

# 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

## 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 Baccato, 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

## 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

## 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 Kalimatxo**  
Classic Spanish Cocktail of Red Wine and Kola Syrup

**\$9**

# NEGRONI VARIATIONS

ALL VARIATIONS..... \$10

*A coachman, a count, and an aristocrat  
walk into a bar.....*



## **\*Boulevardier**

*Harry McElhone, Harry's New York Bar, Paris, 1927*  
Bourbon, Campari, Sweet Vermouth



## **White Negroni**

*Wayne Collinson, France, 2001*  
Gin, Luxardo Bitter, Lillet



## **Negroni Sbagliato**

*Mirko Stocchetto, Bar Basso, Milan, 1972*  
Sparkling Wine, Campari, Sweet Vermouth



## **Negroni Donata**

*Shaher Misif, Highball Lounge, Boston 2014*  
Gin, Campari, Sherry



## **Kingston Negroni**

*Joaquin Simo, Pouring Ribbons, New York, 2013*  
Smith and Cross, Campari, Sweet Vermouth

*"This drink isn't strong enough!"  
"Please make mine with Gin!"  
"And bubbles for Me!"*



## **Rosita**

*Mr. Boston Official Bartender's Guide, 1988*  
Reposado Tequila, Campari, Blanc Vermouth,  
Sweet Vermouth, Orange Bitters



## **Oaxacan Negroni**

*William Aporih, Anejo Tribeca, New York 2015*  
Mezcal, Gin, Campari, Sweet Vermouth,  
Mole Bitters



## **Bitter French**

*Phil Ward, Death and Co, New York, 2008*  
Gin, Campari, Lemon, Simple, Sparkling Wine



## **Left Hand**

*Sam Ross, Milk & Honey, New York 2007*  
Bourbon, Campari, Sweet Vermouth, Mole Bitters



## **Scorched Earth**

*Nicholas Hearin, Restaurant Eugene, Atlanta 2006*  
Mezcal, Cynar, Campari