

REMEMBER WHAT YOU LIKE  
AND FORGET WHAT YOU DON'T.

OUR MIXOLOGIST WILL FIGURE OUT THE REST.

TELL US YOUR MOOD AND SELECT A FEW FLAVORS.

Basil, Lime, Cucumber, Strawberry, Peach, Pear, Cherry,  
Creamy Ginger, Hot Spice, Habanero, Jalapeno, Green Chili,  
Pepper, Frothy, Yogurt, Smokey, Bitter, Aggressive, Mango,  
Pineapple, Chocolate, Dark Coco, Vanilla, Maple,  
Honey, Grapefruit, Clove, Cinnamon, Allspice, Bubbly, Effervescent,  
Plum, Orange, Blood Orange, Tobacco, Fig, Apricot,  
Blackberry, Banana, Nutty, Savory, Sage, Rosemary, Melon,  
Watermelon, Thyme, Black Licorice, Dry, Sweet, Caramel, Molasses,  
Rose, Lavender, Pecan, Walnut, Pomegranate, Nectarine, Cheese,  
Cake, Cayenne, Avocado, Pickle, Dill, Vinegar, Toffee, Butterscotch,  
Kiwi, Beets, Berries, Garlic, Cilantro, Saffron, Hibiscus, Tea

"WE KEEP MOVING FORWARD, OPENING NEW DOORS, AND DOING  
NEW THINGS, BECAUSE WE ARE CURIOUS AND CURIOSITY  
KEEPS LEADING US DOWN NEW PATHS. WE'RE ALWAYS  
EXPLORING AND EXPERIMENTING." - WALT DISNEY

## SIGNATURE COCKTAILS

### Mochatini, 16

A chocolate rum caffeinated concoction.

Ask for vodka for an espresso martini, if you wanna be basic.

Espresso, SelvaRey Chocolate Rum, Turbinado & Aztec Chocolate Bitters.



### Life's A Peach, 14

Peachy, light & refreshing with vodka & citrus.

Vodka, Peach Puree, Honey & Lemon.

### A.W. Scott, 18

The Classic Bobby Burns scotch cocktail with an extra splash of scotch.

12yr Old Johnny Walker Scotch, Cocchi Sweet Vermouth & Benedictine.



### Hot Mez, 17

Spicy, Smoky and Brown. Mezcal cocktail with a bold sweet & spicy kick.

Dos Hombres Mezcal, Cocchi Sweet Vermouth, Ancho Chili Reyes & 1 Dash Fire Bitters.

### The Escobar, 15

An Espanol twist on the Moscow Mule.

Aguasol Tequila, Peach Bitters, Lime & Jalapeno Syrup



### Harvest Moon, 16

Bold & bright to shine into the night.

Bourbon, Lemon, Dark Syrup, Peach Bitters & Peach Puree.

### The Lavender Lady, 16

After a long day, herbs & prosecco will take the pain away.

Salvation Spirits Gin, Lavender Syrup, Lemon Juice, Topped with Prosecco.



### The Blackbuck, 15

A shot of gin to give this fizzy cocktail a “buck”.

A blackberry mule with Salvation Gin, Ginger Beer & Lemon Juice.

### Sips 75, 16

Sips version of the classic French 75.

Combining Hennessy Cognac, St. Germain Eldeflower Liqueur, Lemon & topped with Prosecco



### The Brothel, 17

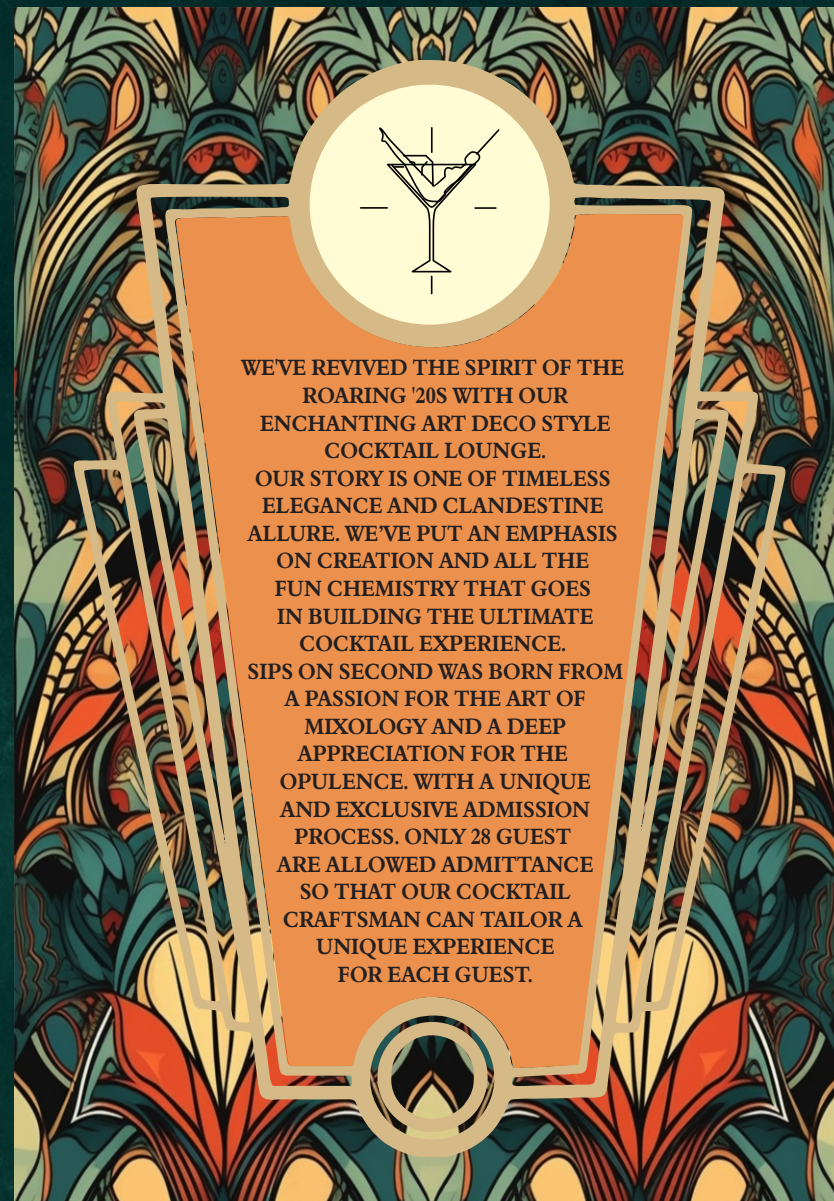
Sweet and risqué'. A hot pink punch with an herbal aftertaste.

Salvation Cucumber Gin, Rosemary, Blueberry, & Lemon

### La Nina, 16

No basics around here. A fun twist on a margarita.

Aquasol Blanco Tequila, St, Germain Eldeflower Liqueur, Lime, Agave, Cucumber, & Jalapeno



WE'VE REVIVED THE SPIRIT OF THE ROARING '20S WITH OUR ENCHANTING ART DECO STYLE COCKTAIL LOUNGE. OUR STORY IS ONE OF TIMELESS ELEGANCE AND CLANDESTINE ALLURE. WE'VE PUT AN EMPHASIS ON CREATION AND ALL THE FUN CHEMISTRY THAT GOES IN BUILDING THE ULTIMATE COCKTAIL EXPERIENCE. SIPS ON SECOND WAS BORN FROM A PASSION FOR THE ART OF MIXOLOGY AND A DEEP APPRECIATION FOR THE OPULENCE. WITH A UNIQUE AND EXCLUSIVE ADMISSION PROCESS. ONLY 28 GUEST ARE ALLOWED ADMITTANCE SO THAT OUR COCKTAIL CRAFTSMAN CAN TAILOR A UNIQUE EXPERIENCE FOR EACH GUEST.



# CLASSIC COCKTAILS

## Old Fashion, 15

The classic, with a vanilla twist.  
Bourbon or Rye, Simple Syrup, Vanilla & Orange Bitters.

## Dirty Sips, 16

Your classic martini with an extra splash of olive brine.  
Salvation Vodka & Olive Brine.



## Gimlet, 15

Once thought to be the cure for common ailment, this gin & citrus cocktail is light and refreshing.  
Salvation Spirits Gin, Basil, Syrup, & Lemon Juice with a Tajin Rim.

## Negroni, 17

An Italian classic with a secret Sips twist.  
Salvation Spirits Gin, Contrattif Apertif, Cocchi Sweet Vermouth.  
Ask for Salvation Barrel Aged Gin for a Boulevardier experience.



## Cucumber Vesper, 17

A refreshing spin on the James Bond Vesper Martini.  
Salvation Spirits Cucumber Gin, Salvation Vodka, Lillet Blanc.



## Manhattan, 17

The classic 212 combining rye, Cocchi Sweet Vermouth & Angostura Bitters.

# RED WINE

## Viticcio, Morellino di Scansano - 10/36

Tuscany - 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot. Certified organic. Warm and savory, sour cherry, ripe strawberry, vanilla.

## San Silvestro Barbaresco Magno - 60

Piedmont, Italy - Red berry, violet, and baking spices.

## San Silvestro Barbera D'alba Superiore - 12/39

Piedmont, Italy - Hint of red berry, violet and baking spice.

## Chasing Lions - 12/39

California - Cabernet Sauvignon, Juicy & inviting. Bright red cherries and boysenberry with milk chocolate and as slight oaky smokiness.

## Casa Emma - Chianti Classico DOCG - 14/40

Tuscany - 90% Sangiovese, 5% Malvasia Nera, 5% Canaiolo an honest, organic rendition of a classic wine

## Andronicus 2021 - 16/53

Titus Vineyards, Napa Valley - Fruit forward blend of Cabernet Sauvignon, Malbec, Cabernet Franc, Petite Verdot & Merlot.

## Gamble Vineyards - 99

Napa Valley - A blend of 80% Cabernet Sauvignon, 7% Petit Verdot, 5% Cabernet Franc, 5% Merlot, and 3% Malbec.

## HER Shiraz - 11/35

Adama Wines, South Africa - The power of 8 South Africa women. Bold & refreshingly juicy - sweet spice, new leather, ripe plume, and dark berries.

## Lord Sandwich - 14/40

Smith Story Wines, NV - Blend of Zinfandel, Syrah, Pinot Noir, Carignane Grenache, & Petite Sirah - Rip & cherry with notes of toasted coconut and a hint of spice.

## Visintini Franconia 2020 - 9/36

Friuli - Venezia Giulia - Bitter almonds, apple seeds and flowers. On a palate it is dry & savory.

## Il Borro Pian DiNova Toscana 2018 - 60

Tuscany - organic - 75% Syrah & 25% Sangiovese. Floral and intensely fruity with scent of black and red fruits and hints of spice. The palate is smooth and full-bodied. There is a spicy and fruity finish.

## Il Borro, Borrigiano Val d'Arno di Sopra - 14/40

Tuscany - Red blend, 70% Sangiovese, 30% Cabernet Sauvignon, Fresh red with a hint of pepper.

## The Bomb aka "The F Bomb" - 14/40

Nine North Wine, California - 34% Grenache, 33% Cabernet Sauvignon, 33% Merlot. Juicy & jammy. Ripe berry & red cherry with the spiciness of a drizzingly sweet mission fig, and just a touch of oak.



**The Big Red Monster - 14/40**

Paso Robles, CA - 78% Cabernet Sauvignon, 14% Petit Verdot, 10% Petit Sirah. Frighteningly big & powerful. Jammy red & black prevail with rich chocolate & spice notes.

**Hacienda Lopez de Haro, Ropka Reserve - 13/38**

Spain - 50% graciano, 50% tempranillo. Subtle & Elegant. Ripe cherries, vanilla, tobacco, & cocoa.

**LunaGaia 'Chiaramontesi' Nero d'Avola Sicilia - 12/40**

Sicily, Italy - DOP 2019, certified organic. Fresh & food friendly. Red fruits & spice. Aromas of marine terrior and Sicilian sun-kissed fruit.

**Monteviejo Seta Malbec - 9/36**

Argentina - 100% malbec, fresh & fruit driven.

**Annabella Pinot Noir - 14/53**

Sonoma, CA - Aromas of red plum, strawberry & orange peel.



## WHITE & SPARKLING

**Paul Cholle - Cremant de Bourgogne Brut Champagne - 60**  
France - Fresh and elegant. Lively bubbles and energetic mousse.

**Bruno Paillard Premiere Cuvee Extra Brut NV - 130**  
France - Aged three years + 5 months. Lime and grapefruit with redcurrant, raspberry, figs, and toasted almonds.

**Portal da Calcada Rose - 12/45**

Portugal - Fruity notes and red berry aroma

**Sensualis Moscato d'Asti - 13/45**

Italy - Fragrant and floral. Lychee and peaches with scents of wild sage, wisteria and acacia flowers.

**Angelini Pinot Grigio - 9/30**

Italy - Fragrant and charming with pear and high-toned lychee are well defined. Lemon verbena lingers, while minerality plays a key role in the finish.

**Skyleaf Sauvignon Blanc - 11/36**

New Zealand - Lemon zest, white flowers, grapefruit. This wine is crisp and highly aromatic with notes of grapefruit, tropical fruit and cut grass.

**Michael Pozzan Sonoma Chardonnay - 7/24**

Sonoma Coast, CA. Focus is bright fresh fruit with a combination of new and used french oak & a touch of malolactic fermentation

**Terre Stregate Sannio Greco Aurora - 8/25**

Campania, Italy - Apricot, lemon peel, honey, umami, mineral, lemongrass.

**Quinta da Calcada Minho Alvarinho Terroir - 13/50**

Portugal - Pleasant & balanced, fruited aromas and mineral notes.



# HOUSE RULES



## **PLEASE DRESS SHARPLY & SPEAK EASY**

Keep your tone/pitch/volume at a reasonable level.  
Likewise, keep your outfits on point.  
This is a business casual establishment.  
No flip flops, caps, t-shirts, lake attire or gym clothes.

## **PATIENCE IS A VIRTUE**

Craft cocktails are labor-intensive.  
your patience is appreciated

## **NO TELEPHONE CALLS**

Please put your phone on silent or vibrate.  
We are a text only establishment.

## **NO SMOKING**

Cigars, cigarettes, pipes, vapes,  
tobacco or otherwise  
- are all prohibited.

## **BRAWLING IS BAD FORM**

“Entertain a clown and you become part of  
the circus.” Keep your butt in your seat & your nose  
in your own business.