

Classic Cocktails	
<div><div>Vodka</div><div><div><div>Espresso Martini</div><div>14</div></div><div>Our house-made <i>nitro draft</i> variant of this ubiquitous cocktail uses Albany’s Deathwish coffee vodka and Espresso Cold Brew. <i>Awakened Spirit, Borgetti Caffè Espresso , Stok Espresso Cold Brew</i></div></div><div><div><div>Cosmopolitan</div><div>13</div></div><div>Get your Carrie Bradshaw energy flowing. We substitute the traditional Citron Vodka with our local Albany Distilling spirit. <i>ADCO Vodka, Bravo Curacao, Lime Juice, Cranberry Juice</i></div></div></div>	<div><div>Tequila and Mezcal</div><div><div><div>Naked and Famous</div><div>15</div></div><div>This cocktail was created at “Death &amp; Co.” in NYC by Joaquin Simo. We love our equal-parts cocktails, so it made it to our classic list. <i>Vida Puebla Mezcal, Aperol, Yellow Chartreuse, Lime Juice</i></div></div><div><div><div>Paloma</div><div>11</div></div><div>Margarita who? The national drink of Mexico was actually first marketed by Squirt in the US. It was perfected south of the border with the addition of fresh lime juice and salt. <i>Tapatio Blanco, Jarritos Grapefruit Soda, Lime Juice, Agave Syrup</i></div></div></div>
<div><div>Gin</div><div><div><div>The Last Word</div><div>15</div></div><div>This Pre-Prohibition classic was first served at the Detroit Athletic Club, circa 1915. This cocktail was a large part of the cocktail revival in the early 2000’s and has inspired many popular equal-parts cocktails since. <i>Tanqueray Gin, Green Chartreuse, Luxardo Maraschino, Lime Juice</i></div></div><div><div><div>Bees Knees</div><div>13</div></div><div>Bzzz.. BZZZZZZZ.... Bzzzzz. Bzzzz Bzzzzzzzzz. BZZZZZZZZZ. Bzzz. BZZZZZzzz... ...and lemon. It’s as good as it gets. <i>Barr Hill Gin, Lemon Juice, Honey Syrup</i></div></div></div>	<div><div>Whiskey</div><div><div><div>Paper Plane</div><div>15</div></div><div>This modern version of the Last Word was developed by Sam Ross in 2008 and was named for the M.I.A. hit song “Paper Plane” <i>Buffalo Trace, Aperol, Amaro Nonino, Lemon Juice</i></div></div><div><div><div>Old Fashioned</div><div>13</div></div><div>Spirit, Sugar, Bitters... This cocktail harkens back to the origin of cocktails themselves. We use bonded whiskey from Long Island and two bitters from Angostura. <i>Field and Sound Bourbon, Demerara Syrup, Angostura Aromatic and Orange Bitters</i></div></div></div>
<div><div>Rum</div><div><div><div>Mai Tai</div><div>14</div></div><div>This Tiki classic was invented at Trader Vic’s in 1944. Don’t get this classic confused with the modern day spiked fruit punches that steal its name. <i>Ron Del Barrilito Rum, Wray and Nephew Rum, Gran Marnier, L’Orgeat, Lime Juice, Demerara Syrup</i></div></div><div><div><div>Daiquiri</div><div>11</div></div><div>Timeless and simple with only fresh lime juice, light rum, and a little sugar. This Cuban classic cocktail isn’t the overly sweet frozen-drink that comes from a blender. <i>Bacardi, Lime Juice, Demerara Syrup</i></div></div></div>	<div><div><div><div>Penicillin</div><div>13</div></div><div>Sam Ross makes a second appearance on the list with this smokey riff on a “Gold Rush”. Honey, lemon, and ginger are just what the doctor ordered. <i>Monkey Shoulder Scotch, Ardbeg Wee Beastie Scotch, Lemon Juice, Honey Syrup, Ginger Syrup, Candied Ginger</i></div></div><div><div><div>Sazerac</div><div>13</div></div><div>Make believe you’re in the French quarter. History says this is a health aid. Who are we to argue with the past? <i>Sazerac Rye, Pierre Ferrand Cognac, Absente Absinthe, Peychaud’s Bitters, Demerara Syrup</i></div></div></div>