

LOW ABV	
*Caffè Amaro.....	\$12
<i>Rebekah Peppler, New York Times Cooking</i> Cold Brew Coffee, Amaro Montenegro, Cocchi “Dopo Teatro” Lemon NA Option \$11	
Spritz.....	\$12
<i>Veneto, Italy 1800's</i> Amaro Cardomaro, Sparkling Wine, House Seltzer	
Goldfinch.....	\$10
<i>Lauren Schell, Seaworthy, New Orleans 2016</i> Cocchi Americano Bianco, Amontillado Sherry, Lemon Juice, Simple, House Seltzer	
Adonis.....	\$11
<i>Jacques Straub, Straub's Manual of Mixed Drinks 1913</i> Cocchi Dopo Teatro, Amontillado Sherry, Angostura Bitters	
Careful Whisper.....	\$13
<i>Sourced from importer Hous Alpenz</i> Cardamaro Vino Amaro, Cocchi di Torino ‘Storico’, Dolin Dry Vermouth, Angostura Bitters, Orange Bitters	



\$7

SEVEN FOR SEVEN

*Negroni

French 75

Paloma

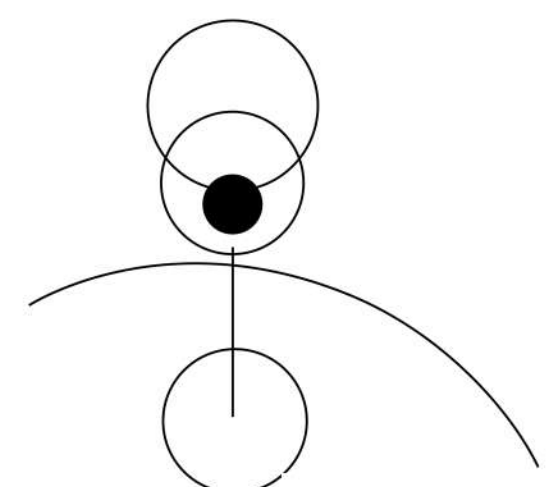
Old Fashioned

Daiquiri No.2

50/50 Martini

Manhattan

SERVED HOT	
Pomander.....	\$15
<i>Tina's Cocktail Bar, 2025</i> Calvados du Pays 'Auge, 13 Erbe, Meletti. Orange, Honey, Cinnamon	
Hotto Campari.....	\$15
<i>Julia Momos, Kumio, Chicago</i> Campari, Lemongrass Sochu, Kümmel Cumin Liqueur, Lemon, Honey	

HIGH SPIRITS	
CLASSICS	
*Bee’s Knees.....	\$12
<i>Frank Meier, The Ritz Hotel Paris, 1936</i> Verona Hill’s Honey Syrup, London Dry Gin, Lemon, Lavender Bitters NA Option \$12	
Side Car.....	\$13
<i>Detroit Athletic Club, Detroit, 1916</i> Cognac VS, Bauchant, Lemon, Simple, Sugar Rim	
Improved Whiskey Cocktail.....	\$15
<i>A Bartender’s Guide, Jerry Thomas, 1887</i> Iwai 45 Japanese Whisky, Luxardo Maraschino, Angostura, Simple, Absinthe	
Pisco Sour.....	\$13
<i>first printed in “Nuevo Manual de Cocina la Criola,” S.E.Ledesma, 1903</i> Pisco, Lime Juice, Simple Syrup, Egg White, Amargo Chunchu Bitters	
Saturn.....	\$15
<i>c. 1969 by J. “Popo” Galsini of the Palms in the Jungle restaurant in Anaheim, California</i> London Dry Gin, Passion Fruit Liqueur, Lustau Dry Vermut, Falernum, Orgeat, Lemon, Lime	
Seasonal Milk Punch.....	\$MP
<i>Accredited to Mary Rockett, 1711 in Punch: The Delights (and Dangers) of the Flowing Bowl</i> Rotating offering by the Tina’s team, Ask you server	
MODERN CLASSICS	
*Penicillin.....	\$13
<i>Sam Ross, Los Angeles, 2005</i> Dewars Scotch, Lemon, Fall Honey Ginger Syrup, Laphroaig Spritz Try it with Mezcal \$14, NA Option \$14	
Aqueduct.....	\$10
<i>printed in “The New International Bartender’s Guide,” Random House, 1984</i> Organic Vodka, Apricot Liqueur, Bauchant, Lemon, Peychauds	
Adelita.....	\$10
<i>Carrie Cole, Hawthorne Bar, Boston</i> Reposado Tequila, Cocchi Americano Bianco, Dolin Blanc, Crème de Violette, Rosemary Bitters	
Rosita.....	\$13
<i>Mr. Boston Official Bartender’s Guide, 1988</i> Amally Mezcal, Campari, Comoze Blanc, Sweet Vermouth, Orange Bitters	
Angostura Daiquiri.....	\$14
<i>Mark Record, Tina’s Cocktail Bar, 2025</i> Angostura 5yr Rum, Angostura Aromatic Bitters, Lime Juice, Demerara Syrup	
Lost Word.....	\$15
<i>Sarah Troxell, “The Toasted Coconut” Houston TX c 2018</i> Charanda Urapan Mexican Rum, Green Chartreuse, Passion Fruit Liqueur, Lime	
Kingston Negroni.....	\$18
<i>Joaquin Simo, Death and Co. West Village, New York NY, c. 2009</i> Appelton Estate 21 Year Rum, Campari, Sweet Vermouth	
IN SEASON CITRUS	
*Brown Derby.....	\$11
<i>Created at the Vendôme Café, Hollywood CA; 1930’s</i> Wild Turkey 81, Grapefruit, Maple Syrup NA Option...\$12	
Cloister.....	\$13
<i>Adapted from a recipe in Thomas Mario’s 1971 Playboy’s Bar Guide.</i> London Dry Gin, Yellow Chartreuse, Grapefruit, Lemon, Demerara	
Symphony No. 2.....	\$14
<i>Misja Vorstermans, Netherlands, NL c 2010-2015</i> Bols Genever, Cocchi di Torino ‘Storico’, Grapefruit, Demerara	
Chanbanger.....	\$14
<i>Barney Chan at The Mayor of Scaredy Cat Town, London England</i> Angostura 5yr Rum, Cherry Heering, Grapefruit, Lemon, Demerara, Orange Bitters	
Shaken Drake.....	\$15
<i>Dave Arnold, Liquid Intelligence” 2014</i> Kümmel Cumin Liqueur, Żubrówka Bison Grass Vodka, Grapefruit, Maple Syrup	
	
AFTER DINNER	
Sleep Thief.....	\$18
<i>Attaboy,</i> Michter’s Rye, Iseya Scalret Verde, Cynar, Caffè Borghetti	
Savoy Corpse Reviver.....	\$12
<i>Joe Gilmore, The American Bar at The Savoy Hotel, London, Eng., c. 1948</i> Martell Cognac, Fernet Contratto, Creme de Cocoa	
Vino Ottenuto da Uve Appassite, “Bosco dell’Abate” Nascetta, Ellena Giuseppe, Piemont, IT.....	\$13

When someone orders a Manhattan or

Martini they are ordering more than a cocktail.

It's a Conversation



MANHATTANS

***Black Manhattan | \$13**

Todd Smith, Cortez, San Francisco, CA, 2005/2008
Rittenhouse Rye Whiskey, Amaro Averna, Black Walnut Bitters
NA Option \$14

Petit Louis | \$18

Xavier Herit, Campari Academy
Lustau Amontillado Sherry, Grand Marnier, Creme de Cacao
Angostura Bitters

Stiletto Manhattan | \$17

Simon Difford, London, Eng., 2013
Uncle Nearest 1884 Whiskey, Lillet Blanc, Walcher Amaretto,
Orange Bitters

Rabo-de-Galo | \$13

Classic Cocktail of Brazil, Origins 1950's
Canaviais Cachaca, Cynar, Cardamaro Vino Amaro,
Lustau Rojo Vermouth, Orange Bitters

Remember the Maine | \$13

Adapted from a recipe by Charles H. Baker Jr, 1939
Rittenhouse Rye, Sweet Vermouth, Cherry Heering,
Absinthe Rince

Martinez | \$12

"The Modern Bartender's Guide," O.H. Byron 1884
Old Tom Gin, Sweet Vermouth, Maraschino,
Angostura Bitters
Try With Mezcal \$13 or Genever \$14

MARTINIS

Dirty Martini | \$13

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

Stephen's Cocktail | \$18

Albert S Crockett, The Old Waldorf-Astoria Bar Book, 1935
Lustua Olorosso Sherry, Dry Vermouth, Benedictine

Stirred Vesper | \$15

Ivar Bryce and Ian Fleming, Jamaica, c. 1952
Brennivin Aquavit, Zubrowka Bison Grass Vodka, Lillet Blanc

Alaska | \$13

Adapted from a recipe in Jacques Straub's 1914 book Drinks
Hayman's Old Tom Gin, Yellow Chartreuse, Cocchi Americano,
Orange Bitters

Winter Espresso Martini | \$13

Dick Bradsell, Soho Brasserie, London, Eng., 1983
Ketel One Vodka, Cold Brew Coffee, Caffè Borghetti Liqueur,
Braulio, Simple Syrup

Mezcal Martini | \$13

Tina's Cocktail Bar, 2024
Mezcal, Ancho Reyes Verde Poblano Liqueur, Olive Brine,
Dolin Dry Vermouth