

The image shows the interior of a bar named 'The Coop'. The space is characterized by extensive wood paneling on the walls and ceiling. A long bar counter with a dark top and a wooden base runs across the middle ground. Behind the bar, there are shelves with bottles and a decorative piece. In the foreground, there are several round wooden tables and high-top bar stools. The lighting is warm and ambient, creating a cozy atmosphere. The title 'The Coop' is overlaid in a large, white, serif font.

The Coop

Shaking up craft cocktails that have been deconstructed and reimaged into a whimsical, culinary-driven experience through the process of hacking design.

Cocktails

Waldorf Salad

Dewar's 15yr
Laphroaig 10yr
apple
celery
ginger ale
walnut bitters

\$19

Japanese Cold Noodle

Bacardi Superior
pineapple
cucumber
coconut
lime, sesame oil
*mocktail version available

\$20

NY Beet Salad

Bombay Sapphire
beet
pineapple
cranberry
mascarpone, yogurt
*mocktail version available

\$19

Mango Sticky Rice

Bacardi Reserva Ocho
mango
sticky rice pu'er tea
wakame
cold brew
coconut

\$20

Red Eye Gravy

Teeling Irish Whiskey
coffee butter
corn, walnut
wild mushroom
microwaved coppa

\$20

Cold Pizza

Don Fulano Blanco
parmigiano reggiano
burnt toast
tomato
basil
honey, egg white

\$20

French Toast

Grey Goose
roasted barley
brioche, coconut, milk,
maple syrup, egg

\$21

Butter Raisin Biscuit

Chateau Montifaud Vieux Pineau
black raisin
brown butter

\$20

Key Lime Pie

Bombay Sapphire
The Plum, I Suppose
winter melon, sweet cream
egg white, lime, soda

\$21

DCP House Shot

Illegal Joven Mezcal
plum
shiso

\$9

Classics?

Aviation

Bombay Sapphire
Luxardo Maraschino
crème de violette
lemon, clarified milk

\$19

Reverse Manhattan

Woodford Reserve
Dolin Blanc
Angostura Bitter

\$19

Moscow Mule

Grey Goose
honey
miso
ginger beer

\$19

Dirty Margarita

Illegal Joven
Cocchi Americano
Italicus
verjus
shiso
olive

\$19

Sazerac

Old Overholt Rye
Chateau Montifaud Vieux
Pineau
St. George Absinthe
Peychaud's Bitters
Angostura Bitters

\$19

Americano Americano

Campari
vermouth blend
St. George NOLA
Branca Menta
soda

\$19

Wines

glass

Sparkling

M de Montgueret - Brut - Saumur, France

\$16

20% gratuity will automatically be applied to parties of 6 or more.
If you have any food allergies, please speak to a member of our staff.

Food

Tues, Wed & Thurs til 11 PM | Fri & Sat til 12 AM | Sun til 11 PM

Chicken Sandwiches

Hot Honey \$16

buttermilk - thai basil

Salted Egg Yolk \$16

dried shrimp - brioche

Bolognese Grilled Cheese \$15

garlic-thyme butter - mozzarella - pecorino

Mochi Donut 🍩 \$20

pickled pineapple - habanero - cilantro - strawberry

Plant-based Sandwiches

Tofu \$13

sesame - peanut butter - crispy shallots

Friends

Koji Cucumbers \$9

shio kombu - sesame - thai chili

Baby Gem Lettuce \$14

green goddess - toasted almonds - parmesan

(vegan option available)

Popcorn Chicken \$12

ginger - white pepper - five spice

(limited availability)

+ *hot honey sauce* \$4

+ *salted egg yolk sauce* \$4

+ *thai basil aioli sauce* \$4

Chicken Liver Mousse \$18

caramelized shallots - ruby port - coffee butter

w/ toasted sourdough

Sweets

Hojicha Pudding \$12

buckwheat - tahitian vanilla

Le Big Mac \$11

macaron - choco ice cream - yuzu - mochi

(in collaboration with Pâtisserie Fouet)

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Spirits

1.5oz

Vodka

<i>Grey Goose, France</i>	\$15
<i>Haku, Japan</i>	\$13

Gin

<i>Bombay Sapphire, England</i>	\$13
<i>Christian Drouin Le Gin, France</i>	\$15
<i>Monkey 47, Germany</i>	\$17
<i>Roku, Japan</i>	\$14

Sugar Cane

<i>Bacardi Reserva Ocho</i>	\$14
<i>Bacardi Superior, Puerto Rico</i>	\$13
<i>Plantation Pineapple, Multi-Island</i>	\$14
<i>Ron Zacapa 23, Guatemala</i>	\$19

Tequila

<i>Cazadores Reposado</i>	\$14
<i>Don Fulano Anejo</i>	\$20
<i>Don Fulano Blanco</i>	\$16
<i>Don Fulano Reposado</i>	\$18
<i>Mijenta Blanco</i>	\$16

Mezcal

<i>Illegal Joven</i>	\$16
<i>Los Siete Misterios doba-yej</i>	\$16

Brandy

<i>Chateau Montifaud Vieux Pineau des Charentes, France</i>	\$15
<i>La Caravedo Pisco Quebranta, Peru</i>	\$13
<i>Nardini Grappa Bianca, Italy</i>	\$13
<i>Pierre Ferrand Original 1840 Cognac, France</i>	\$16
<i>Remy Martin 1738 Cognac, France</i>	\$20

American Whiskey

<i>Michter's US-1 Single Barrel Rye, Kentucky</i>	\$17
<i>Old Overholt Straight Rye, Kentucky</i>	\$13
<i>Woodford Reserve Straight Bourbon, Kentucky</i>	\$15

Scotch Whisky

<i>Aberfeldy 12 Year, Highlands</i>	\$18
<i>Craigellachie 17 Year, Speyside</i>	\$19
<i>Dewar's 12 Year, Scotland</i>	\$13
<i>Laphroaig 10 Year, Islay</i>	\$23

World Whisk(e)y

<i>Kavalan Pedro Ximenez Cask Strength, Taiwan</i>	\$60
<i>Kavalan Distillery Select, Taiwan</i>	\$15
<i>Teeling Irish Whiskey, Ireland</i>	\$15
<i>Stauning Whisky Rye 3 Year 96</i>	\$15
<i>Stauning Single Malt Whisky Smoke 5 Year 94</i>	\$23
<i>Stauning Kaos Triple Malt Whisky 4 Year 92</i>	\$23
<i>Suntory Toki, Japan</i>	\$15

Aperitivo & Digestivo

<i>Amaro Montenegro, Italy</i>	\$13
<i>Aperol, Italy</i>	\$13
<i>Campari, Italy</i>	\$13
<i>Cocchi Americano, Italy</i>	\$13
<i>Fernet Branca, Italy</i>	\$14
<i>Italicus Rosalio Di Bergamotto, Italy</i>	\$13
<i>St. George Absinthe Verte, California</i>	\$18

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