

Cocktails

SUMMER COCKTAILS 13



PAIN DON'T KILL

CRUZAN AGED, COCONUT CREAM,
LIME, OLOROSO, CAMPARI GASTRIQUE
(TROPICAL, NUTTY, SLIGHT TART)



A MATTER OF PERSPECTIVE

ABSOLUT ELYX, DOLIN BLANC,
CHAREAU ALOE LIQUEUR, APEROL
(BOOZY, COMPLEX, SWEET & SAVORY)



VERDANT VICES

SIPSMITH GIN, SUGAR SNAP PEA SYRUP,
SUZE, CELERY BITTERS, SEA SALT
*(VEGETAL, HIGHLY QUAFFABLE,
POSSIBLY HEALTHY BUT PROBABLY NOT)*



A MESSAGE FOR SMOKEY

ANCHO-INFUSED MEZCAL, CYNAR,
CRÈME DE CACAO, HABAÑERO SHRUB
(BOOZY, SMOKEY, SWEET, & SPICY)



FEEL GOOD HIT OF THE SUMMER

JIM BEAM, LEMON, HONEY-VANILLA SYRUP,
STREGA, MINT POWDER
(VIBRANT AND REFRESHING WITH UNIQUE DEPTH)



EN LIEU OF PATIO

CHOICE OF VODKA, GIN, OR TEQUILA WITH:
GRAPEFRUIT JUICE, BIANCO, VERMOUTH,
SEA SALT, "LITE BEER & FRESH AIR"
(REFRESHING, LIGHTLY BITTER, PATIO-POUNDER)



WESTON

WHEATED BOURBON, DARK MATTER
COFFEE ESSENCE, PIPE TOBACCO
(BALANCED, SMOKEY, HINTS OF COFFEE & VANILLA)

BARREL FINISHED COCKTAILS 15



**DOUBLE-BARREL
MANHATTAN**
RYE, SWEET VERMOUTH
ANGOSTURA BITTERS



CONTINUOUS NEGRONI
GIN, CAMPARI, SWEET VERMOUTH



OLD MONEY
BULLEIT BOURBON, APEROL,
WALNUT LIQUEUR, ALLSPICE



THE PRIZEFIGHTER
RYE, MEZCAL, AMARO,
SUZE, CHOCOLATE BITTERS

DEALER'S CHOICE

COCKTAILS 14

DISCOVER OFF - MENU ITEMS CREATED BY OUR BARTENDERS.
CHOOSE A SPIRIT, PROFILE, & GLASSWARE.

SPIRIT:

GIN • OLD TOM GIN • VODKA • TEQUILA • MEZCAL
RUM • RHUM AGRICOLE • CACHACA • PISCO • RYE • BOURBON
WHEATED BOURBON • BLENDED SCOTCH • SAKE • SHOCHU
COGNAC • ARMAGNAC • AQUAVIT • GENEVER

FLAVOR PROFILE:

SWEET & SOUR • FRUITY • HERBACEOUS
STRONG & STIRRED • SMOKY • SPICY

GLASSWARE:

