ENDEAVOR
BREWING & SPIRITS

ENDEAVOR WINE SELECTION

RED WINES:

CHIANTI RED - BECCARIS, GLASS $10, BOTTLE $30

Traditional Chianti blend from organically farmed vineyards in Tuscany. Moderate maceration (14-16 days) with gentle extraction through pump-overs. Indigenous yeast fermentation preserves the wines' characteristic red fruit and herbal notes.

PINOT NOIR - KRASNO, GLASS $11, BOTTLE $35

Hand-harvested from cool-climate vineyards in the Brda/Collio region. Traditional Burgundian approach with partial destemming. Gentle extraction through light punch-downs preserves the delicate character. Indigenous yeast fermentation.

PINOT NOIR - LA ROUSSELIERE, GLASS $12, BOTTLE $36

Hand-harvested from cool-climate vineyards in the Brda/Collio region. Traditional Burgundian approach with partial destemming. Gentle extraction through light punch-downs preserves the delicate character. Indigenous yeast fermentation.

ZINFANDEL BLEND - POP'S, GLASS $12, BOTTLE $36

Hand-harvested from volcanic soils that impart distinctive minerality and concentration, this wine is crafted with minimal intervention using native yeast fermentation entirely in stainless steel tanks, eschewing oak aging to preserve the bright, unadulterated character of the Zinfandel grape.

SPECIALTY SAKE

CRAFT SAKE - BOOKLYN KURA, GLASS $10, BOTTLE $36

The nose on this American craft sake is a cool collection of pear, melon, honey, strawberry, and white flower aromas. Made with Yamadanishiki and Calrose rice varietals from the US with American-made hands, this brew is a great international sake and should not be missed.

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WHITE WINES:

COTES DU RHONE - UVICA VIGNERONS ARDECHOIS
GLASS $9, BOTTLE $30

A blend of mostly 80% Grenache and 20% Syrah, this wine exhibits both red and black fruit notes. On the lighter end of medium bodied, it suits a wine range of palates and occasions. (May be served chilled on request)

WHITE BLEND - OUEST, GLASS $9, BOTTLE $32

Division's white blends are made with a minimal-intervention philosophy using organically farmed Oregon fruit. Uses Alberino, Sauvignon Blanc, and Chenin Blanc grapes. Blending across varieties and sometimes vineyard sites is used to build complexity without heavy winemaking intervention. The perfect wine for Chardonnay and Sauvignon Blanc drinkers!

SAUVIGNON BLANC - LA COUARDE, GLASS $12, BOTTLE $39

Hand-harvested from the La Couarde vineyard site in the Loire Valley. Whole-bunch pressed with minimal sulfur addition. Spontaneous fermentation with indigenous yeasts at cool temperatures preserves the variety's characteristic aromatics and bright acidity

GERMAN RIESLING - TROSSEN, GLASS $10, BOTTLE $33

The wine has the typical aroma of slate Riesling and smells of fresh apples, mint and lemons, is quite uncomplicated despite its complexity and is also a suitable accompaniment for Asian cuisine. We love its fine, mineral-accented liveliness and its pronounced mineral spiciness reminiscent of citrus fruits.

BLANC WHITE - COTES DE GASCOGNE, GLASS $10, BOTTLE $33

Florenbelle produces a Cotes de Gascogne Blanc from the Armagnac region of southwest France using the region's traditional white grape varieties. Grapes are harvested with attention to retaining natural acidity, and fermentation is conducted at cold temperatures in stainless steel to emphasize fresh fruit and floral aromatics. The wine is crafted for early consumption.

PROSECCO - FLORA GLERA, GLASS $8 - ON TAP

A truly dry Prosecco made by a family owned winery in Treviso. Lovely notes of granny smith apples and garden flowers with a crisp, lingering finish. Entirely hand harvested Glera grapes, fermented with native yeasts and bottled with low sulphites.

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GREY & PINK SHIRTS - $25

CAMPER HAT - $40

SPIEGELAU GLASS - $15

INFUSION JARS - $20

POST CARDS - $1

FIRE STARTERS - $8, $6, $5

FEATURED COCKTAILS

PICKLE MARTINI $11
Vodka, House-made pickle Juice

STRAWBERRY MULE $10
Endeavor Vodka, lime juice, strawberry simple syrup, ginger beer

CHOCOLATE COVERED BANANA $10
Endeavor Vodka, Bailey's Chocolate, Creme de Banana, Cocoa & Chocolate bitters. Garnished with strawberry whipped cream, dried banana & strawberry

SPICY PEAR MARGARITA $10
Espolon Blanco, Ilegal Mezcal, lime juice, organic pear juice

THE BEYOND $10
Endeavor Botanical Gin, Orange Curacao, Lillet Blanc, lemon juice

SPICY APEROL SPRITZ $11
Aperol, Ancho Reyes, soda & prosecco

FRENCH 75 $11
Endeavor Botanical Gin, lemon juice, simple syrup, prosecco

THE LUMINARY $14
Endeavor Botanical Gin, St Germain, Genepy, lime juice

SHERRY COBBLER $13
Sherry, Sweet Vermouth, Orange Curacao, lemon juice

CAPRESE COCKTAIL $14
Endeavor Botanical Gin, Dry Vermouth, Basil, Sun-dried tomato

CARIBBEAN COFFEE $14
Endeavor Cask Rum, Stauf's Cold Brew, Kahlua, chocolate & coffee bitters

FIRESIDE $14
Maker's Mark Bourbon, Luxardo, simple syrup, bitters, smoke

FEATURED COCKTAILS

THE MULLERIAN MARGARITA $11
Espolon Blanco, Ancho Reyes, grapefruit juice, egg whites

FELLOWS' CLINIC $11
Vodka, House-made pickle Juice

PINK SPARKLY WAND $10
Endeavor Vodka, lime juice, strawberry simple syrup, ginger beer

IUD DAY $10
Endeavor Vodka, Bailey's Chocolate, Creme de Banana, Cocoa & Chocolate bitters. Garnished with strawberry whipped cream, dried banana & strawberry

THE PAP-PEAR SMEAR-GARITA $10
Espolon Blanco, Ilegal Mezcal, lime juice, organic pear juice

FROG OR A BUTTERFLY? $10
Endeavor Botanical Gin, Orange Curacao, Lillet Blanc, lemon juice

THE SUMMER STRADDLE $11
Aperol, Ancho Reyes, soda & prosecco

YOU'RE SIMPLY SPECTACULAR $11
Endeavor Botanical Gin, lemon juice, simple syrup, prosecco

THE MAGIC FOREST $14
Endeavor Botanical Gin, St Germain, Genepy, lime juice

CONTRACEPTION CONUNDRUM $13
Sherry, Sweet Vermouth, Orange Curacao, lemon juice

A MOM MYCHART MESSAGE $14
Endeavor Botanical Gin, Dry Vermouth, Basil, Sun-dried tomato

THE MIDNIGHT TORSION $14
Endeavor Cask Rum, Stauf's Cold Brew, Kahlua, chocolate & coffee bitters

THE BHP HIKE $14
Maker's Mark Bourbon, Luxardo, simple syrup, bitters, smoke

PEDIATRIC COCKTAIL LINE UP

STRAWBERRY LEMONADE $8
Strawberry simple syrup & lemonade

GRAPEFRUIT SMASH $8
Grapefruit juice, orange juice, soda water

GOBREWING NA PILSNER $8

SPIRITS

CLEAR

BOTANICAL GIN
Our contemporary style Gin. A botanical blend emphasizing floral and citrus notes including coriander, elderflower, lavender, cubeb berries & grains of paradise with restrained juniper. - 42% ABV $32/8

WHITE RUM
Our unaged white Rum, distilled from turbinado raw cane sugar. Mild with restrained rum funk, herbal with a slightly sweet yet clean finish. - 42% ABV $32/8

AGED

CASK GIN
Our Cask Gin is a contemporary blend Botanical Gin, aged with toasted Cherry Wood, which adds a sweetness to the herbal profile.- 42% ABV $37.99/12

CASK RUM
A bar staff favorite, this Cask Rum is our original White Rum, aged with a combination of French and Brazilian oaks. The wood shines with layers of spice, short bread, and cinnamon If you enjoy good whisky, give this rum a try!
-42% ALC/VOL $37.99/12

VODKA
It's Vodka. Trust us. It will go with anything. You'll love it.
- 42% ABV $32/8

SPIRIT FLIGHTS

FLIGHT - $20
CASK RUM, CASK BOTANICAL GIN, WHITE RUM, BOTANICAL GIN

BEER MENU

LEMON LAVENDER - LAGER
Super crushable lager brewed with dried lavender and lemon peel
4.5%

SHAKA - IPA
A Inspired by Tyler swimming naked with sharks in Hawaii. Brewed with hops from thress continents for tropical flavors of citrus, passion fruit, guava, strawberr, and melon.
6.7%

PFG 9000 - PASSIONFRUIT GOSE
Our traditional Gose flavored with passionfruit for a bright and refreshing taste.
4.5%

LANDHAUS - HEFEWEIZEN
Inspired by Cameron's tours of the hop fields of Bavaria and vineyards of the Rhineland. This Bavarian style wheat beer has rich banana, clove, and vanilla flavors and a subtle banana bread base.
5.5%

FUGUE STATE - TRIPLE BOCK
Our high gravity bock is dangerously easy to drink. Clean crisp and perfect in case you need an excuse in Mesa Verde.
10.5%

ICELANDIC SAGA - NORDIC ALE
Flavored with star anise and sage, and brewed with wheat and aromatic malts for an exclusive taste of Iceland.
4.7%

BIER SCHOOL PILSNER - PILSNER
Based on the standard pils from our brewmaster's school in Germany, this pilsner showcases citra hops and European malt.
5.8%

HOLY GROUND - IRISH STOUT
Coffee and dark chocolate flavors give way to earthy hops and a velvety nitro finish.
6.0%