

SHAKEN

SOURS

- *Amaretto Sour..... \$12**
Invented by Jeffrey Morgenthaler 2012
Amaretto, Rye Whiskey, Lemon, Sugar,
NA Option \$13
- Midori Sour..... \$12**
Debuted at Studio 54, 1978
Ransom Old Tom Gin, Midori, Lime, Simple, Aqua Faba
- Pisco Punch..... \$9**
*Duncan Nicol, Bank Exchange & Billiard Saloon,
San Francisco, 1893*
Pisco, Pineapple, Lemon, Demerara
- New York Sour..... \$9**
Created in Chicago, 1880's
Wild Turkey 101, Lemon, Simple, Aqua Faba, Red Wine Float
- Lion's Tail..... \$13**
First Appearance Cafe Royal Cocktail Book, 1937
Bourbon, All Spice Dram, Lime, Angostura
- Hemingway Daiquiri No. 3.....\$11**
Constantino Ribalaigua, Bar Florida, Havana, 1935
Light Rum, Rhum Agricole, Maraschino, Grapefruit, Lime
- Army & Navy..... \$10**
First served at the Army & Navy Club, Washington D.C. 1948
London Dry Gin, Lemon, Orgeat, Angostura Bitters
- Trinidad Sour..... \$14**
Giuseppe Gonzales, Clover Club, Brooklyn 2009
Angostura, Rye Whiskey, Orgeat, Lemon

ISLAND CLASSICS

- *3 Dots & A Dash..... \$12**
Smuggler's Cover, San Francisco 1940's
NA Option \$13
- Mai Tai..... \$11**
Trader Vic, 1944
Light Rum, Smith & Cross Rum, Bauchant, Orgeat, Lime
- Jungle Bird..... \$13**
Aviary Bar, Kuala Lumpur Hilton, 1978
Spiced Rum, Dark Rum, Campari, Pineapple, Lime
- Fog Cutter..... \$12**
Trader Vic, 1944
London Dry Gin, Jamacian Rum, Cognac, Bauchant,
Lemon, Orgeat, Sherry Float

MODERN CLASSICS

- *Penicillin..... \$10**
Sam Ross, Los Angeles, 2005
Scotch, Lemon, Housemade Ginger Honey Syrup, Laphroiaig Spritz
Try it with Mezcal \$12, NA Option \$12
- Naked and Famous..... \$14**
Joaquin Simo, Death & Co, New York, 2011
Mezcal, Yellow Chartreuse, Aperol, Lime
- Water Lily..... \$11**
Richie Boccato, Milk & Honey, New York, 2007
London Dry Gin, Bauchant,, Creme de Violette, Lemon
- Cosmopolitan..... \$9**
Toby Cechinni, The Odeon, New York, 1987
Vodka, Bauchant, Cranberry, Lime, Sugar
- Paper Plane..... \$11**
Sam Ross, The Violet Hour, Chicago, 2007
Bourbon, Aperol, Meletti, Lemon
- Nordic Honey Milk Punch..... \$13**
Alex Anderson, Cure; New Orleans
Aqvavit, Dolin Blanc, Gran Classico, Honey, Lemon Juice, Coconut Milk

CLASSICS

- *Bee's Knees..... \$9**
Frank Meier, The Ritz Hotel Paris, 1936
London Dry Gin, Honey Syrup, Lemon, Lavender Bitters
NA Option \$11
- Corpse Reviver #2..... \$10**
First appears in The Savoy Cocktail Book, Harry Craddock, 1930
London Dry Gin, Cointreau, Lillet, Lemon, Absinthe
- 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
Reposado Tequila, Yellow Chartreuse, Lemon, Simple
- Improved Whiskey Cocktail..... \$13**
A Bartender's Guide, Jerry Thomas, 1887
Blended Scotch, Luxardo Maraschino, Angostura, Simple, Absinthe
- Pegu Club..... \$11**
Signature Drink of the Pegu Club, Maynmar, early 1900's
London Dry Gin, Bauchant Liqueur, Lime, Angostura & Orange Bitters
- Twentieth Century..... \$10**
William Tarling, Cafe Royal, London, 1937
London Dry Gin, Tempus Fugit Creme de Cacao, Lillet, Lemon

STIRRED

- *Black Manhattan..... \$12**
Todd Smith, San Fransisco 2005
Rye Whiskey, Averna Amaro, Black Walnut Bitters
NA Option \$14
- Martinez.....\$12**
Modern Bartender's Guide, O.H. Byron 1884
Old Tom Gin, Sweet Vermouth, Maraschino, Angostura
Try With Mezcal \$13
- Fussfungul.....\$11**
Invented in McKeesport, Pa. 1902
Rittenhouse Rye, Apple Jack brandy, Molassas Syrup
- Corn & Oil..... \$12**
West Indian and Other Recipes, Yearwood 1911
Barbados Rum, Falarnum, Angostura Bitters
- Sazerac..... \$12**
New Orleans, 1850's
Rye Whiskey, Absinthe Rinse, Bitters, Sugar
- Oaxaca Old Fashioned..... \$9**
Phil Ward, Death & Co., New York, 2007
Reposado Tequila, Mezcal , Sugar, Angostura Bitters
- Little Italy..... \$10**
Audrey Saunders, Pegu Club, New York, 2005
Rye Whiskey, Cynar, Sweet Vermouth
- Trident..... \$11**
Robert Hess, The Essentials Bartender Guide, 2008
Amontialdo Sherry, Cynar, Aqvavit, Peach Bitters
- Bamboo..... \$9**
Boothby's 1908 Recipe
Dry Sherry, Dolin Dry Vermouth, Orange Bitters, Ango

\$7

SEVEN FOR SEVEN

- *Negroni Daiquiri No.1
- French 75 50/50 Martini
- Margarita Manhattan
- Old Fashioned

Low ABV Spritz

- Your choice of Spritz.....\$12**
*Lofi Gentian Amaro, Walcher's Arencello, Caperitif,
Walcher's Rhondo, Select Aperitivo, Lillet
Aelred Melon Aperitif, Aperol, Campari*

- Jabroni**
Our Frozen Negroni
- Frozen Kaliomatxo**
Classic Spanish Cocktail of Red Wine and Kola Syrup

\$9