

Nonna's Kitchen House Cocktails

Classics \$11

Negroni

Gin, Sweet Vermouth, Campari.

Created at the Bar Casoni in Florence, Italy for Count Camillo Negroni, this cocktail has become a global cocktail staple and bartender's choice.

Earthy, Bitter, Balanced

Old Fashioned

Bourbon, Demerara, Bitters.

The first mixture to incorporate the original 1806 qualifications for a "cocktail": bitters, sugar, and spirit. One of the oldest cocktails on record, it is loved the world over.

Bold, Deep, Sophisticated

Godfather

Scotch, Amaretto, Bitters.

Named after the iconic 1972 film, and inspired by lead actor Marlon Brando's love for amaretto on the rocks, this cocktail pays fitting tribute to the masterpiece of cinema and acting that inspired it.

Sweet, Rich, Elegant

Manhattan

Rye, Sweet Vermouth, Bitters.

The most famous cocktail in the world since its creation in 1880, as well as being the forefather to the martini, this simple mix of sweet and pepper spice has captivated hearts for decades.

Deep, Complex, Rich

Traditional Martini

Gin or Vodka, Dry Vermouth, Orange Bitters, Lemon Peel.

Stirred not shaken (sorry 007!), the martini is the embodiment of simplicity and elegance.

Clean, Bright, Smooth

Daiquiri

White Rum, Fresh Lime Juice, Sugar.

Supposedly invented in 1898 in the mining town of Daiquiri on the southeastern tip of Cuba by American mining engineer Jennings Cox.

Bright, Simple, Sublime

Aperol Spritz

Aperol, Sparkling Wine, Soda Water, Orange.

Created in 1919 in Italy, this cocktail has become world famous as the perfect aperitivo (before dinner drink).

Light, Bubbly, Refreshing

Mojito

White Rum, Fresh Lime Juice, Mint, Sugar, Soda Water.

A favorite of Ernest Hemingway and beloved round the world, this cocktail is the definition of summertime bliss.

Refreshing, Invigorating, Bright

Tomi Collins

Tequila, Fresh Lemon Juice, Sugar, Soda Water.

Traditionally made with Gin, the Collins is an original cocktail put together by the Father of Mixology, Jerry Thomas, in 1876.

Light, Clean, Bubbly

Moscow Mule

Vodka, Fresh Lime Juice, Ginger Beer, Bitters.

Concocted in 1941 by John Martin who needed to sell a lot of Smirnoff vodka, and Jack Morgan, who needed to deplete the stash of ginger beer taking up space at his pub. They decided to combine the two ingredients with a little lime, and the rest is history.

Refreshing, Spicy, Cold

House Recipes

Sangria

Red and White Wine, Brandy, Orange Liqueur, Raspberry Liqueur, Bitters, Soda Water.

The exact origins of the drink are unknown, as people around the globe have been doctoring their wine for centuries. Versions of Sangria likely date back to at least the Middle Ages, when wine was safer to drink than water. It remained prevalent throughout Europe, especially in Spain and Portugal, eventually becoming the version we know today.

\$10

Bloody Mary

Vodka, House Made Bloody Mix.

The Bloody Mary is one of the world's best known cocktails, prized for its ability to jumpstart even the groggiest of mornings. Its origins aren't exactly clear, but the likely backstory points to the mid-1930s and Fernand "Pete" Petiot, a bartender at King Cole Bar at the St. Regis hotel in New York City.

\$10

Mimosa

Champagne, Fresh Orange Juice.

The Mimosa was created around 1925 and named for a yellow-flowered plant. Its origin is often pegged to Frank Meier, who was a bartender at the Ritz hotel in Paris during that time.

\$9

Hot Toddy

Bourbon or Port Wine, Honey, Fresh Lemon Juice, Chai Tea, Bitters.

Originating in the 18th century, many people believe that its first use was as a medicinal aid. Liquor was known to numb pain and heat a body up, while citrus and honey could soothe a sore throat.

\$11

Espresso Martini

Vodka, Espresso Liqueur, Fresh Pulled Espresso, Sugar.

Invented by British bartender Dick Bradsell in the 1980s at Fred's Club in London. Legend has it that a "top model" asked for a drink that would "wake me up and mess me up" at the same time.

\$12

Bartender's Signature

Bartenders Choice

Looking for something particular? A classic cocktail not listed? Or a custom made cocktail based on your flavor preferences?

Talk to your server or bartender; we love the challenge of coming up with cocktails to fit your palate, and we can do just about anything!

Bartenders Weekly Special

Ask your server about the cocktail special for the week.