**Cocktail Menu**

Aviation – Hendrick’s Gin, Fresh Lemon Juice, Luxardo Maraschino Liqueur, Crème de violette

Manhattan – Willet Rye, Carpano Antica, Angostura Bitters, Luxardo Maraschino Cherry

Primrose – Smooth Ambler Greenbrier Gin, St. Germain, Aperol, Fresh Lemon Juice, Peach Bitters

Palmetto – Zaya Rum, Dolin Sweet Vermouth, Angostura Bitters

Old Fashioned – Smooth Ambler Old Scout Bourbon, Angostura Bitters, Simple Syrup

Caipirinha – Ypioca Cachaca Ouro Gold, muddled Lime, Cane Sugar

Moscow Mule – Bundaberg Ginger Beer, Stolichnaya Vodka, Lime

Sazerac – Bulleit Rye, Peychaud’s Bitters, Simple Syrup, La Clandestine Absinthe

Extra Dry Martini – Bombay Sapphire Gin, Dolin Dry Vermouth, Olive

Fiddy Fiddy Martini – Tanqueray Gin, Dolin Dry Vermouth, Lemon Twist

Margarita – Blanco Tequila, Cointreau, Fresh Lime Juice

Tom Collins – Bombay Sapphire Gin, Fresh Lemon Juice, Simple Syrup, Club Soda

Gimlet – Plymouth Gin, Rose’s Lime Juice

Daiquiri – Bacardi Rum, Fresh Lime Juice, Simple Syrup

Mai Tai – Foursquare Rum, Zafra Master Reserve Rum, Pierre Ferrand Orange Curacao, Lime Juice, Orgeat Syrup

Negroni – Campari, Tanqueray Gin, Carpano Antica

Boulevardier – Bulleit Rye, Campari, Carpano Antica

Vieux Carré – Remy Martin 1738 Cognac, Willet Rye, Carpano Antica, Benedictine

Whisky Sour – Smooth Ambler Old Scout Bourbon, Fresh Lemon Juice, Simple Syrup

Rickey – Bulleit Rye, Fresh Lime Juice, Soda Water

Smokey Hollow – Del Maguey Mezcal Vida, St. Elizabeth’s Allspice Dram, Absinthe, Smoking Rosemary

Rob Roy – Famous Grouse Blended Scotch, Dolin Sweet Vermouth, Orange Bitters

Picon Punch – Amer Picon, Grenadine, Remy Martin 1738 Cognac, Club Soda