

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.

Espressoivo | 22

Mijenta Cristalino Tequila, espresso, coffee liqueur, Licor 43, Irish cram. 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, Piedemont, 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
- Hennesy VS/VSOP | 300/360

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
*PLEASE ALERT US OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.
*AN 20% SURCHARGE WILL BE AUTOMATICALLY ADDED TO ALL PARTIES

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