

• **bloody mary** •

- **house mary** • *house made infusion of tito's american corn vodka, kosher dill pickle brine, garlic cloves, fresh grated horseradish, fresh dill, black peppercorns, cholula hot sauce and old bay seasoning, mixed with hunt's tomato juice. served with a celery heart, caper berry, pepperoncini and a hot pepper stuffed olive garnish* • **8**

• **aperitivo (italian), aperitif (french)** •

meant to whet the appetite and help create a convivial atmosphere for conversational engagement (e.g., social intercourse)

a great pre cocktail while you are deciding on your cocktail!

- **campari** • **24% abv** • **italy** • *on the rocks, splash soda, orange twist* • **6**
- **bonal gentiane-quina** • **16% abv** • **france** • *on the rocks, lemon peel* • **6**
unfermented juice of white grapes, fortified then infused with gentian root, cinchona (quinine) and herbs of the grand chartreuse mountains
- **lillet** • **17% abv** • **france** • *on the rocks, splash of soda, orange twist* • **6**
85% semillon and 15% macerated liqueurs, citrus liqueurs (peels of sweet oranges from spain and morocco and peels of bitter green oranges from haiti). the mix is then stirred in oak vats
- **cocchi americano** • **17% abv** • **italy** • *on the rocks, splash soda, orange slice* • **6**
moscato di asti wine is fortified, then flavored with an infusion of cinchona bark (quinine), citrus peel, spices and other botanicals.
- **byrrh grand quinquina** • **18% abv** • **italy** • *on the rocks, lemon peel* • **6**
unfermented juice from carignan and grenache grapes, dry red wine, fortified and infused with spices, (orange and coffee among them) cinchona bark, then stirred in oak barrels
- **negrini** • **10**
plymouth gin, campari, carpano 'antica formula' sweet vermouth, orange peel
- **aperol spritz** • **10**
aperol, prosecco, club soda, orange slice
- **stroll along the seine** • **8**
lillet rose, bonal gentiane-quina, lemon juice, chilled, straight up, orange peel
- **robys fizz** • **8**
lillet rose, solerno blood orange liqueur, grapefruit juice, club soda, lemon peel

• **aperitivo (italian), aperitif (french) • cont.**

• **pineau des charentes** • 2 oz pour
served over ice block

pineau des charentes is a wine fortified with cognac. it is made using a ratio of three parts fresh grape juice to one part **cognac**, which has been distilled and aged for at least one year prior to the grape must's introduction. white pineau, which derives from a variety of grapes including ugni blanc, merlots blanc and noir, colombard and sauvignon are aged at least 18 months

• **pierre ferrand pineau des charentes blanc** • 17% abv • **cognac, france** • **8.5**

very fresh taste with a nice balance between the sweetness and the acidity. complex and elegant nose with notes of honey, peach, prune, fig, almond, and a hint of vanilla.

• **vermouth** • 2 oz pour
served over ice block with orange peel

vermouth is an aromatized wine fortified with neutral spirits that is macerated with a selection of herbs, fruits and roots. the word "vermouth" comes from the german word for "wormwood", which was originally one of its primary infused ingredients.

• **atxa vermouth rojo** • 15% abv • **basque country, spain** • **4.5**

licorice and wild herbs framed by bitter components and a markedly wild berry fruit, cherry

• **yzaguirre rojo 'reserva'** • 18% abv • **reus, catalonia, spain** • **5**

intense aroma, herby and spicy notes. long, intense and slightly bitter aftertaste with balsamic, orange and cinnamon notes. aged for 12 months in 5,000-liter barrels

• **priorat natur vermut** • 16% abv • **falset, priorat, catalonia, spain** • **6**

savory nose with wild thyme. lushly textured, the profile is both bitter and sweet, fruity and nutty. aged for two years in two 30,000-liter barrels that still hold some of their first vermouth, made over a century ago. this is thanks to their system of aging, a two-barrel modified solera system that they call sistema de madre.

• **punt e mes** • 16% abv • **italy** • **6.5**

developed in 1870 in antonino carpano's bar in piedmont the name translates to "point and a half" and, so the story goes, it's one part vermouth and half a part intensely herbal-bitter quina liqueur. aromas reminiscent of herbs, with hints of quina, toffee and cloves. soft, pleasantly bitter, slightly sweet, marked by captivating accents of orange zest

"alcohol, because no really good story ever started with a salad."

— anonymous

- **spanish sherry** • 2 oz pour
served neat

fino and manzanilla

these are the freshest, lightest styles of sherry. these age for as few as two or as many as ten years under a layer of flor (yeast film). they are delicious with olives, marcona almonds, anything from the sea, cured things, fried things, spicy things and cured meats. with oysters, both of these sherries vie with champagne as the greatest pairing on earth.

- **lustau fino 'jarana'** • very dry • jerez, spain • **4.5**
taste profile • delicate, light and dry, with pecan, brazil nut aromas, nice acidity, citrus notes on finish
- **lustau manzanilla 'papurusa'** • very dry • jerez, spain • **4.5**
taste profile • bone dry, yeasty, lemony, nutty aromas and a characteristic whiff of the salty atlantic

• amontillado

*when a fino's layer of flor fades or the wine is intentionally fortified to a high strength, it begins to oxidize and change character. this is an amontillado sherry or, simply put, an aged fino. these wines have some of the salty bite of a fino but with a darker color and a nuttier, richer finish on the palate.
pair with almonds, iberico ham, sautéed mushrooms, smoked fish, manchego, aged cheddar*

- **lustau pedro rare amontillado 'escuadrilla'** • dry • jerez, spain • **6**
taste profile • dry, rich, salty caramel, walnut, coffee, white pepper, smoke and molasses on the finish
- **lustau almacenista 'obregon' amontillado del puerto** • dry • jerez, spain • **7.5**
taste profile • big, creamy, almonds, vanilla, toffee, salt, almonds and a light bittersweet edge.
- **lustau '30' year old amontillado** • dry • jerez, spain • **20**
taste profile • coffee beans, nuts, leather, cloves, caramel, dry, rich, intense, tremendous length

• palo cortado

a less common style of sherry that occurs when flor yeast dies unexpectedly and the wine begins to take on oxygen. a salty character, with a richer body and more intensity. it can behave like an amontillado on the palate but often shows a great balance of richness and delicacy. pair with indian curry, smoked fish, cured cheeses, nuts, oily fish, patés, especially game, smoked duck, asparagus and mushrooms

- **lustau palo cortado 'peninsula' sherry** • medium dry • jerez, spain • **6**
taste profile • warm baking spices, bready aroma, refreshing, clean finish
food pairing • indian curry, smoked fish, cured cheeses, nuts, oily fish, asparagus and mushrooms

• oloroso

complex brown-colored sherries, olorosos develop in barrel without the protective flor layer, often for many years. the result is a complex, rich, dry, nutty style of sherry with aromas of wood and raisins. grilled red tuna steak, nuts, blue or strong-flavored cheeses, brie, duck, pork, wild game, red meats, cured meats, smoked bacon, foie gras, bitter chocolate.

- **lustau oloroso 'don nuño' sherry** • dry • jerez, spain • **6**
taste profile • salted caramel, dates, green tea, blood orange. full-body, clean finish, well-balanced acidity
- **lustau almacenista 'jarana' oloroso 'pata de gallina'** • dry • jerez, spain • **7.5**
taste profile • smooth, beautifully rounded and oily, hint of sweetness. berry fruits and dried figs.

• **martinis** •
crafted from the best of ingredients!

• ***housetini • 10**

*bombay gin **or** tito's vodka, mist of noilly prat dry vermouth, straight up or on the rocks, castelvetrano sicilian olives, lemon twist or onion, dirty or not.*

• **the 'filthy' martini • 12**

*bombay sapphire gin **or** stoli vodka, unfiltered, first pressed spanish olive juice garnished with inappropriately suggestive olives. young, fresh and filthy. way dirtier than dirty!*

• **vesper martini • 12 (our tweak on james bond's favorite libation)**

beefeater london dry gin, stolichnaya vodka, cocchi americano, lemon peel

• **cucumber ginger martini • 12**

hendrick's gin, fresh ginger infused syrup, cucumber slices

• **marguerite • 11**

*the forefather to the modern day dry martini (circa 1896!)
hayman's london dry gin, noilly prat dry vermouth, scrappy's orange bitters*

• **black and blue martini • 15**

*belvedere '**smogory forest**' and belvedere '**lake bartezek**' single estate rye vodkas, a mist of noilly prat french dry vermouth, a grind of fresh **black** pepper and '**roth**' wisconsin buttermilk **blue** cheese stuffed castelvetrano olives from sicily. (kudos to Cara)*

• **lavender lemon drop martini • 12**

ketel one citroen vodka, pierre ferrand dry curaçao, fresh lemon juice, lavender bud infused syrup, lemon peel

• **citrus martini • 12**

ketel one vodka, aperol, fresh lemon juice, simple syrup, lemon peel

• **the yayo (aka 'the scarface' martini) • (say hello to my little friend!) • 14**

ciroc pineapple vodka, pierre ferrand dry curacao, domaine canton ginger and cognac liqueur, lime juice, simple syrup, pineapple foam, ciroc pineapple vodka infused fresh pineapple garnish

• **chocolate martini • 12**

van gogh rich dark chocolate vodka, godiva chocolate liqueur, chocolate drizzle

***feel free to add (3) castelvetrano sicilian olives
stuffed with roth wisconsin buttermilk blue® cheese to your martini • 1.5**

(olives are stuffed to order)

"i drink too much. last time i gave a urine sample it had an olive in it"
- rodney dangerfield

• gin and vodka cocktails •

• bee's knees • 9

tanqueray gin, fresh lemon juice, honey syrup, scrappy's lavender bitters, chilled, straight up, luxardo maraschino cherry garnish

• french 75 #2 • 9

haymen's old tom gin, lemon juice, simple syrup, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a lemon peel garnish

• aviation cocktail • 12

bulldog lavender infused london dry gin, luxardo maraschino liqueur, lemon, rothman & winter crème de violette, chilled, straight up, maraschino cherry

• cucumber gin cocktail • 12

hendrick's gin, fresh cucumber juice, lemon juice, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a cucumber garnish

• hawaiian sunset • 10

absolut vodka, lemon and lime juice, housemade orgeat syrup, jack rudy grenadine, served chilled, straight up in a coupe glass, garnished with a lemon and luxardo cherry

• corpse reviver #2 • 12

tanqueray gin, pierre ferrand dry curaçao, cocchi americano, kübler absinthe mist, fresh lemon juice, chilled, straight up, luxardo maraschino cherry, orange peel

• vodka and charred grapefruit • 8 • (gf)

tito's american corn vodka, tonic infused with charred grapefruit peel, lime, lemon and local bulls bay salt works sea salt, club soda, red grapefruit slice garnish

• texas mule • 8 • (gf)

tito's american vodka, fresh ginger syrup, club soda, icy cold copper mug, lime garnish

• rum cocktails • (gf)

• 'le' hemingway daiquiri • 9

our french rhum version of the classic. clement rhum blanc agricole from the island of martinique, grapefruit juice, fresh lime juice, luxardo maraschino liqueur, lime wheel

• mojito • 9

flor de cana 4 yr. old silver rum, fresh lime juice, fresh mint, demerara syrup

• demerara daiquiri • 9

smokey, hamilton 86 demerara rum, fresh lime juice, simple syrup, lime wheel

• 'mahk' and stormy • 9

*gosling's black seal rum, fresh ginger syrup, club soda, fresh lime juice. **wicked delicious!***

• jamaican old fashioned • 14

appleton 12 year old rum aged in spent jack daniels barrels, roasted pineapple syrup, bittercube jamaican bitters, ice block, grapefruit peel

"trust me, you can dance"

- vodka

• tiki cocktails • (gf)

these are not cheesy 70's and 80's fruit juicy, overly sweet cocktails. these are the real mccoys! with the addition of a few modern tweaks and twists, these are the original, no longer secret recipes from the 1930's thru the 1960's direct from **don the beachcomber's** and **trader vic's** restaurant drink menus. the exotic tastes of over a dozen rums from around the world, the perfect balance of sweet and citrusy sour along with the complex, underlying flavors of vanilla, ginger, honey, almond, cinnamon, clove and allspice makes one understand why this was truly one of the most remarkable eras in cocktail history.

- **pina colada • 9 • (a much lighter, more refreshing version of this rum classic)**

flor de cana silver 4 yr old rum, house made coconut orgeat, pineapple juice, fresh lime juice, simple syrup, chilled, straight up, rum infused pineapple wedge

- **pain killer • 10**

pusser's navy strength rum, fresh muddled orange, pineapple juice, coconut cream, rum infused pineapple wedge, fresh grated nutmeg

- **mai tai • 12**

zaya 16 year old dark rum, house made orgeat syrup, fresh lime juice, pierre ferrand dry curaçao, crushed ice, mint sprig

- **ancient mariner • 10**

lemon hart original demerara rum, st. elizabeth's pimento allspice dram, meyers dark jamaican rum, simple syrup, lime juice, grapefruit juice, lime wedge, fresh mint

- **jet pilot • 12**

appleton estate signature rum, bacardi gold, demerara 151 rum, absinthe mist, lime juice, grapefruit juice, cinnamon syrup, falernum, elemakule tiki bitters, luxardo cherry

- **planters punch • 11**

appleton estate signature rum, myer's rum, cruzan single barrel, fresh lime juice, simple syrup, falernum, jack rudy real grenadine, elemakule tiki bitters, fresh mint

- **donga punch • 11**

clement 'select barrel' rhum agricole, fresh lime juice, grapefruit juice, cinnamon syrup, swizzled with shaved ice, lime wheel and sprig of fresh mint garnish

- **zombie • 14**

appleton estate signature rum, bacardi gold, lemon hart original demerara 151, lime juice, grapefruit juice, cinnamon syrup, jack rudy real grenadine, falernum, elemakule tiki bitters, served with shaved ice in a tiki mug, garnished with sprig of fresh mint and umbrella

(limit one per person!)



**and then alcohol said "let's put that on facebook, it's hilarious."
but alcohol was wrong. so very wrong.**

• tequila and mezcal cocktails •

- **chaparrito • ('shorty') • 9 • (gf)**
el jimador silver tequila, solerno blood orange liqueur, house sour mix, orange wedge
- **margarita • 9 • (gf)**
lunazul 100% blue weber agave tequila, patron citronge orange liqueur, fresh lime and lemon juice, organic agave nectar, orange wedge garnish, salt rim
- **palomina • 10 • (gf)**
tanteo jalapeno infused tequila, red grapefruit juice, organic agave nectar, lime juice, club soda, rimmed with sea salt, lime zest and ancho chile powder, cucumber slice garnish
- **mezcalita • 11 • (gf)**
banhez mezcal, pierre ferrand dry orange curaçao, fresh lime and lemon juice, agave syrup, sea salt, roasted agave worm and oaxacan chili rim, orange wedge garnish
- **the 'oaxacan' • 12 • (gf)**
del maguey 'vida' single village mezcal, lemon peel, cocoa nib and dried chili pepper infused simple syrup, ice block, lime peel
- **sandía • 11 • (gf)**
el jimador silver tequila, watermelon juice, lemon juice, mint simple syrup served on an ice block garnished with fresh watermelon and a sprig of mint
- **mercadito • 14 • (gf)**
casa nobles 'crystal' tequila, organic agave nectar, fresh lime juice muddled with cucumber, fresh cilantro, & jalapeno, lime zest, sea salt and ancho chili powder rim
- **mejorita • 15 • (the ultimate margarita!) • (gf)**
don julio silver tequila, pierre ferrand dry curaçao, fresh lemon juice, fresh lime juice, organic agave nectar, served straight up, topped with a 'grand ma' and sea salt foam

• tequila flights • (gf)

a great way to taste and compare. 3/4 oz. on each pour

- **i'm drawing a 'blanco' • 16 • forget your troubles!**
el jimador 'blanco' • patron 'blanco' • don julio 'blanco'
- **el guapo • 18 • pair with medium rare bat.**
casamigos 'blanco' • casamigos 'reposado' • casamigos 'anejo'
- **abraxas • 30 • carlos's favorite set!**
casa noble 'crystal' • casa noble 'reposado'
casa noble 'anejo' • casa noble 'extra anejo'
- **muy, muy, muy bueno • 50 • i think that says it all.**
expresiones del corazon anejo 'sazerac rye'
expresiones del corazon anejo 'old rip van winkle'
don julio '1942' 30 month anejo • casa noble 'single barrel 5 yr. old extra anejo'

"one tequila, two tequila, three tequila, floor"

- george carlin

• rye and bourbon cocktails •

- **'r' squared perfect manhattan • 12** (*uber-dry cocktail inspired by an international man of mystery*)
rittenhouse 100 proof rye whisky, cocchi americano, punt e mes vermouth, house made charred cedar bitters, ice block, luxardo infused cherry, lemon peel
- **sazerac • 12**
knob creek 100 proof small batch rye, kübler absinthe mist, sugar cube, peychaud's bitters, chilled, straight up, lemon peel
- **sicilian manhattan • 12**
templeton small batch rye whisky, amaro averna, solerno blood orange liquor, chilled, straight up, orange peel
- **red hook • 12**
rittenhouse 100 proof rye whisky, punt e mes vermouth, luxardo maraschino liqueur, chilled, straight up, luxardo infused cherry
- **smoked honey bourbon sour • 10**
knob creek 100 proof small batch bourbon, bitter orange, lemon and honey smoked with bourbon barrel staves, lemon peel
- **charred cedar manhattan • 14**
bulleit bourbon, carpano antica sweet vermouth, cedar smoked glass, house made charred cedar bitters, luxardo cherry, ice block
- **classic whiskey sour • 10**
*charleston, south carolina's own **virgil kaine** 'robber baron' 91 proof rye whisky, fresh lemon juice, simple syrup, bitters, pasteurized egg white, straight up, coupe glass*
- **brooklyn cocktail • 12**
rittenhouse 100 proof rye whisky, amer picon, noilly prat dry vermouth, luxardo maraschino liqueur, chilled, straight up in coupe glass, orange peel
- **mint julep • 9**
makers mark bourbon, simple syrup, fresh mint, crushed ice, julep silver cup
- **the boulevardier • 11**
makers mark bourbon, campari, noilly prat sweet vermouth, chilled, straight up, orange peel
- **bacon and bourbon old fashioned • 12**
larceny bourbon infused with berkshire apple wood smoked bacon, vermont maple syrup, angostura bitters, ice block, orange peel
- **kentucky velvet • 12**
knob creek, john d taylor's velvet falernum, lime juice, fresh ginger syrup, ice block
- **barrel aged old fashioned • 12**
bulleit kentucky straight 90 proof bourbon whisky, cinchona bark, burnt sugar, spices and orange peel aged in willett bourbon barrels, ice block, orange peel
- **black walnut old fashioned • 12**
bulleit 90 proof bourbon whisky, nux alpina black walnut liqueur mist, demerara simple syrup, scrappy's orange bitters, ice block, lemon peel

• cognac and armagnac cocktails •

• vieux carré (voo-ka-ray) • 12

templeton small batch rye whisky, pierre ferrand 1840 cognac, benedictine, niolly prat vermouth rouge, peychaud's bitters, ice block, luxardo cherry garnish

• french 75 • 12 • (gf)

pierre ferrand 1840 cognac, lemon juice, simple syrup, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a lemon peel garnish

• gascony manhattan • 14

rittenhouse 100 proof rye whisky, saint-vivant armagnac, amaro lucano, angostura bitters, chilled, stirred, served over an ice block

• barrel aged cocktails •

aged in-house in charred oak barrels

• **red hook • 14 • (still aging in barrel)** • slaughter house american whiskey, punt e mes vermouth, luxardo maraschino liqueur, chilled, straight up, coupe glass luxardo cherry

• **negroni • 14 • (aged 42 days)** • plymouth original gin, campari bitter aperitif, punt e mes vermouth, chilled, ice block, orange peel garnish

• **rough and tumble • 14 • (aged 45 days)** • redemption prohibition-style bourbon whiskey blended with 100 proof knob creek bourbon, amaro ramazzotti digestive, green chartreuse, angostura bitters, chilled, served straight up in a coupe glass

• **vieux carre • 14 • (aged 32 days)** • rittenhouse 100 proof american whiskey, pierre ferrand 1840 cognac, benedictine, niolly prat vermouth rouge, peychaud's bitters, ice block, luxardo cherry garnish

• **smoke gets in your 'rye' • 14 • (aged 21 days)** • rittenhouse 100 proof american whiskey, sombra mezcal, amaro averna digestivo, aperol, st. germaine, burnt orange oil

• **sazerac • 14 • (aged 32 days)** • sazerac american whisky, pierre ferrand 1840 cognac, demerara simple syrup, peychaud's bitters, absinthe mist, chilled, double rock glass

