

LOW ABV

- *Rome with at View.....\$11**
Micheal McIlroy, Milk & Honey, 2008
Campari, Dolin Dry, Lime, Simple, House Seltzer
NA Option \$11
- Negroni Sbagliato.....\$12**
Mirko Stocchetto, Bar Basso Milan, 1970's
Campari, Cocchi di Torino 'Storico', Sparkling Wine
- Spritz.....\$12**
Veneto, Italy 1800's
Lofi Gentian Amaro, Sparkling Wine, House Seltzer
- Goldfinch.....\$10**
Lauren Schell, Seaworthy, New Orleans 2016
Cocchi Americano, Amontialdo Sherry, Lemon, Simple,
House Seltzer
- Adonis.....\$11**
Jacques Straub, Straub's Manual of Mixed Drinks 1913
Cocchi Di Torino "Storico", Olorosso Sherry, Angostura
- Careful Whisper.....\$13**
variation of "the Whisper", Savoy Cocktail Book
Amaro Cardamaro, Cocchi di Torino 'Storico', Dry Vermouth
- Caffè Amaro.....\$12**
Rebekah Peppler, New York Times Cooking
Amaro Montenegro, Cocchi Dopo Teatro, Lemon, Demarara, Coffee



\$7

SEVEN FOR SEVEN

- *Negroni Daiquiri No.2
- French 75 50/50 Martini
- Paloma Manhattan
- Old Fashioned

HIGH SPIRITS

CLASSICS

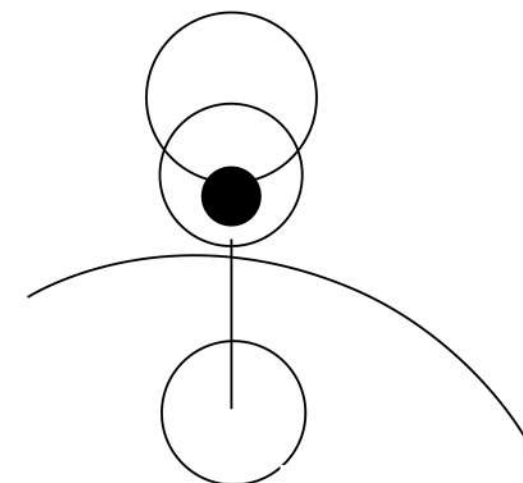
- *Bee's Knees.....\$10**
Frank Meier, The Ritz Hotel Paris, 1936
Spring Honey Syrup, London Dry Gin, Lemon, Lavender Bitters
NA Option \$11
- The Last Word.....\$14**
Detroit Athletic Club, Detroit, 1916
London Dry Gin, Luxardo Maraschino, Green Chartreuse, Lime
- Tequila Daisy.....\$13**
A Bartender's Guide, Jerry Thomas, 1887
Cimmaron Reposado Tequila, Yellow Chartreuse, Lemon, Simple
- Sazerac.....\$12**
New Orleans, 1850's
Rittenhouse Rye Whiskey, Absinthe Rinse, Bitters, Demerara
- Lion's Tail.....\$13**
First Appearance Cafe Royal Cocktail Book, 1937
Wild Turkey 81 Bourbon, Allspice Dram, Lime, Angostura
- Improved Whiskey Cocktail.....\$15**
A Bartender's Guide, Jerry Thomas, 1887
Iwai 45 Japanese Whisky, Luxardo Maraschino, Angostura, Simple, Absinthe

MODERN CLASSICS

- *Penicillin.....\$13**
Sam Ross, Los Angeles, 2005
Dewars Scotch, Lemon, Fall Honey Ginger Syrup, Laphroaig Spritz
Try it with Mezcal \$14, NA Option \$14
- Aquaduct.....\$10**
Obscure Origins
Organic Vodka, Apricot Liqueur, Bauchant, Lemon, Peychauds
- La Adelita.....\$10**
Carrie Cole, Hawthorne Bar, Boston
Reposado Tequila, Cocchi Americano Bianco, Dolin Blanc, Crème de Violette, Rosemary Bitters
- Rosita.....\$12**
Mr. Boston Official Bartender's Guide, 1988
Reposado Tequila, Campari, Comoz Blanc, Sweet Vermouth, Orange Bitters
- Going Out West.....\$14**
Kara Newman, Night Cap: More than 40 cocktails to close out the Evening
Rittenhouse Rye, Mezcal, Averna, Demerara, Angostura Bitters
- Trinidad Sour.....\$14**
Giuseppe Gonzales, Clover Club, Brooklyn 2009
Angostura Bitters, Rye Whiskey, Orgeat, Lemon
- Coffey Park Swizzle.....\$15**
Alex Day, Death and Co. New York, 2007
Smith & Cross Rum, Amontialdo Sherry, Falernum, Honey Ginger, Lime,
- Kingston Negroni.....\$18**
Joaquin Simo, Pouring Ribbons, New York, 2013
Appelton Estate 21 Year Rum, Campari, Sweet Vermouth

IN SEASON CITRUS

- *Brown Derby.....\$12**
Vendôme Club, Los Angeles 1930's
Rittenhouse Rye Whiskey, Spring Honey, Grapefruit Juice
NA Option...\$11
- Hemingway Daiquiri No. 3.....\$11**
Constantino Ribalaigua, Bar Florida, Havana, 1935
Urapan Chiranda Rum, Maraschino, Grapefruit, Lemon
- Upper Cut.....\$12**
Ivy Mix, Leyenda Bar, New York City 2019
Cachaça, Bauchant, Grapefruit, Lemon, Angostura
- Shaken Drake.....\$13**
Dave Arnold, Liquid Intelligence, 2014
Kummel Liqueur, Organic Vodka, Grapefruit, Maple Syrup



AFTER DINNER

- Savoy Corpse Reviver.....\$12**
Joe Gilmore, The American Bar at the Savoy Hotel, 1953
Martell Cognac, Fernet Contratto, Creme de Cacao
- Los Bermejoes Dessert Wine.....\$11**
Malvasi aged in French Oak Solera, Canary Islands
- Cocchi Vermouth Di Torino.....\$10**
2oz pour of your choice of sweet or dry
- Nonino Reserva.....\$15**
unfiltered amaro Nonino ages 2 years in Oak Barrels

When someone orders a Manhattan or

Martini they are ordering more than a cocktail.

It's a Conversation.



MANHATTANS

Lorem Ipsum

***Black Manhattan | \$13**

Todd Smith, San Francisco 2005

Rittenhouse Rye Whiskey, Amaro Averna, Black Walnut Bitters
NA Option \$14

Bajan Legend | \$14

Todd Smith, San Francisco 2005

St. Benevolence Aged Rum, Falernum, Angostura Bitters

Stiletto Manhattan | \$17

Trader Vic's Bartender's Guide, 1972

Uncle Nearest Whiskey, Amaretto, Lillet, Orange Bitters

Apple Blossom | \$13

Trader Vic's Bartender's Guide, 1972

Calvados Reserve, Sweet Vermouth, Angostura Bitters

Diamondback | \$16

Ted Sauier's Bottoms Up, 1951

Yellow Chartreuse, Rittenhouse Rye, Calvados Reserve

Martinez | \$12

Modern Bartender's Guide, O.H. Byron 1884

Old Tom Gin, Sweet Vermouth, Maraschino, Angostura
Try With Mezcal \$13

MARTINIS

Dirty Martini | \$13

John E. O'Connor, Waldorf Astoria New York, 1901
Bombay Sapphire, Cocchi Americano, Olive Brine
Can be made Wet, Dry or with Ketle One Vodka..

Gibson | \$13

Todd Smith, San Francisco 2005

Isolation Proof Ramp Gin, Dry Vermouth, Pickled Ramp

Vesper | \$15

Casino Royale, 1953

Brennivin Aquavit, Ketel One, Lillet

The Wizard | \$15

from Tony Abou-Ganim's "Vodka Distilled"
Ketel One, Dolin Blanc, Yellow Chartreuse, Orange Bitters

Vodka Espresso | \$10

Dick Bradsell, London, 1980's

Caffe Borghetti, Vodka, Cynar, Coffee, Mole Bitters

Mezcal Martini | \$13

Margarete Rose, Tina's 2024

Ancho Reyes Verde, Mezcal, Dry Vermouth Olive Brine