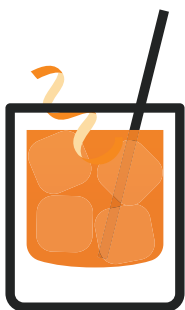


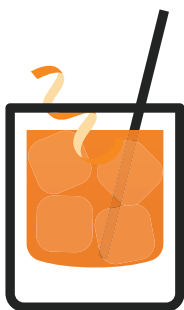
# COCKTAILS



## OLD FASHIONED

Bourbon, Angostura Bitters, Simple Syrup, Orange Peel

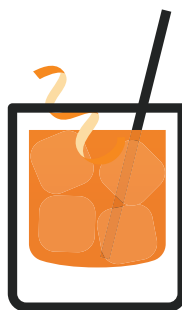
\$12



## VANILLA OLD FASHIONED

Bourbon, Vanilla Bourbon, Orange Bitters, Lemon Peel

\$12



## ARBEG OLD FASHIONED

Ardbeg 10yr, Angostura Bitters, Simple Syrup, Orange Peel

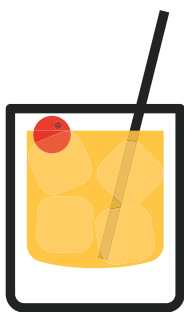
\$20



## SIDECAR

Cognac, Cointreau, Lemon Juice, Simple Syrup

\$12



## WHISKEY/BOURBON SOUR

Irish Whiskey/Bourbon, Egg whites, Lemon Juice, Simple Syrup, Angostura Bitters

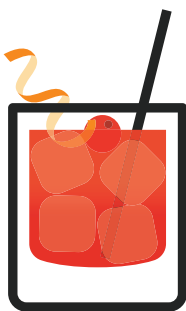
\$12



## BOTANIST AND TONIC

Botanist gin, fentimans tonic, lemon zest, lime zest, served in a fish bowl

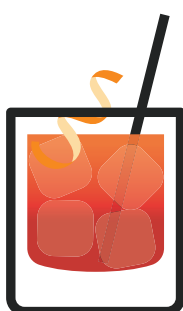
\$13



## NEGRONI

Gin, Vermouth, Campari, Simple Syrup, Orange Zest

\$12

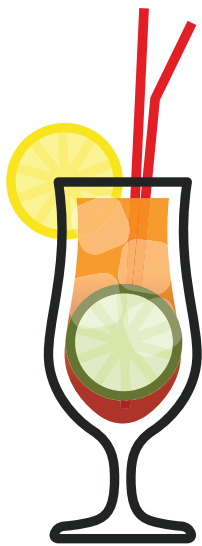


## BOULEVARDIER

Bourbon, Vermouth, Campari, Orange Bitters, Orange Zest

\$12

# COCKTAILS



## PIMMS'N'TRIMS

Pimms No.1, Knob Creek,  
Cucumber, Lemon  
Wheels, Lime Wedge,  
Orange Wedge, 7Up

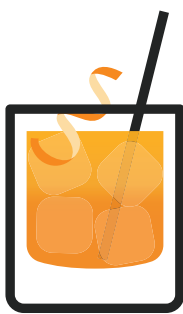
\$12



## VODKA/GIN CAESAR

House Vodka/House Gin,  
Clamato Juice, HP Sauce,  
Worcester Sauce, Hot Sauce

\$10



## PENICILLIN

Honey Ginger Syrup,  
Fresh Chilled Lemon Juice,  
Bruichladdich Laddie Classic,  
Bruichladdich Port Charlotte

\$19



## JAMESON MULE

Jameson Irish Whiskey,  
Orange Bitters, Ginger beer,  
Honey Ginger Syrup,  
Lemon Juice

\$12



## APEROL SPRITZ

Aperol, Soda, Cranberry,  
Orange twist

\$10



## FRENCH 75

Gin, Lemon Juice, Prosecco,  
Lemon Zest, Simple Syrup

\$15