

apéritifs

TEN DOLLARS

CHURCHILL'S BANE
dry vermouth infused with gin botanicals, blanc vermouth, orange bitters, lemon twist

THE PALANQUIN
lillet blanc, lemon juice, ipa beer, honey and lavender bitters

seasonal classics

TEN DOLLARS

MANHATTAN
{toasted pumpkin seed infused bourbon}, sweet vermouth, {cinnamon infused bitters}, angostura bitters

BLOOD AND SAND
glenrothes select reserve scotch, punt e mas, orange juice, {cranberry cordial}, flamed orange peel.

OLD FASHIONED
eagle rare bourbon, {winter bitters}, sugar, twist of lemon

SAZARAC
{date infused russels reserve rye}, sugar, {peychauds winter bitters}

PISCO PUNCH
encanto pisco, lemon juice, pineapple gomme, {old fashioned bitters, kaffir tincture}



originals

TEN DOLLARS

BISON ROSE
zubroska bison grass vodka, cocchi americano, meyer lemon, rosemary shrub

MEXICAN PIANO
espolon blanco tequila, lime juice, huckleberry syrup, tarragon & torched bay leaf

NEW AMSTERDAM #1
raisin infused bols genever gin, maple syrup, old fashioned bitters, topped with apple cider

FUJIN'S FRIEND
vodka or gin, muddled mandarin oranges & shiso, sugar & seltzer

OFF THE MENU
Tell us what you like in cocktail and we'll take care of the rest...



digestifs

TEN DOLLARS

PREY OF THIEVES
Scotch, tawny port, chicory coffee tincture, orange twist

PERMANENT RECORD
Cream sherry, toasted pecan infused white port, old fashioned bitters, flamed orange