

THE VOLSTEAD \ 14

HOUSE RUM BLEND
WILD TURKEY 101
LUSTAU SHERRY
COCONUT BITTERS
MOLÉ BITTERS

Our take on an Old Fashioned. We opt for aged Haitian rum, bonded rye whiskey, East India salera sherry, house-made coconut bitters and molé to create a complex Caribbean spin on the classic.



DAISY CHAIN \ 13

COOPERS CRAFT 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.



SECOND HAND ROSE \ 15

ASTRAL BLANCO
BLACKSTRAP RUM
PINEAPPLE
LIME JUICE
APEROL
GINGER
VANILLA

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



OLD PAL \ 14

ELIJAH CRAIG 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 sweet vermouth and chartreuse.



MOLL DOLL \ 15

SOMBRA MEZCAL
LIME JUICE
GRAPEFRUIT JUICE
STRAWBERRY SHRUB
ORANGE BITTERS
DEHYDRATED LEMON
HAWAIIAN BLACK
SALT

This sensational riff on a Paloma puts you under its spell by pairing the tartness of bold, citrusy fruits with the zest of Hawaiian sea salt to create the perfect balance of sweet and savory that leaves you wanting more.



DAMN FLAMINGO \ 13

DICKEL NO 12
STRAWBERRY SHRUB
LEMON JUICE
RHUBARB BITTERS
MINT

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.



PERUVIAN PUNCH \ 14

DON BENEDICTO
PISCO
COCONUT MILK
LUSTAU SHERRY
LIME
PINEAPPLE
APEROL

This coconut milk punch-based summer sipper will make you want to take your shoes off, kick back, and relax.



FROM MAYAN SUNSETS \ 15

ASTRAL BLANCO
JALAPEÑO
MOLETTA POMODORO
GIN
CUCUMBER
AGAVE

A trail of flavors takes you on a journey like no other. Refreshing cucumber, botanical tomatoes, and spicy tequila make for an irresistible cocktail perfect a warm and vibrant summer evening.



RUSSIAN CARAVAN \ 14

DICKEL RYE
ST. AGRESTIS AMARO
RAMAZOTTI
LAPSANG SOUCHONG
BITTERS
ORANGE

A cocktailer's cocktail made with a unique marriage of tantalizing amaros, sizzling bitters, and a complex syrup made of cola.



THE SIREN'S FALSETTO \ 13

KETEL ONE VODKA
STRAWBERRY JUICE
LEMON JUICE
VANILLA SYRUP
EGG WHITE*

*This gentle and sexy herbal
cocktail with strawberry hints is a
well-balanced start to your
evening.*



THE MATADOR'S LAST RIDE \ 15

SOMBRA MEZCAL
COCONUT
AMARO
GRAPEFRUIT
BLANC VERMOUTH
LIME
PINEAPPLE
CABERNET
EGG WHITE*

*Buckle up for a ride like no other!
Our take on a New York Sour
blends smoky mezcal, classical
amaro, citrus, and pineapple
together to create a bold libation
with a fighting spirit.*



DROPS OF JUNIPER \ 13

BARREL AGED
GORDON'S GIN
PEACH
LILLET BLANC
BLANC VERMOUTH
GRAPEFRUIT BITTERS

*Light, herbal, and clean. These
words describe a gin lover's
paradise, and this cocktail is
exactly that.*



**Consuming raw eggs may
increase your risk of food-borne illness*

PROHIBITION COFFEE COCKTAIL \ 14

SLANE IRISH WHISKEY
COFFEE CONCENTRATE
VANILLA SYRUP
ALLSPICE DRAM
TOBACCO BITTERS
HEAVY CREAM
GRATED NUTMEG

Not your granddad's Irish coffee. This creamy, cold brew cocktail brings triple-casked Irish whiskey and notes of spice, tobacco, and vanilla for a perfect after-dinner drink.



SEVERANCE PAY \ 15

WILD TURKEY 101
RYE
LUXARDO
MARASCHINO LIQUEUR
DRY VERMOUTH
CYNAR
PEYCHAUD'S BITTERS
LAPHROIAG
ORANGE PEEL

An improved Improved Whiskey Cocktail. Suggestions of dried fruit and candied nuts in a rye-forward, served-up package. Good for those who like Manhattans.



FLYING TRAPEZE \ 14

KETEL ONE
PINK PEPPERCORN
GINGER
LIME
ST. GERMAIN
CHARTREUSE
ANGOSTURA
ORANGE

If the French had a cocktail to sit on the beach with, this would be it. Floral, citrus, and savory notes pair up with the classical French spirits of Chartreuse and St. Germain in an orchestra of harmony and balance.

