

FEATURED COCKTAILS

THE AVIATION COCKTAIL 15

AVIATION GIN, LUXARDO MARASCHINO, ROTHMAN & WINTER CRÈME DE VIOLETTE, FRESH LEMON

1944 MAI TAI 16

SMITH & CROSS NAVY STRENGTH, RHUM BARBANCOURT 8 YR., PIERRE FERRAND DRY ÇURACAO, HOUSEMADE ORGEAT

THE PALOMA 16

OLMECA ALTOS PLATA TEQUILA, SPARKLING GRAPEFRUIT CRAFT SODA, CAYENNE/SALT RIM

NEW YORK SOUR 20

HUDSON SINGLE MALT WHISKEY, FRESH LEMON, EGG WHITE, LONG ISLAND MERLOT FLOAT

BARREL AGED CHOCOLATE CHERRY OLD FASHIONED 17

RUSSEL'S RESERVE 10 YR BOURBON, TEMPUS FUGIT CRÈME DE CACAO, CHERRY HEERING, DEMERARA SYRUP, CHOCOLATE BITTERS

HOUSE MADE ROCK 'N RYE 16

GEORGE DICKEL RYE WHISKY, ROCK CANDY, ORANGE, SPICES

GRAND SIDECAR 18

REMY MARTIN VSOP, GRAND MARNIER CORDON ROUGE, FRESH LEMON

AFTER DINNER CLASSICS AND CONTEMPORARIES

GRASSHOPPER 18

CRÈME DE MENTHE, CRÈME DE CACAO, FERNET BRANCA, VANILLA BEAN ICE CREAM, CHANTILLY CREAM, SHAVED CHOCOLATE

IRISH COFFEE 18

JAMESON WHISKEY, BAILEYS IRISH CREAM, BROWN SUGAR, FRENCH ROAST COFFEE

MEXICAN HOT COCOA 18

PATRON XO, ANCHO REYES LIQUEUR, BRULEED MARSHMALLOW, CHOCOLATE MOLE BITTERS

ALLSPICE ALEXANDER 18

CARDENAL MENDOZA BRANDY, ST. ELIZABETH ALLSPICE DRAM, CRÈME DE CACAO, CREAM, NUTMEG

STINGER 18

PIERRE FERRAND 1840, WHITE CRÈME DE MENTHE, CRUSHED ICE