

# Tiny Bar DRINK MENU



## LET US BEGIN

### SNAP PEA GIMLET \$15

Tanqueray London Dry Gin,  
Sugar Snap Pea Syrup,  
Fresh Lime, Salt Tincture

### DIRTY MARTINI \$15

Bordiga Occitan Gin, Bordiga Bianco Vermouth,  
House Olive Brine, Olives, Salt Tincture

★ Substitute ISCo Structural Vodka at no charge!  
★ 3 Blue Cheese-stuffed Olives for \$3!

### WINTER FLORADORA \$14

Bully Boy Tiny Bar Gin,  
Pomegranate Hibiscus Syrup,  
Fresh Lime, Ginger Beer

## ON the ROCKS



### VOYAGER'S OLD FASHIONED \$15

Appleton Estate VX Jamaica Rum,  
Russell's Reserve 6 YR Rye,  
Sichuan Peppercorn, Palm Sugar,  
Pomegranate, Molasses, Voyager's Bitters

### THROUGH THE LOOKING GLASS \$15

ArteNOM Blanco Tequila,  
Mount Rigi Swiss Aperitif,  
Luxardo Bitter Bianco

### OAXACAN OLD FASHIONED \$14

Montelobos Mezcal Espadín,  
Casco Viejo Reposado Tequila, Orange Curaçao,  
Demerara Syrup, Aromatic Bitters

## Sour POWER



### ROCKIN' DA BEETS \$15

Montelobos Mezcal Espadín,  
Hamilton "White 'Stache" Caribbean Rum,  
Carrot, Cilantro, Ginger, Honey, Fresh Lemon,  
Marshmallow Foam, Beets

### ABUELITA'S SOUR \$14

Wild Turkey 101 Kentucky Bourbon,  
Amaretto, Cinnamon Syrup, Fresh Lime,  
Egg White, Chocolate Bitters

### STRAWBERRY RHUBARB GINGER FIZZ \$15

Rhodium Strawberry Rhubarb Gin,  
Freeze-dried Ginger Syrup, Fresh Lemon,  
Heavy Cream, Egg White, Club Soda

# Tiny Bar FAVORITES



### TRADER VIC'S ORIGINAL MAI TAI \$17

Rhum J.M. V.O., Hamilton 86-proof  
Demerara Rum, Hamilton Pot-still  
Jamaica Rum, Orange Curaçao,  
Almond, Fresh Lime



### The AMETHYST \$13

Espolòn Blanco Tequila, Crème de Violette,  
Fresh Lemon, Lavender, Lemon Bitters

### TB ESPRESSO MARTINI \$14

Harridan Vodka, Kahlua Coffee Liqueur,  
Longshore Espresso, Vanilla Bean,  
Salt Tincture



### MANDARIN VANILLA CRUSH \$14

Community Spirit Vodka, Orange Curaçao,  
Fresh Orange, Vanilla Syrup,  
Jarritos Mandarin Soda, Orange Bitters,  
Whipped Cream, Magic

## HAWT Drinks



### VERMONTODDY \$14

Mad River Revolution Rye, Mad Apple Apple Brandy,  
Vermont Maple Syrup, Fresh Lemon, Hot Water

### TB IRISH COFFEE \$12

Slane Pot Still Irish Whiskey,  
Demerara Syrup, Hot Brewed Coffee



## HOT CHOCOLATE

### PUEBLA

Reposado Tequila, Ancho Reyes Ancho Chili Liqueur,  
Hot Chocolate, Whipped Cream, Cinnamon Dust \$14

### APRES SKI

Rumple Minze Peppermint Schnapps, Faccia Brutto  
Centerbe, Hot Chocolate, Whipped Cream, Glitter \$14

### MAMBO ITALIANO

Averna Amaro, Giffard Banane du Brasil, Licor 43,  
Hot Chocolate, Whipped Cream, Biscotti \$14

# NO / LOW PROOF

## Cocktails

### ZERO TO HERO

(NO PROOF) \$11

Lyre's Aperitif Rosso,  
Peach, Cardamom, Fresh Lime,  
Fresh Grapefruit

### CAFE AMERICANO

(LOW PROOF) \$11

Bordiga Bitter, Cocchi Vermouth di Torino,  
Luxardo Espresso Liqueur, Club Soda

### FOR STARTERS

(LOW PROOF) \$11

Bordiga Chiot Montamaro,  
Apple Shrub, Fresh Lemon, Club Soda

## WINE

ITALIAN RED BLEND \$10

PINOT GRIGIO \$8

PROVENCE ROSÉ \$12

BUBBLES \$11



## CHAMPAGNE!

VEUVE CLIQUOT YELLOW LABEL \$20  
BY-THE-GLASS

VEUVE CLIQUOT YELLOW LABEL \$120  
(750 ML)

PIPER HEIDSIECK CUVEE BRUT \$110  
(750 ML)

JOSE MICHEL BRUT \$48  
(375 ML)

MOET IMPERIAL BRUT \$30  
(187 ML)



## BEER

MONIKER ROTATING DRAFT \$8

PROCLAMATION "TENDRIL"  
IPA DRAFT \$8

NARRAGANSETT \$6  
16oz CAN

WHALER'S A.P.A. \$7  
12oz CAN

ALLAGASH WHITE ALE \$9  
16oz CAN

SHACKSBURY DRY CIDER \$7  
12oz CAN

ATHLETIC NA IPA \$6  
12oz CAN



20% gratuity added  
to parties of 6 or more.



Please inform your bartender  
of any allergies before ordering.

*Tiny Bar*

377 Richmond Street  
Providence, RI  
@ tinybarpvd