

Curated Pop Up Menu

Aunt Mimi's Tea featuring Uncle Nearest 1856 Premium Whiskey | \$12

Designed by Newfield's Mixologist Ari Mambo in partnership with Nearest Green Distillery, this cocktail features Uncle Nearest Premium Whiskey honoring the world's first-known African American master distiller, Nearest Green. The brand is the fastest growing American whiskey in US history, and the portfolio is the Most Awarded American Whiskey or Bourbon of 2019, 2020, and 2021.

Served on the rocks with Tea's Me Café's Peach Tea, the cocktail was inspired by fond memories of the tasty tea Ari's Aunt Mimi would make for her family and friends growing up.

Reflection: Red Wine Blend by Mike G. | \$15

Created in collaboration with Daniel's Vineyard, food and lifestyle journalist Mike G.'s Reflection Wine is a unique blend of barrel aged, vintage wine and freshly fermented wine made with grapes from Indiana blended with grapes from the west coast to create a complex and balanced wine with notes of blackberry jam, and just a hint of vanilla. The smooth tannins make for a full mouthfeel and a warm finish that lingers.

Japanese Cherry Orchid Iced Green Tea - Tea's Me Café | \$5

Owned by Tamika Catchings $-4 \times$ Olympic Gold Medalist, Hall of Famer, and founder of the Catch the Stars Foundation, Tea's Me Café specializes in providing the best loose-leaf tea sourced from all over the world. This tea is a combination of two teas, Japanese cherry and orchid. The Japanese cherry is a green sencha flavored with high quality cherries. The orchid tea combines an array of flavors including strawberry, currant, raspberry, and cherry with orchid and rhubarb. Together these green teas make the perfect refreshing blend of fruit and floral.

The exhibition We. The Culture: Works by The Eighteen Art Collective is open now in the IMA Galleries. Artworks in the exhibition address subjects as varied as religion, queer identity, joy, hip-hop culture, materiality, nature, and social justice, all encouraging guests to acknowledge inequities in the arts and to channel their emotional experiences into behavioral change.



