



COCKTAILS

CLASSICS

MARTINI 18

GIMLET 18

FRENCH 75 18

DAIQUIRI 18

MANHATTAN 18

SAZERAC 18

SIGNATURES

THE LADY DAY 20

Gin, fresh lemon juice, orgeat, muddled strawberry, Peychaud's bitters

*Vito Dieterle recipe / Army Navy variation

THE PALMETTO 20

White Rum or Vodka, fresh lemon juice, apricot liqueur, orange liqueur

*Harry Craddock The Savoy Cocktail Book 1930

QUEENS PARK SWIZZLE 20

White Rum or Gin, fresh lime juice, mint, Demerara sugar, Peychaud's and Angostura bitters

*Hugh D. Marshal, Trinidad and other cocktails 1932

THE HOT HOUSE 20

Gin, fresh lemon juice, cucumber, cane sugar, float of Absinthe

*Lauren Schell, Little Branch

THE PALMA FIZZ 20

Vodka, fresh lime juice, ginger, rose water

*Sasha Petraske, Milk & Honey 2002

MEDICINA LATINA 20

Tequila, ginger, honey, fresh lime juice, float of Mezcal

*The Varnish Bar, LA

DON LOCKWOOD 20

Bourbon, Islay Scotch, maple, chocolate bitters

*Abraham Hawkins, Dutch Kills, 2010

THE EXPAT 20

Bourbon, fresh lime juice, cane sugar, Angostura bitters

*Vito Dieterle / Lauren Schell, Little Branch

THE UP TO DATE 20

Rye whiskey, Amontillado sherry, Curaçao, Angostura bitters

*Hugo Ensslin, Recipes from Mixed Drinks, 1916

THE MONK BUCK 20

Cognac, fresh lime juice, ginger, float of the yellow Chartreuse

*Charles Barker, The Gentleman's Companion, 1931