

★ MT Signature Cocktails ★

SUMMERTIME BLUES 14

– Vodka, blueberry syrup, house lemonade –

WEAPING WILLOW 15

– Barton Gin, St. Germain, Bergamont, lemon, raspberry, basil, black pepper –

MR. TWAIN 14.5

– Dewar's Scotch, Barton rum, triple sec, lemon, OJ, mint –

THE BACK PORCH 15

– House peach tea infused Bourbon, Amaro Angelino, lemon, peach tea syrup, mint –

DAISY CHAIN 16

– Hibiscus infused tequila, lime, simple, watermelon, angostura bitters –

HELLS HALF ACRE 17

– Mezcal, Elote liquor, pineapple, lime, cinnamon, spicy bitters, house chili rub –

MILA 16

– Jose silver, lime, simple syrup, triple sec, passionfruit, cilantro, Serranos, Tajin –

THE BETH DUTTON* 17

– Sauza gold, apricot preserve, honey syrup, ancho Reyes verde, spicy bitters, egg white, lemon –

• Espresso Martinis •

GOLDEN HOUR 15

– Burnt sugar bourbon, benchmark bourbon, butterscotch, brown sugar, whipped cream, caramel –

THE ESPRESSO MARTINI \$15

– Vodka, Nespresso, Mr Black liqueur, Kahlua, brown sugar –

MONKEY BUSINESS 16

– Banana bread syrup, banana liqueur, Havana spiced rum, Nespresso –

• MT Old Fashioneds •

TAVERN OLD FASHIONED 14

– 100 proof bourbon, Angostura and peach bitters, simple syrup, orange oils –

BOARDWALK EMPIRE 14.50

– Old Overholt rye, orange oils, simple syrup, and Angostura bitters –

KINGS RANSOM 24

– Angels Envy Bourbon, Basil Hayden Rye, Angostura bitters, simple syrup, grapefruit/orange oils –

UP IN SMOKE 14.50

– Bourbon, maple syrup, Angostura, walnut bitters, bacon candy garnish –
+ BARREL AGED & SMOKED +

ICHABOD CRANE 15

– Pendleton, house pumpkin syrup, angostura bitters, orange bitters, smoked with cherry wood –

• Signature Manhattans •

THE IDEAL 17

– Overholt Rye, Dolin dry, Antica sweet vermouth, Angostura, Orange, peach bitters, lemon oils, cherry –

WILLIAM WALLACE 19

– Dewar's Scotch, Antica vermouth, Ango and Orange bitters, orange peel, cherry –

THE LOVE STORY 17

– Overholt Rye, Antica sweet vermouth, ginger syrup, cocoa bitters, cherry –

SIRIUS MANHATTAN 17

– Overholt Rye, Mr Black, Antica vermouth, walnut and cocoa bitters, flamed orange peel, cherry –

• New Orleans Classics & Favorites •

CATEGORY FIVE "HURRICANE" 17

– 2oz Barton light and dark rum, lemon, simple syrup, passionfruit, grenadine –
+ limit 2 +

BOURBON SOUR 13

– Bourbon, lemon, simple, egg white, angostura –
+ Make it a New York Sour +3 +

VIEUX CARRE 17

– Old Overholt Rye, Cognac, sweet vermouth, Benedictine, orange oils, Angostura bitters –

A LA LOUISIANE 16

– Old Overholt Rye, sweet vermouth, Benedictine, Peychauds, absinthe flame –

SAZERAC 15

– Cognac | Rye | or 50/50 (Peychauds, lemon oil, absinthe) –

• Hot Toddies •

MT HOT TODDY 13

– Buffalo trace, honey, lemon –

STIFLER'S MOM 12

– Apple Brandy, cinnamon syrup, lemon –

SWEATER WEATHER 13

– Bacardi spiced rum, lemon, chai syrup, chai tea, orange and cinnamon –

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness