Cocktails

Spritzes

APEROL SPRITZ *13*
aperol, prosecco, soda, orange

HUGO SPRITZ *12*
st-germain, prosecco, soda, mint, lime

BERGAMOT SPRITZ *12*
italicus, prosecco, soda, castelvetrano olive

YUZU SPRITZ *13*
junmai sake, lillet blanc, yuzu, sparkling water, shiso

FIG & CITRUS SPRITZ *13*
dry vermouth, fig syrup, lemon, prosecco, soda

Ice Cold Martinis

Workday Pours Available – 2 oz. 9

THE WALTON MARTINI *14*
fords or belvedere, cocchi americano, lemon twist

FETA BRINE DIRTY MARTINI *15*
olive oil washed ketel one, dry vermouth, feta brine, oregano oil

YUZU & BASIL CRISP MARTINI *15*
haku, lillet blanc, yuzu oil, slapped basil

ESPRESSO MARTINI *15*
belvedere, borghetti, cold brew, cardamom

Waters

Zero Proof

BITTER ORANGE *9*
martini vibrante, soda, orange

JASMINE & HONEY *9*
jasmine green tea, honey, lemon

PISTACHIO & LIME *9*
toasted pistachio orgeat, lime, soda

FIG & BLACK PEPPER *9*
black fig, lemon, soda, cracked pepper

Bespoke Cocktails

SMOKED DATE OLD FASHIONED *15*
rittenhouse rye, baharat date syrup, bitters, orange peel

HARISSA HONEY MEZCALITA *15*
del maguey vida, altos plata, lime, harissa honey, smoked salt

PRESERVED LEMON & ZA'ATAR COLLINS *14*
don julio blanco, preserved lemon, soda, za'atar rim

TAHINI & BLACK FIG SOUR *14*
tahini washed planteray xaymaca, black fig, lemon, aquafaba

YUZU GIMLET *14*
roku, yuzu, preserved lemon, lime

THE PERLMAN *15*
don julio blanco, toasted pistachio orgeat, lime, grapefruit, saline

Proper Pours

OLD FASHIONED *16*
woodford reserve, demerara, angostura, orange peel

BLACK CHERRY MANHATTAN *15*
rittenhouse rye, sweet vermouth, averna, brandied cherry

PAPER PLANE *15*
old forester 100, aperol, amaro nonino, lemon

FRENCH 75 *15*
fords, lemon, prosecco

The WALTON
AT 14TH & SPRING

Sparkling

		gl.	btl.
SANTA MARINA	*Prosecco, Veneto*	10	38
GRUET	*Blanc de Blancs, New Mexico*		50
LUCIEN ALBRECHT	*Crémant d'Alsace Rosé, Alsace*		66
VEUVE CLICQUOT	*Yellow Label Brut, Champagne*	28	130

Rosé & Orange

THE PALE	*Vin de Pays du Var*	14	54
STOLPMAN	*Love You Bunches Orange, Santa Barbara*	18	72

White

VERA	*Vinho Verde, Minho*	11	42
BERTANI	*Velante Pinot Grigio, Veneto*	12	46
CLEAN SLATE	*Riesling, Mosel*	10	38
ABELLIO	*Albariño, Rías Baixas*	16	62

SAUVIGNON BLANC

THE HIDDEN SEA	*Limestone Coast, Australia*	11	42
PASCAL JOLIVET	*Sancerre, Loire*		88
ROMBAUER	*Sonoma County*	11	42

CHARDONNAY

AU BON CLIMAT	*Santa Barbara*		68
LOUIS LATOUR	*Grand Ardèche*	14	54

Red

		gl.	btl.
STOLLER	*Pinot Noir, Willamette Valley*	15	58
ALLEGRINI	*Valpolicella, Veneto*		50

SANGIOVESE

CASTELLO DI GABBIANO	*Chianti Classico, Tuscany*	15	58
FERRARI-CARANO	*Siena, Sonoma*	15	58
PURATO	*Nero d'Avola, Sicily*	15	58
CANOE RIDGE	*Expedition Merlot, Horse Heaven Hills*	12	46
PIATTELLI	*Malbec, Luján de Cuyo*	14	54
KATHERINE GOLDSCHMIDT	*Cabernet Sauvignon "Stonemason Hill", Alexander Valley*	16	62
THE PRISONER	*Red Blend, Napa Valley*	25	98

Beers & Seltzers

DRAFT

MICHELOB ULTRA LIGHT LAGER, ST. LOUIS	*4.2%*	6
CREATURE COMFORTS TROPICÁLIA	*IPA, Athens · 6.6%*	7

BOTTLE & CAN

SWEETWATER	*Dive Beer, Atlanta · 4%*	6
MONDAY NIGHT	*Dr. Robot Berry Lemon Sour, Atlanta · 5%*	7
SCOFFLAW	*Basement POG IPA, Atlanta · 7%*	7
GATE CITY	*Terminus Baltic Porter, Roswell · 7.8%*	7
VICTORY	*Golden Monkey Tripel, Pennsylvania · 9.5%*	8
ATLANTA HARD CIDER	*Crisp Apple, Marietta · 5.8%*	6
STATESIDE	*Seltzer*	6
ATHLETIC	*Upside Dawn, zero proof · 0.5%*	5

"Refreshment, Rejuvenation, and a Good Time for All."