

# COCKTAILS

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<b>Home Turf</b> . . . . .	10
blanco tequila/lime/Campari/cassis/agave/8th Wonder AstroTurf	
<b>Improved Moscow Mule</b> . . . . .	11
vodka/lime/aperol/ginger	
<b>Fistful of Dollars</b> . . . . .	12
bourbon/Benedictine/swedish punsch/bitters	
<b>P &amp; P House Martini</b> . . . . .	13
gin/dry vermouth/sherry/pineau de charentes/orange bitters	
<b>Locust Valley Lockjaw</b> . . . . .	12
applejack/Aperol/blanc vermouth/coriander berry	
<b>Howling Owl</b> . . . . .	12
absinthe/coconut/pineapple/lime/fernet	
<b>Jackboot</b> . . . . .	13
genever/sherry/balsamic/bitters	
<b>Beginner's Luck</b> . . . . .	13
aguardiente de cana/orange/lemon/clove/bitters	
<b>Equipo Milano</b> . . . . .	9
gin/Cardamaro/lemon/soda	
<b>74 Problems</b> . . . . .	12
applejack/lemon/Suze/rosemary/sparkling wine	

# SWEET & FORTIFIED

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*by the glass (3oz.)/by the bottle*

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## **SHERRY**

Pedro Ximenez, "Aurora," Bodegas Yuste, Jerez, NV 500ml . . . . .	8/40
Oloroso/PX, Lustau, East India Solera, NV . . . . .	.7/56

## **CHINATO**

Vergano, Moscato, "Luli," Piedmonte, Italy, NV, 500ml . . . . .	20/100
Vergano, Nebbiolo, Piedmonte, Italy, NV 500ml . . . . .	20/100

## **PORT**

Ware's Otima, 20 years old Tawny, Portugal, NV, 500ml . . . . .	20/100
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## **FRIZZANTE**

Moscato d'Asti, Vietti Cascinetta, Piedmonte, Italy, NV . . . . .	9/36
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## **BANYULS**

Domaine La Tour Vieille, Rimage, France, 500ml . . . . .	16/80
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## **NOBLY ROTTEN**

Weinlaubenhof Alois Kracher, Cuvee Auslese, Burgenland, Austria, NV, 375ml . . . . .	64
Chateau d'Armajan des Ormes, Sauternes, 375ml . . . . .	15/60
Tokaji Aszu, Royal Tokaji Co., "5 Puttonyos," Hungary, 2008, 500ml . . . . .	22/110

## **MACVIN**

Jean Francois Ganevat, Macvin, Jura, France, NV. . . . .	.16/128
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## **VIN SANTO**

Capezzanna Vin Santo di Carmignano Riserva, Tuscany, Italy, 2007, 375ml . . . . .	20/100
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## **MARSALA**

Marco de Bartoli, 10 year old, Superiore Riserva, Sicily, Italy, 500ml . . . . .	150
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## **MADEIRA**

Rainwater 5 yr Madeira, Broadbent, Portugal, NV. . . . .	5/40
Malmsey 10 yr Madeira, Broadbent, Portugal, NV. . . . .	.15/120
Sercial 10 yr Madeira, Broadbent, Portugal, NV . . . . .	.15/120
Sercial, RWC, Historic Series, "Charleston," Sercial, Portugal, NV . . . . .	.16/128
Verdelho, RWC, Historic Series, "Savannah," Portugal, NV . . . . .	.16/128
Malmsey, RWC, Historic Series, "New York," Portugal, NV . . . . .	.16/128
Bual, RWC, Historic Series, "Boston," Portugal, NV . . . . .	.16/128
Malvasia, RWC, Historic Series, "T. Jefferson Special Reserve," Portugal, NV . . . . .	20/160

# SPIRITS

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## ***Vermouth & Aperitif Wines***

Bonal . . . . .	6
Byrrh Quinquina . . . . .	6
Cocchi Americano . . . . .	5
Cocchi Vermouth di Torino . . . . .	5
Carpano Antica. . . . .	17
Dolan Blanc . . . . .	5
Miro Extra Dry. . . . .	4
Miro de Reus. . . . .	4

## ***Cordials***

Aperol . . . . .	8
Benedictine . . . . .	10
Campari . . . . .	8
Chartreuse (Green & Yellow) . . . . .	12
Chartreuse V.E.P. (Green & Yellow) . . . . .	30
Hayman's Sloe Gin . . . . .	7
Linie Aquavit . . . . .	8
Pimm's No. 1 . . . . .	8
Suze . . . . .	10

## ***Absinthe***

Kubler Swiss Absinthe . . . . .	10
St. George Absinthe Verte . . . . .	12
Mansinthe . . . . .	14

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## ***Whiskey***

<b>Suffering Bastard</b> . . . . .	12
<i>complex &amp; refreshing</i> bourbon/gin/lemon/ginger beer/bitters	

<b>Penicillin</b> . . . . .	12
<i>smoky &amp; tart</i> scotch/lemon/honey/ginger/bitters	

<b>Vieux Carre</b> . . . . .	12
<i>like you're sitting in the French Quarter</i> cognac/rye/torino vermouth/benedictine/bitters	

<b>Boulevardier</b> . . . . .	10
<i>hints of bitter orange &amp; chocolate</i> bourbon/campari/sweet vermouth	

<b>Porteño</b> . . . . .	12
<i>approachable &amp; herbaceous</i> bourbon/falernum/cherry/lime/fernet	

## ***Sherry/Vermouth***

<b>Sherry Cobbler</b> . . . . .	8
<i>fruity &amp; refreshing</i> Manzanilla sherry/fruit	

<b>Adonis</b> . . . . .	12
<i>herbaceous with hints of vanilla</i> palo cortado/sweet vermouth/bitters	

<b>Chrysanthemum</b> . . . . .	10
<i>floral &amp; herbaceous</i> vermouths/Benedictine/absinthe/bitters	

*\*A quintessential New Orleans cocktail, meaning "Old Square" in reference to the Quarter, is accredited to Victor Bergeron of the Carousel Bar circa 1938*

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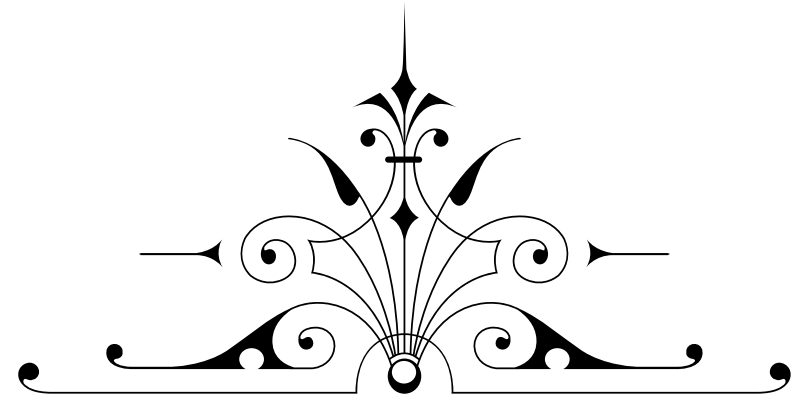
## *Gin*

<b>Corpse Reviver #2</b> . . . . .	.12
<i>tart, herbaceous &amp; refreshing</i> gin/lemon/combiervermouth Americano/absinthe	
<b>Bramble</b> . . . . .	.10
<i>citrus &amp; fruit</i> gin/lemon/cassis	
<b>Ford Cocktail</b> . . . . .	.12
<i>boozy &amp; bold</i> gin/vermouth/benedictine/orange bitters	
<b>Alaska</b> . . . . .	.12
<i>bright &amp; herbaceous</i> gins/yellow chartreuse/bitters	

*\*From "Bartender's Manual", Harry Johnson, 1882.*

## *Brandy*

<b>Sidecar</b> . . . . .	.13
<i>a cognac daisy</i> cognac/dry curacao/lemon	
<b>Marconi Wireless</b> . . . . .	.12
<i>boozy with a hint of fruit</i> applejack/sweet vermouth/bitters	
<b>Japanese.</b> . . . . .	.12
<i>silky smooth</i> cognac/orgeat/bitters	



**“A MAN’S GOT TO BELIEVE  
IN SOMETHING. I BELIEVE I’LL  
HAVE ANOTHER DRINK.”**

**—W. C. FIELDS**



# SPIRITS

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## **Rum/Rhum**

Cana Brava . . . . .	7
Gosling Old Rum . . . . .	20
Hamilton Demerara . . . . .	7
Hamilton Demerara 151 . . . . .	10
Hamilton Jamaican Pot Still Black . . . . .	7
Hamilton Navy Strength. . . . .	8
La Favorite Rhum Agricole Blanc . . . . .	8
La Favorite Rhum Agricole Vieux . . . . .	10
Panama Pacific 9yr . . . . .	9
Panama Pacific 23yr. . . . .	18
Paranubes Oaxaca . . . . .	8
Plantation "Grand Reserve" 5yr . . . . .	8
Plantation XO . . . . .	15
Plantation Pineapple . . . . .	12
Ron Navazos Palazzi Oloroso Cask . . . . .	40
Ron Zacapa XO . . . . .	24
Smith and Cross Jamaican Pot-Still . . . . .	11

## **Brandy/Cognac/Calvados**

Chateau Arton Blanche . . . . .	10
Chateau Arton La Reserve. . . . .	19
Chateau Arton 2005 . . . . .	40
Cyril Zang's 00 Cidre Eue de Vie. . . . .	20
Domaine d'Aurensan . . . . .	45
Laird's Applejack, 80 Proof . . . . .	7
Navarre Vieille Reserve Cognac . . . . .	50
Pierre Ferrand '1840' Cognac . . . . .	10

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## **Agave**

<b>La Ultima Palabra</b> . . . . .	13
<i>herbal, citrusy, &amp; refreshing</i> mezcal/lime/maraschino/green chartreuse	

<b>El Diablo</b> . . . . .	11
<i>fruity, citrus &amp; ginger</i> blanco tequila/lime/ginger/cassis/ginger beer	

<b>Rosita</b> . . . . .	10
<i>bitter &amp; boozy</i> reposado tequilas/Campari/vermouths	

<b>*Kentucky Club Margarita.</b> . . . . .	10
<i>the classic you know and love</i> blanco tequila/lime/combiar/agave	

*\*this classic recipe was perfected at Club Kentucky in Ciudad Juarez, Mexico during prohibition. Still open today, the bar was a refuge across the border for those in need of a cocktail*

## **R(h)um**

<b>Daiquiri</b> . . . . .	9
<i>tart tempered with a hint of sweet</i> white rum/lime/turbinado	

<b>Hurricane</b> . . . . .	10
<i>bold fruit &amp; lemon</i> rum/lemon/passion fruit	

<b>Mai Tai</b> . . . . .	10
<i>classic tiki</i> rums/lime/orgeat/combiar	

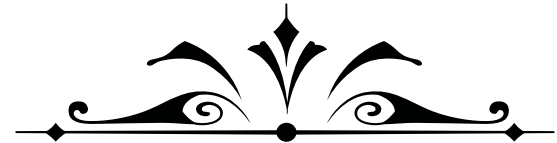
<b>Captain's Blood</b> . . . . .	12
<i>citrus &amp; funky</i> rum/lime/bitters	

# SPIRITS

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## *Agave*

Cimarron Blanco . . . . .	8
Corazon Expresiones Sazerac Rye . . . . .	16
Corazon Expresiones George T. Staggs . . . . .	16
Del Maguey Vida . . . . .	10
Del Maguey Pechuga . . . . .	30
Fortaleza Blanco . . . . .	15
Fortaleza Reposado . . . . .	18
Fortaleza Anejo . . . . .	24
Mezcal Vago Elote . . . . .	14
Pueblo Viejo Reposado . . . . .	9
Tequila Ocho Blanco . . . . .	12
Tequila Ocho Reposado . . . . .	15
Tequila Ocho Anejo . . . . .	18



“I FEEL BAD FOR PEOPLE WHO  
DON’T DRINK. WHEN THEY  
WAKE UP IN THE MORNING,  
THAT’S AS GOOD AS THEY’RE  
GOING TO FEEL ALL DAY.”

—FRANK SINATRA



# SPIRITS

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## *Gin*

Aviation . . . . .	9
Bols Genever . . . . .	10
Citadelle . . . . .	7
Ford’s Gin . . . . .	7
Hendrick’s . . . . .	9
Highborn Texas Dry . . . . .	7
Junipero . . . . .	11
Hayman’s Old Tom . . . . .	9
Hayman’s Royal Dock . . . . .	9
Jensen’s . . . . .	12
Ransom Old Tom . . . . .	12

## *Vodka*

Belvedere . . . . .	13
Barr Hill Vodka . . . . .	14
Ketel One . . . . .	10
Tito’s. . . . .	8
42 Below . . . . .	7

## *Amari*

Amaro Averna . . . . .	9
Salers Gentiane . . . . .	7
Cynar . . . . .	8
Fernet Branca . . . . .	9
Cardamaro . . . . .	9
Cardamaro . . . . .	9