

# Cocktails

## Featured Cocktails

<b>Fegroni (frozen Negroni)</b> 12 New Amsterdam gin, Select Apretivo, Cocchi Vermouth Di Torino	<b>The Alley “Cobler”</b> 12 Montenegro, house made blueberry syrup, lemon juice, served over crushed ice
<b>Mojito Madness</b> 13 Santa Teresa 1796 rum, Liquid Alchemist blood orange syrup, lime juice, orange juice, mint, Topo Chico	

## Signature Cocktails

<b>French 36</b> 11 Deep Eddy Peach Vodka, Lemon Juice, Ginger Syrup, Kraemer Blanc de Blanc - You’re going to wish these were bottomless	<b>The Mr.</b> 12 Avagales Blanco Tequila, Ancho Reyes, Grapefruit Juice, Lime Juice, Jalapeno Honey Syrup, Nopalitos – If a margarita and paloma had a baby
<b>Black Gold</b> 12 Buffalo Trace Bourbon, Lemon Juice, Honey Syrup, Activated Charcoal - Deceivingly slick	<b>Old Sparky</b> 12 Scapegrace Gin, Cynar, Chambord, Lemon Juice, Peychaud’s Bitters, Pop Rock Rim – Bitter til the end.
<b>Central Air</b> 12 Bacardi rum, Banana du Bresil, Orgeat, Blue Curaçao, Lime Juice – Beat the heat with this cool drink	<b>Lizzie McGuire</b> 12 Wheatley Vodka, Cucumber Strawberry Syrup, Lemon Juice, Topped w/ Ginger Beer - A garden fresh mule

## Innovative Cocktails

<b>Tres Agaves</b> 11 Altos Blanco tequila, Del Maguey Vida mezcal, house-made agave syrup, lemon bitters, grapefruit bitters. Served over block ice in a cantarito.	<b>Glass Case of Emotion</b> 11 Diplomatico Reserva rum, Green Chartreuse, Tattersall Sour Cherry, Lustau PX Sherry, orange juice, topped with soda.
<b>Spritz de Fleurs</b> 13 Wheatley vodka, Crème de Violette, St Germain, house-made hibiscus syrup, lemon juice, topped with Novecento Brut, edible glitter and garnished with an edible flower.	<b>X Marks the Spot</b> 12 Gray Whale gin, Yellow Chartreuse, Crème de Violette, house-made hibiscus syrup, lime juice, orange juice, topped with soda water.
<b>Dram-a for Your Mama</b> 15 Avion reposado tequila, Allspice Dram, Carpano Antica sweet vermouth, house-made agave syrup, chocolate bitters	<b>Spanish Gin &amp; Tonic</b> 13 Tanqueray gin, Tanqueray Sevilla Orange RTD, garnished with various botanicals.
<b>Scotch Foster</b> 12 Glenlivet Caribbean Reserve scotch, Amaro Nonino, house-made banana shrub, lemon juice. Garnished with dusted nutmeg and a banana chip.	<b>Smoked Cherry Old Fashioned</b> 12 Makers Mark bourbon, luxardo syrup, chocolate bitters, cherry bitters. Served over a block of ice and smoked.
<b>Fourth Course</b> 15 Jefferson’s small batch bourbon, Kahlua, Cynar, Averna, Orgeat, chocolate bitters. Served over a block of ice and dusted with nutmeg.	<b>Not Your Sorority’s Sour</b> 12 Tito’s Vodka, house-made hibiscus syrup, lime juice, lemon juice, egg white. Garnished with luxardo syrup

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## Classic Cocktails

<b>Penicillin</b>	<b>12</b>	<b>Naked &amp; Famous</b>	<b>15</b>
Johnnie Walker Black blended scotch, lemon juice, house-made ginger syrup, house-made honey syrup, with a float of Laphroaig garnished with candied ginger.		Illegal Joven mezcal, Yellow Chartreuse, Aperol, lime juice.	
<b>Barrel Aged Vieux Carre</b>	<b>15</b>	<b>Last Word</b>	<b>12</b>
Sazerac rye, Carpano Antica sweet vermouth, Hennessy VS, Benedictine, two types of bitters, barrel-aged in house for nine weeks. Served over a block of ice.		Zephyr gin, Green Chartreuse, Maraschino Luxardo, lime juice.	
<b>Paper Plane</b>	<b>13</b>	<b>Hemingway Daiquiri</b>	<b>11</b>
Woodford Reserve bourbon, Aperol, Nonino Amaro, lemon juice.		Cruzan light rum, Maraschino Luxardo, grapefruit juice, lime juice, garnished with a dehydrated Angostura lime wheel.	
<b>Mexican Firing Squad</b>	<b>14</b>	<b>Corpse Reviver #2</b>	<b>12</b>
Socorro Reposado tequila, house-made grenadine, lime juice, Angostura bitters. Garnished with a Flavour Blaster bubble.		Roku gin, Lillet Blanc, Cointreau, lemon juice, Absinthe rinse.	
<b>French Martini</b>	<b>13</b>	<b>Barrel-Aged Boulevardier</b>	<b>15</b>
Grey Goose vodka, Chambord, pineapple juice.		Buffalo Trace bourbon, Campari, Carpano Antica sweet vermouth, barrel-aged in house for nine weeks. Served over a block of ice.	

# Cocktails

## Brunch Cocktails

*served Saturday & Sunday 10-4*

<b>Mimosa</b> Novecento brut topped with orange juice (glass/carafe)	7 / 25	<b>Bellini</b> Novecento brut topped with Peach Puree (glass/carafe)	7 / 25
<b>Rossini</b> Novecento brut topped with peach purée (glass/carafe)	7 / 25	<b>Blood Orange Mimosa</b> Novecento brut topped with blood orange syrup (glass/carafe)	7 / 25
<b>Bloody Mary</b> Monopolowa vodka mixed with our house bloody mix	9	<b>Dalgona Punch</b> Sazerac Rye, milk, vanilla extract, simple syrup, & nutmeg topped with house made dalgona froth	11
<b>“Espresso” Martini</b> Monopolowa vodka, Kahlua, Baily's, Rocket Fuel coffee porter, & milk	12	<b>Mexican Mocha</b> Cazadores reposado tequila, Vida mexcal, agave syrup, chocolate, & coffee topped with whipped cream	12
<b>Aperol Spritz</b> Aperol, Val D'oca Prosecco, Soda water.	8.5	<b>Italicus Spritz</b> Italicus liqueur, Val D'oca Prosecco, Soda water	9