

## SIGNATURE COCKTAILS

### **Penny's Epiphany ~ 14**

Epiphany: An experience of a sudden and striking realization. Like when you realize you're in love. Or when you've found the perfect building for your dream business. Or when nature's Pop Rocks are blasting around in your mouth.

Our signature cocktail, which includes one of nature's best-kept secrets: the "buzz button," a bright-yellow, cone-shaped, edible flower. When you chew it, the tingly sensation begins in your mouth, enhancing the melody of Jack Daniels Blackberry, St. Germain elderflower liqueur, cherry bitters, and lemon juice.

### **The Robertson ~ 14**

Sazerac, neat. Just the way Jay liked it.

\*\$2 from the purchase of this drink is donated to the Jay Wilson Robertson Kindness Foundation

### **Eastern White ~ 14**

The Eastern White Pine holds a significant place in American history, especially in the vicinity of where you're currently sitting. The British Crown wanted the long, straight trunks for the ships' masts; homesteaders relied on the trees for their own needs. This conflict contributed to the colonists losing their shit and rebelling.

And so, we pay homage with Patron silver, Cointreau, and lemon juice. When it's served, you'll understand!

### **Espresso Martini ~ 15**

In 1822, Louis Rabaut created a device that used steam to force water through finely ground coffee. Over 200 years later, here we are, thankful for his ingenuity. We put on our own thinking caps (and ran some very extensive science, if you can call it that) And voila! We begin with Woodford Reserve bourbon, fresh espresso, and Kahlua. Prefer it creamier? We'll add some Bailey's for even more deliciousness. Served in a double old-fashioned glass with an espresso ice cube.

### **Oh, Maine ~ 14**

Fun fact: The Maine state flower is a pine cone, which isn't a flower. Anyway, this cocktail, a variation on the traditional Remember the Maine, is a marriage of two faves: The Manhattan and the Sazerac. We tip the Sazarac rye bottle and add sweet vermouth and Luxardo liqueur. Served straight up, so you can savor the Absinthe-washed glass, which adds earthy back-notes that will make this a favorite!

### **TG&T ~ 12**

Everything is bigger and spicier in Texas! Try this G&T created with an 18<sup>th</sup> century original-recipe Hayman's Old Tom gin, which is slightly sweeter and smoother than modern-day gins. We add peppercorns and red crushed pepper to give that peacefulness a spicy kick.

### **Jake's Cowboy Coffee ~ 14**

Created with our pal in mind, we brought in Pendleton Whisky, which was created to celebrate the bold spirit of old west independence and hard-work ethic. We added ground coffee beans, a hint of Kahlua, tobacco bitters, and Ancho Reyes chile liqueur, to create a cocktail worthy of an American Cowboy.

**Penny's Publick House**

**522 NH Route 16A ~ Intervale, NH 03845**

**www.PPHNH.com ~ 603-706-8877**

## **The Horse Soldier Alliance ~ 14**

There are SO MANY wonderful elements about this company that

1. I don't know where to start and
2. You'd need a MUCH bigger cocktail menu.

I will say these are some of the greatest men on the planet blending this amazing liquor for you. Ask and we'll tell you stories; also, visit [www.HorseSoldierBourbon.com](http://www.HorseSoldierBourbon.com).

While you check that out, we'll put together Horse Soldier Straight Bourbon, Benedictine, and bitters and pour it into a cherrywood-smoked glass for you. You'll be glad we did.

## **The Second Amendment Collection**

### **Revolver ~ 13**

Here's a caffeinated twist on the classic Manhattan: The spicy bite of Knob Creek rye, sweetness and depth from coffee liqueur, and orange bitters to round out and brighten the drink's edges. It's the drink that keeps on giving—just like a six-shooter.

### **Brown Bess ~ 12**

Travel back in time with this high-proof whiskey in the form of Bonded Jack Daniel's, mixed with Luxardo maraschino cherry juice, and a dash of tobacco bitters. With your brown bess smoking, you'll get the chance to relax after the day's battles.

### **Blunderbuss ~ 13**

A most favorite word and drink! Blended scotch joins rye, and their heaviness is balanced with the whimsy of citrus and orgeat. Drinking these is easy, but be careful or you, like the blunderbuss, will lack accuracy at long distances.

### **French 75 ~ 14**

Named for the fast-firing 75mm field gun used by the French during WWI, the Empress Indigo gin, lemon, and Prosecco allies won't knock you into tomorrow. Instead, you'll leisurely sip from the champagne glass, as if you're brunching with Charles Dickens at the Parker House.

Don't care for gin? This is also amazing raspberry vodka!

### **Bobby Burns ~ 14**

Named for either the Scottish poet or a cigar salesman (we're okay either way), this combination of Johnnie Walker Black, sweet vermouth, and Benedictine will leave you wanting more. (Pretty sure you'll love it so much, the giant ice cube won't have a chance to melt.)

### **Thaddeus Lowe ~ 14 (One of Penny's favorites!)**

Hailing from Jefferson, NH, Lowe was the father of military aerial reconnaissance in the US. He also invented the water gas process, which led to the creation of ice-making machines. So in his honor, you get a giant cube in this Woodford, Aperol, Orgeat (an almond product), and lemon juice invention.

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