

Classic Cocktails

Created by our master mixologist Colin Kiley!

Alpine Margarita 9.50

*Lunazul blanco tequila, St. Germain,
fresh lemon and lime juice*

Antiquity 10.50

*Pierre Ferrand 10 year, house-made
sugar syrup, Peychaud's, Angostura &
Fee Brothers' orange bitters*

Aviation 9

*Bombay dry, Luxardo maraschino,
crème violette, fresh lemon juice*

Bermuda Swizzle 10

*Matusalem platinum, fresh lime juice,
house-made falernum syrup,
Angostura bitters, soda water*

Blood and Sand 9

*Famous Grouse, Cherry Heering,
Italian vermouth, fresh orange juice*

Champs Elysée 12

*Pierre Ferrand 10 year, Yellow
Chartreuse, fresh lemon juice,
Angostura bitters*

Kentucky Cocktail 10

*Hirsch small batch, Luxardo
maraschino, fresh pineapple juice*

Parisian Orchid 10

*Svedka, St. Germain, fresh lemon
and pineapple juice*

Pegu Club Cocktail 9

*Hayman's Old Tom, orange Curacao,
fresh lime juice, Angostura bitters*

Tea for the Tillerman 9.50

*House-infused Earl Grey gin, allspice dram,
house-made honey syrup, fresh lemon juice,
Fee Brothers' grapefruit bitters*

Ward 8 9

*Old Overholt, fresh orange and lemon juice,
house-made grenadine*

Zombie 10.50

*Matusalem platinum, Appleton V/X,
orchard apricot liqueur, allspice dram,
fresh pineapple juice*

