Signature Cocktails

Summer Madness
Bare Bone Vodka paired with banana liqueur, Kalani Coconut liqueur, lemon juice, guava fruit, and orgeat.

A Vibe
Four Roses Bourbon Manhattan with a twist of lychee and cranberry.

Skyline View
Ketel One Botanical Grapefruit, St. Germain, Aperol, and grapefruit juice combine to create a uniquely tart and approachable cocktail.

Sandía Sunrise
Cucumber cilantro infused Patron Silver paired with lime juice, watermelon, and triple sec.

Ancho Old Fashioned
El Tequileño Reposado Tequila, Ancho Reyes chile liqueur, meet a touch of mole chocolate bitters and agave syrup for a refreshed take on the classic Old Fashioned.

Mango Inferno
Ten to One Carribean rum, chile infused mango puree, and lemon juice.

Twilight Bloom
Hennessy VS and Giffard apricot liqueur are balanced paired with citrus and pineapple juice to create a refreshing cocktail.

One of One
Bacardi Superior rum, St. Germaine, lime juice, grapefruit juice, simple syrup.

Wine

Bubbles
Mionetto, Prosecco, Italy
Viarae, Prosecco, Italy
Moët & Chandon Impêrial, France
Viarae Rose, Prosecco, Italy
Ercole, Moscato d'Asti, Piedemont, Italy

White Wine
Whitehaven, Sauv Blanc, Martinborough, New Zealand
Bollini, Pinot Grigio, Italy
J. Wilkes, Chardonnay, Santa Barbara County, California
The Seeker Riesling, Mosel, Germany

Rose Wine
Justin Rosé, USA

Red Wine
Substance, Pinot Noir, Columbia Valley, Washington
Pessimist, Red Blend, Paso Robles, California
Seven Hills, Merlot, Walla Walla Valley, Washington
RouteStock, Cabernet Sauvignon, Napa Valley, California
Norton, Malbec, Mendoza, Argentina

Beer & Seltzer

Corona Extra, Lager, Mexico
404 Atlanta Lager, Lager, USA
Michelob Ultra, Lager, USA
Heineken, Lager, Netherlands
Stella Artois, Lager, Belgium
Sam Adams Boston Lager, USA
Blue Moon, Belgian-style Witbier, Colorado
Creature Comforts "Tropicalia", IPA, Georgia
Guinness, Stout, Ireland
Tepache, Hard Cider, Atlanta
High Noon Peach Vodka Iced Tea
White Claw Blackberry Hard Seltzer

Zero Proof

Exactly It
Watermelon Real, lime juice, mint, Fever-Tree Elderflower Tonic

Mai Time
Pineapple juice, orgeat, lime juice, bitters

Espresso Mocktini
CleanCo Vodka, Vanilla Real, Fever-Tree Espresso Mix, espresso

Wine
Oddbird" Blanc De Blanc, France

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

*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

Bites

Dip Duo
Caramelized onion dip and roasted pepper and garlic hummus. Served with warm pita bread and fresh vegetable crudité.

Street Corn Ribs (V)
Charred corn "ribs" served street style. With cotija cheese, lime crema, and tajin dust.

Crispy Brussel Sprouts
Brussel sprouts in a sweet chili glaze with sesame and lime.

Caesar Salad (V, GF)*
A crisp classic–romaine, shaved parmesan, croutons, and cracked pepper in our house Caesar.
Add Chicken ($8) or Tuna (4oz $12)

Mesclun Tuna Salad
Spring mix greens, cherry tomatoes, cucumber, avocado, and raspberry dressing topped with 4oz of lightly seared tuna (cooked medium rare)

Burrata (V)
Roasted tomato jam with basil oil and grilled sourdough.

Calamari
Lightly fried calamari and pepperoncini with charred lemon. Calabrian chili aioli on the side.

Shrimp Cocktail
Citrus and old bay poached shrimp, paired with house-made cocktail sauce and lemon wedges.

Tuna Tartare
A unique twist on the classic. Tuna and avocado paired with a citrus soy sauce, sesame seeds, and wonton chips.

Truffle Fries (V, GF)
Golden fries dusted with in-house seasoning and parmesan. Finished with micro herbs and a side of black truffle aioli.

Wagyu Sliders (3)
Wagyu beef patties topped with caramelized onion and smoked gouda on a brioche bun.

Chicken Bites
Tossed in a Korean gochujang glaze. Finished with scallion and sesame seeds.

Crab Rangoon Dip
Crab and sour cream base. Served homemade wonton chips on the side.

Spaceman Prime Burger
8oz prime beef wagyu patty topped with caramelized bacon onion jam, lettuce, tomato, Spaceman house-made sauce and aged cheddar cheese on a brioche bun with a side of fries. (Gluten free bun available)

Spaceman Wings (GF)
10-piece order of wings glazed with your choice of sauce.
404: Lemon Pepper meets Buffalo for a unique style.
Lemon Pepper: The Atlanta staple.
House BBQ: sweet and tangy

Additional Sauces
One more dip never hurts.

Dessert

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

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

Bottle Service

Tequila
Don Julio Reposado
La Gritona Reposado
Gran Coramino Reposado

Vodka
Bare Bone Vodka
Tito's Handmade Vodka
Grey Goose

Cognac
Remy Martin 1738
D'Usse
Hennessy VS

Whiskey
Four Roses
Blanton's
MacAllan 12 Year Double Cask

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