

## YOUNG MAIDEN \14

DARON CALVADOS  
AMARO MELETTI  
CAVA  
APPLE CIDER  
REDUCTION  
DEHYDRATED  
ROSEMARY  
EGG WHITE\*

*The love child of a Fizz and French 75, we use brown butter infused apple brandy, cinnamon, winter amaro and sparkling wine to recreate a cinnamon sugar apple pie.*



## DAMN FLAMINGO \12

DICKEL NO. 12  
STRAWBERRY  
BLACK PEPPER  
SAGE  
LEMON  
SODA

*A true porch pounder. We macerate strawberries, sage, ginger and black pepper with sugar and vinegar. Then top it off with bonded American whiskey and soda water.*



## SECOND HAND ROSE \13

CORAZON  
CRUZAN  
BLACKSTRAP  
PINEAPPLE  
LIME  
APEROL  
THAI CHILI  
GINGER

*A combination of blanco tequila, dark molasses rum, Thai bird chili infused aperol, pineapple, lime, ginger, and a touch of vanilla create a complex fruit forward summer sipper.*



## DAISY CHAIN \ 13

EARLY TIMES 100  
TEXAS PECAN  
LEMON  
ORANGE SHERBET  
CREME DE CACAO  
ALLSPICE DRAM  
TOBACCO BITTERS

*Think spiced orange creamsicle for this one. Notes of orange cream, pecan and allspice play together perfectly in this Lion's tail riff.*



## OLD PAL \ 14

RITTENHOUSE RYE  
CYNAR  
COCCHI DI TORINO  
CHARTREUSE

*The Black Manhattan was our inspiration here. Opting for Cynar, we built up the balance and complexity with a touch of Torino vermouth and chartreuse.*



## SAYONARA SAMMY \ 13

CORAZON BLANCO  
DOLIN BLANC  
ILEGAL MEZCAL  
PEPITA  
LIME  
CHIPOTLE  
SALTED CARAMEL

*Think summer in Mexico. We took the classic mai tai template and turned it on its head with pumpkin seed, aged tequila, mezcal, dried chipotle and a hint of salted caramel.*



## THE VOLSTEAD \ 13

HOUSE RUM BLEND  
WILD TURKEY 101  
SHERRY  
COCONUT  
MOLE

*Our take on an old fashioned. We opt for aged Haitian rum, bonded rye whiskey, East India solera sherry, house made coconut bitters and mole to create a complex Caribbean spin on the classic.*



## PARLOUR TRICK \ 12

CATHEAD  
HONEYSUCKLE  
PINEAPPLE  
ESPRESSO BITTERS  
AMARO ABANO FOAM  
CAMPARI  
EGG WHITE\*

*This vodka based drink uses honeysuckle, pineapple, cinnamon, ginger, bitter orange, and a dash (or two) of espresso to create a light yet complexed take on a sour.*



## DEJA VIEUX \ 12

EARLY TIMES BIB  
FRESH LEMON  
BLACK FIG  
CHAMOMILE  
WALNUT  
EGG WHITE\*

*We couldn't have a cocktail menu without a whiskey sour, right? Right. Bonded bourbon, black fig, chamomile and black walnut create a silky smooth take on the classic.*



# MOCKTAILS

## ST. JAMES \9

STRAWBERRY  
BLACK PEPPER  
SAGE  
SODA

*We pulled the booze from the  
Damn Flamingo for those who  
wanted the experience without  
the hangover.*



## SNOWBIRD \9

PASSION FRUIT  
LIME  
VANILLA  
SODA  
EGG WHITE\*

*This is a tropical creamsicle all  
the way. Great on a hot summer  
day on the patio.*



We believe in an all-encompassing cocktail experience while understanding some may want that same experience without the consumption of alcohol. Our mocktails are crafted with the same principles and creativity we apply to our menu cocktails.