

Signature Cocktails

TWILIGHT SERENADE | 18

Diplomático Reserva Exclusiva rum with amaretto and bright citrus, finished with Wycliff sparkling wine, and a purple orchid garnish

LA REINA | 24

Mijenta Reposado Tequila and Derrumbes Mezcal Durango with pineapple, agave, and lime. Laced with fire bitters and a silky foam finish; garnished with a pineapple frond.

SPACEMAN'S OLD FASHIONED | 22

Uncle Nearest Rye, Fee Brothers Walnut and Cherry Bitters. A unique Old Fashioned that balances the heat of rye whiskey with the sweetness of cherries. Perfect all year round for the bourbon lover, and the curious alike.

SUMMER MADNESS | 20

Rosemary-infused Tito's Vodka with lemon, guava, and a tropical blend of Giffard Banane du Bresil, Kalani coconut liqueur, and orgeat. Balanced with Fee Foam and served on the rocks with fresh rosemary sprig.

LUNAR LUXE | 20

Gran Coramino Reposado Tequila blends with cassis, apple, and citrus, balanced by orange bitters.

ISLAND GLOW | 16

Ten to One White Rum, ginger syrup, lime, pineapple, island spice. Bright and refreshing with a warm ginger kick. Sun-soaked citrus and a subtle island spice blend for an effortlessly smooth escape.

ESPRESSIVO | 22

Mijenta Cristalino Tequila, espresso, coffee liqueur, Licor 43, Irish cream. A smooth and expressive riff on the espresso martini—silky agave meets rich roast, spice, and cream.

BANGKOK COMET | 18

The Botanist cucumber infused gin shaken with crisp citrus and delicate sweetness, crowned with Wycliff sparkling wine, and a cucumber ribbon garnish.

Wine

BUBBLES

Mionetto, Prosecco, Italy | 14/60

Telmont, Champagne, France | 30/135

Segura, Cava, Spain | 16/70

Luna Nuda, rose Prosecco, Italy | 16/70

Ercole, Moscato d'Asti, Piedmont, Italy | 15/68

WHITE WINE

Whitehaven, Sauv Blanc, Martinborough, New Zealand | 14/58

Bollini, Pinot Grigio, Italy | 18/80

ZD, Chardonnay, Napa Valley, California | 21/95

The Seeker Riesling, Mosel, Germany | 15/70

ROSE WINE

La Fete Du Rosé, Cotes de Provence, France | 18/75

RED WINE

Substance, Pinot Noir, Columbia Valley, Washington | 18/81

Pessimist, red blend, Paso Robles, California | 15/65

Seven Hills, Merlot, Walla Walla Valley, Washington | 15/68

RouteStock, Cabernet Sauvignon, Napa Valley, California | 24/100

Norton, Malbec, Mendoza, Argentina | 20/90

Beer

Corona, lager, Mexico | 7

404 Atlanta Lager, Lager, USA | 7

Michelob Ultra, Lager, USA | 7

Stella Artois, Lager, Belgium | 7

Blue Moon, Belgian-style witbier, Colorado | 8

Creature Comforts "Tropicalia", IPA, Georgia | 8

Guinness, Stout, Ireland | 9

Tepache, hard cider, Atlanta | 8

Zero Proof

PANOMA | 12

Lyre's Agave, grapefruit juice, fresh lime juice, spicy bitters, Fever-tree soda, pineapple leaf & lime garnish

RUMMING OUT OF THYME | 12

Lyre's Dark Cane, passionfruit, fresh lime juice, Fever-Tree ginger beer

WINE | 12

Oddbird" Blanc De Blanc, France

BEER | 8

Athletic Brewing Co. "Run Wild", or "Run Hazy", IPA, Connecticut

Bites

BAR SNACKS (LN) | 6

Spaceman's signature mix—salty, crunchy, addictive. (contains nuts)

BLACK EYED PEA HUMMUS (V, LN) | 12

A Southern twist on the classic—creamy black-eyed peas, roasted pepper emulsion, grilled pita, and toasted pine nuts. Earthy, nutty, unexpected.

VIDALIA ONION DIP (V, LN) | 8

A chilled, creamy dip layered with sweet Vidalia flavor. Served with crisp toast points and fresh crudité for dipping and crunching.

BURRATA SALAD (V, LN) | 15

Creamy burrata with blistered cherry tomatoes, arugula, and crunchy toast. Finished with EVOO, balsamic reduction, and Maldon sea salt. Summer on a plate.

CAESAR SALAD (V, GF, LN)* | 14

A crisp classic—romaine, shaved parmesan, croutons, and cracked pepper in our house Caesar. Wrap it up with fries +5

SHRIMP COCKTAIL (GF, LN) | 20

Chilled, plump shrimp served with our bold house-made sriracha cocktail sauce. A crisp, classic kick-off.

CAJUN PARMESAN FRIES (V, GF, LN) | 9

Golden fries dusted with Cajun spice and parmesan. Finished with chives and a side of smoky chipotle aioli.

UNCLE NEAREST PEACH BBQ WINGS (GF, LN) | 22

A pound and a half of juicy wings glazed in our smoky-sweet peach BBQ sauce made with Uncle Nearest whiskey. Southern heat meets rooftop cool.

CREOLE SEAFOOD DIP | 18

A decadent medley of salmon, crab, tomato, corn, and bell pepper. Rich, creamy, and full of Gulf Coast soul. Served with toast points.

SHRIMP TACOS | 20

Warm flour tortillas filled with seasoned shrimp, fresh pico, lettuce, queso, and a smoky chipotle aioli. Light, punchy, and totally craveable.

CHEESESTEAK SLIDERS | 22

Tender beef topped with roasted poblano, melty pimento cheese, and crunchy pickles. Big flavor in a small package.

STEAKHOUSE BURGER CBS | 23

Our signature CBS beef blend, stacked with lettuce, tomato, fried onions, bacon, and white American cheese. Finished with steakhouse sauce and served with fries.

ADDITIONAL SAUCES | .50

One more dip never hurts.

LATE NIGHT MENU (LN)

Sun-Mon 9:45pm-10:00pm

Fri & Sat 10:45pm-11:00pm

Dessert

CHURRO CAKE | 12

Caramel-drizzled and coconut-kissed, with a white chocolate finish. Served à la mode with hazelnut gelato. A warm-spun indulgence.

GELATO/ICE CREAM | 6

Rotating flavors of artisanal gelato and rich ice cream, curated for the season. Ask your server what's scooping tonight.

Bottle Service

BUBBLES

Laurent Perrier, Champagne, France | 180

Bollinger Brut, Champagne, France | 200

Henriot Brut, Champagne, France | 250

Dom Perignon, Champagne, France | 600

TEQUILA

Don Julio Reposado | 275

Mijenta Blanco/Reposado | 240/300

Don Fulano Reposado | 280

Gran Coramino Reposado | 180

La Gritona Reposado | 205

VODKA

Tito's Handmade Vodka | 180

Grey Goose | 220

COGNAC

Reym Martin VSOP | 320

Remy Martin 1738 | 375

D'usse | 280

Hennessy VS/VSOP | 300/360