

CRAFTS

A Rose by Any Other Name | 16

Rose Petal Titos | Chambord | Creme de Cacao
Lemon Juice | Rose Water | Raspberry Vanilla Syrup
Chocolate Bitters | Vanilla Rose Diffuser | Rose Sugar

No Barq All Bite | 16

Old Grand Dad | Luxardo | Demerara
Shanky's Whip | Absinthe | Orange Bitters | Soda

Head in the Sand | 16

Don Q White Rum | Plantation Original Dark Rum
Giffard Vanilla | Orgeat | Lime Juice

The Tickler | 14

Miles Gin | Cucumber Slices | Mint
Lemon Juice | Simple Syrup

*Blue Footed Booby | 16

Illegal Mezcal | Giffard Elderflower
Giffard Ginger | Lime Juice | Agave | Egg White

Very Cutesy | 15

Platinum Vodka | Velvet Falernum
Raspberry Puree | Orgeat | Lemon Juice
Coupe | Sugar Rim

*The Baker | 16

Old Grand Dad Bourbon | Montenegro Amaro
Cinnamon Syrup | Lemon Juice | Egg White

Trunk Murderess | 17

Smoke Wagon Bourbon
Amaro Lucano Anniversario
Pistachio Orgeat | Australian Coffee Bitters

Ostrich Pornstar | 15

Roxx Vodka | Passionfruit Puree
Lemon Juice | Prosecco Float

Last Mango in Mexico | 16

El Tesoro Blanco | Naranja Liqueur
Ancho Reyes Chili | Jalapeno | Mango | Lemon

CLASSICS

*Clover Club | Late 1800's The Clover Club, Philadelphia | 16

Zephyr Gin | Raspberry Syrup | Lemon Juice | Egg White

Espresso Martini | 1980's Soho Brasserie, London | 16

Platinum Vodka | Borghetti Espresso Liqueur | Romana
Amaro | Averna Amaro | Cold Brew

Trader Vic's Mai Tai | 1944 Trader Vic's, Oakland CA | 15

Saint James Rhum Paille | Flor de Cana 4yr
Orange Liqueur | Orgeat | Demerara

Paloma | 1955 Somewhere Between Mexico and Phoenix | 15

Herradura Silver | Lime | Q Sparkling Grapefruit Soda

Vesper Martini | 1953 Ian Fleming, Casino Royal | 15

Plymouth Gin | Roxx Vodka | Cocchi Americano

Oaxacan Old Fashioned | 2007 Death & Co., Manhattan NY | 18

El Tesoro Reposado | Lopez Real Mezcal | Agave
Angostura Bitters | Mole Bitters

Paper Plane | 2007 Milk & Honey, New York | 15

Old Grand Dad Bourbon | Romana Amaro | Aperol
Lemon Juice

Vieux Carre | 1937 The Carousel Bar, New Orleans | 15

Michter's Rye | Maison Rouge V.S.O.P. | Benedictine

French Martini | Late 1980's Keith McNally, New York | 16

Roxx Vodka | Chambord | Pineapple Juice
Lemon Juice | Raspberry

Bourbon St. Sazerac | 1812 New Orleans, The Oldest Known America Cocktail | 17

Whistle Pig Rye | St. George Absinthe
Peychauds Bitters | Demerara Syrup



BARREL-AGED

Barrel-Aged Old Fashioned | 18

Buffalo Trace | Brown Sugar | Angostura Bitters
Orange Bitters

Barrel Aged Boulevardier | 20

Maker's Mark | Campari | Sweet Vermouth



OLD FASHIONEDS

Standard | 15

Choose your booze: Bourbon | Rye | Rum | Tequila
Scotch | Mezcal

Upgraded | 18

Choose your booze: Buffalo Trace | WhistlePig PiggyBack
Flor de Cana Rum | El Tesoro Tequila
Monkey Shoulder Scotch | Illegal Mezcal

Private Barrel Selected Bourbon | 20

\$7 MUG SHOTS

Bonnie

Pink | Light | Fruity

Clyde

Dark | Strong | Sometimes Bitter



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* Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please enjoy responsibly. Menu items and prices are subject to change.

BEAK WETTERS

Rotating Drafts and Handhelds

Maschio Prosecco | 12

Santa Marina Pinot Grigio | 13

Donna Laura "Ali" Rosato | 16

DAOU Chardonnay | 16

Crust House Cabernet | 13

Sokol Blosser Evolution Pinot Noir | 16

Caymus Conundrum | 14

PROUDLY SERVING 9oz. POURS



INDUSTRY NIGHT MONDAYS

\$5 Menu

Garlic Knots | Meatball Sliders
Pasta Marinara | NY Rustica

Shot of Fernet

Beer

Will Call

Side Car



TEQUILA TUESDAY

Zodiac Margarita | 8

20% off Tequila

Tequila Flight

WHISKEY WEDNESDAY

Break Even Bottle

20% off Whiskey

Whiskey Flight

FROM THE KITCHEN

SUNDAY - THURSDAY UNTIL 10PM | FRIDAY & SATURDAY UNTIL MIDNIGHT

Bone Marrow | 16

Spiced Garlic | Parsley Oil | Charred Bread | Wilted Arugula
Optional Luge: 2 Shots of Bottled in Bond Whiskey | 8 each

Charcuterie | 16

Italian Antipasti

Fried Calamari | 15

Pickled Fresnos | Fra Diavolo

Burrata Fritta | 15

Crispy Breaded Burrata | Vodka Sauce | Grilled Bread

Meatballs | 13

Ricotta Cheese | Grilled Bread

Short Ribs & Parmesan Polenta | 28

Parmesan Polenta | Charred Broccolini

Angel Hair Pomodoro | 19

Cherry Tomatoes | Garlic Confit | Parmesan

Parpadelle Bolognese | 23

Beef and Pork Ragù | Parmesan

Chicken Alla Vodka | 24

Vodka Sauce | Pancetta | Fresh Mozzarella | Basil
Pesto | Chard Broccolini

Pizzetta Margherita | 14

San Marzano Tomatoes | Whole Milk Fresh Mozzarella
1st Pressed Olive Oil | Basil

Pizzetta Lombardi | 17

Mascarpone | Fig | Honey | Arugula | Chili Flakes

Pizzetta Americano | 18

Double Pepperoni | Ricotta | Hot Honey

Mediterranean Farm Salad | 15

Farro | Field Greens | Roasted Artichokes | Cucumber | Tomato
Pickled Red Onions | Feta | House Vinaigrette

Tangerine Spiced Olives | 7

Grilled Bread

Shrimp Oreganata | 18

Garlic Sautéed Shrimp | Garlic Buttered
Bread Crumbs | Citrus Butter Sauce



SWEETS

Tiramisu | 12

Espresso Soaked Ladyfingers
Sweet Cream

Warm Butter Cake | 11

Vanilla Bean Ice Cream

Nutella® Cheesecake | 11

NY Style | Graham Cracker Crust

OSTRICH



SPIRIT LIST



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HIS STORY

Take a good look around these walls – they've been frozen in time since 1912. Picture this room as it once was, a clandestine speakeasy during prohibition hosting guests like you. Imagine the patrons, a lively mix of scofflaws, sharing laughs, smiles, and secret toasts until the sun painted the morning sky. This place harbored secret tunnels that still exists beyond these walls, and that ladder in the hallway was reserved exclusively for famed and noteworthy guests of the San Marcos Hotel.

Legend has it that, post-prohibition, Ostrich feathers were collected from the bustling streets outside and stashed right here, under the direction of Dr. AJ Chandler. Those feathers were later sold to Hollywood's elite, adorning flapper dresses and hats, all thanks to the doctor's entrepreneurial flair. After Dr. Chandler's death, the room was boarded up and sealed holding its secrets for almost a century in the dark.

In 2014 – I climbed that same ladder used by guests from eras past, unveiling a dirt floor cocooned in concrete and history. Inspired by the tales echoing within, a vision unfolded and a duty took hold: to transform that dusty past into the cocktail bar you see today. Our drinks, created by a stellar team of mixologists, pay homage to classic cocktails and modern day crafts which weave their own new stories in this historic setting.

The Ostrich, born from this legacy, honors those who reveled here before us, sharing drinks, stories, and laughter. So, take a moment, enjoy this drink, savor the company around you, share a tale, and lift your glass high. Here's to this room's long and rich history and to our fleeting, precious time together.

Thanks for being here tonight. Cheers!
Michael Merendino, Proprietor

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