

---

## Cocktails

---

### SUMMER 2019

- Southern Shandy** 11  
*-Charleston black tea and spice shine in this British inspired refresher*  
High Wire Southern Amaro, ginger, lemon, saison
- Dolores** 11  
*-citrus preserved at its best with a slight bite, herbal notes to balance*  
our limoncello, Hat Trick gin, Cappelletti, lemon
- The Cheshire Cat** 14  
*-a whimsical tippie that delights the palate and the eye*  
Espolón blanco tequila, cucumber, floral tinctures, lime
- Gentlemen Prefer Blondes** 16  
*-the negroni made over for layered sipability*  
Sipsmith gin, Suze, Amaro Nonino, Monterossa bianco
- Vieux Cray** 14  
*-a shout out to the Big Easy with hints of vanilla and cocoa*  
Rittenhouse rye, Pierre Ferrand ambre cognac, Punt e Mes, Licor 43, chocolate bitters
- Chinatown Paper Route** 15  
*-well rested bourbon, bold and boozy, with bitter orange and botanicals*  
Elijah Craig 12 year bourbon, Aperol, Amaro Nonino, St. George Bruto Americano

### ELEVATED CLASSICS

*with products from our close friends and brands that we are excited about*

- Pink Lady** 16  
St. George gin, pear brandy, raspberry, Jack Rudy grenadine, egg white, lemon
- Rosita** 17  
Herradura reposado tequila, Campari, Priorat Natur vermut, Carpano Antica
- Remember The Maine** 22  
Whistle Pig 10 year rye, Cocchi Barolo chinato, dark cherry,  
Angostura orange bitters, Pernod absinthe