baked apple bitters 13

snacks

seasonal oysters on the half shell- mkt

poke, mother in law mignonette,
tomato cocktail, salted crackers

gulf oysters

3, 6 or 12 count - 6, 10, or 18

on the half shell with accoutrements
OR baked with sambal sake butter

house pickles, nuts & olives 6

devils on horseback 8

fig, gorgonzola, candied bacon, almonds, vanilla gastrique

angels on horseback 8

oyster, 5 yr aged cheddar, bacon, bourbon apple cider gastrique

steak tartare 14

quail egg, fried capers, frisée salad, horseradish meringue

crudité 6

seasonal vegetables, cauliflower crème fraiche

pat's bbq ribs 14

house bbq sauce, rib dust, toasted peanuts

autumn ceviche 12

crab, grouper, shrimp, octopus, tomato water, chili,
avocado, squashes, radishes, corn ribbons

fm burger 4.99

herb frites 9

with piquillo aioli

wines by the glass

sparkling

jean vesselle 'réserve' **champagne** france 18/63
tselepos 'amalia brut' **moschofilero** arcadia, greece 12/42
bründlmayer **sekt rosé** kampatal, austria 19/67
cantina della volta **lambrusco di sorbara rosé** italy 12/42
rivetti 'riveto' **moscato d'asti** piedmont, italy 8/14 375ml

white

brooks **gewürtztraminer** eola-amity, oregon 8/28
lagar de costa **albrariño** rias biaxas, spain 8/28
karamolegos 'feredini' **assyrtiko** santorini, greece 9/32
dagueneau **sauvignon blanc** pouilly-fumé, france 14/48
moreau 'vaillons' **chardonnay** chablis 1^{er} cru, france 15/54
sigalas 'la sémillante' **sémillon** bordeaux, france 8/28
merry edwards **sauvignon blanc** russian river 16/56
grgich hills estate **chardonnay** rutherford, napa 16/56

rosé

château de pibarnon **mourvèdre/cinsault** bandol, france 15/51

red

oenos **xinomavro** naoussa, greece 9/32
pelissero 'nubiola' **nebbiolo** barbaresco, italy 17/58
font-sane 'tradition' **grenache/syrah** gigondas, france 12/40
matarromera **tempranillo** ribera del duero, spain 12/42
maal 'bestial' **malbec** mendoza, argentina 16/56
brooks 'janus' **pinot noir** willamette, oregon 16/54
lioco 'sativa' **carignan** mendocino, california 11/36
canard vineyard **cabernet** napa, california 22/77

our favorite spirits

highland park odin, scotch whisky 55
bruichladdich classic laddie, scotch whisky 13
compass box lost blend, scotch whisky 20
the botanist, islay gin 10
barr hill, vermont gin blended with raw honey 12
tempus fugit gran classico, bitter liqueur 8
old forester 1897, 100 proof bourbon 10
basil hayden, high rye bourbon 10
pierre ferrand amber, cognac 14
rey campero tobalá, mezcal 25
del maguey pechuga, mezcal 32

price per 1.5 oz dram

beer

karbach 'sympathy for the lager' **amber lager** houston 6
8th wonder 'dome faux'm' **cream ale** houston 5
shiner **bock** texas 5
live oak **hefeweizen** austin 6
duvel **golden ale** belgium 10
real ale 'devil's backbone' **belgian tripel** blanco 6
unibroue 'trois pistoles' **belgian strong dark** montreal 9
deschutes 'fresh squeezed' **ipa** oregon 6
oskar blues 'g'knight' **imperial red ipa** colorado 8
independence 'convict hill' **oatmeal stout** austin 8

happy hour

4-7pm daily — bar, lounge, and patio

aperitif

salers spritz

salers, lemon peel, soda 7

aperol spritz

aperol, olives, sparkling wine 7

casoni spritz

casoni, rosemary, lemon peel, soda 7

spiced pear royale

st george spiced pear liqueur, bubbles 7

death in the afternoon

bubbles with a touch of absinthe 7

highball

funday highball

apple and citrus peel infused vodka with soda 6

japanese highball

suntory toki, pamplemousse, soda 10

house red, white, or sparkling wine 8

plain old fashioned 7

25% off bar bites

*with exception of the fm burger

