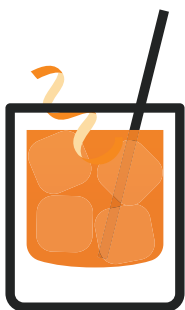


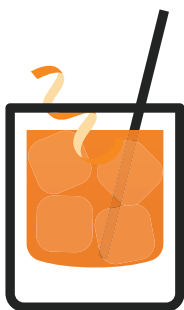
# COCKTAILS



## OLD FASHIONED

Bourbon, Angostura Bitters, Simple Syrup, Orange Peel

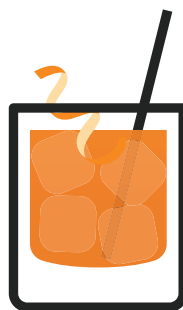
\$12



## VANILLA OLD FASHIONED

Bourbon, Vanilla Bourbon, Orange Bitters, Lemon Peel

\$12



## ARBEG OLD FASHIONED

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

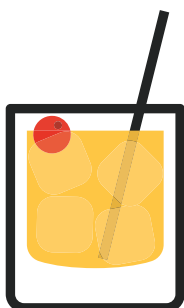
\$20



## 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

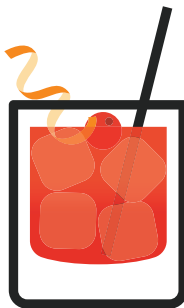
\$13



## VESPER

Gin, Vodka, Lillet, Lemon Twist

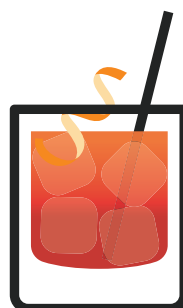
\$12



## NEGRONI

Gin, Vermouth, Campari, Simple Syrup, Orange Zest

\$12

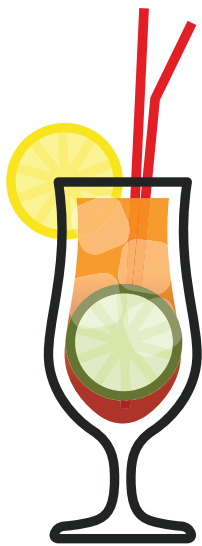


## BOULEVARDIER

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



## HURRICANE

Rum, Fruit Juice,  
Grenadine Syrup  
Created by New Orleans  
tavern owner Pat O'Brien  
in 1940's

\$12



## SUFERING BASTARD

Bourbon, Gin, Lime Cordial,  
Fentimans Ginger Beer,  
Angostura Bitters

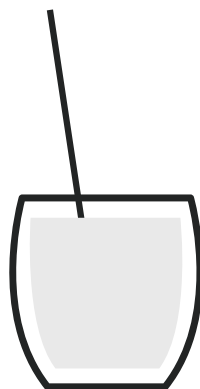
\$12



## JAMESON MULE

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

\$12



## WHITE RUSSIAN

Vodka, Kahlua, Heavy Cream,  
Cocoa Powder Garnish  
"the dude abides"

\$12



## APEROL SPRITZ

Aperol, Prosecco, Soda,  
Orange twist

\$10



## FRENCH 75

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

\$15