

# Nonna's Kitcher 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*

### 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*

### 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*

### 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*



### 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*

### Tom Collins

Gin, 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*

### 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 evolving into the version we know today.

### Bloody Mary

Vodka, House Made Spicy 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 are not 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.

## Bartender's Signature \$12

### 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.

### Butter Like It

Housemade Butterscotch Infused Bourbon, Borghetti Espresso Liqueur, Bitters, Burnt Orange.

Award winning old fashioned style cocktail from Tobias that brings out the grandfather in us all with homemade butterscotch bourbon and a hint of coffee.

### Coo Coo for Cocoa'Nuts

Planteray Coconut infused Rum, Hose Infused Cocoa Nib infused Campari, Sweet Vermouth.

A cold bitter Almond Joy for adults. . .need we say more?