



CLASSIC COCKTAILS

Blackberry
Margarita

■ \$13

Blanco Tequila, Lime,
Blackberries, & Agave

Some say the cocktail was invented in 1948 in Acapulco, Mexico, when a Dallas socialite combined blanco tequila with Cointreau and lime juice for her guests. Others say that the Margarita, which translates to daisy flower in Spanish, was an inevitable twist on the earlier Daisy cocktail.

Penicillin

■ \$13

Blended Scotch, Honey, Ginger,
Lemon, & Laphroaig Spritz

A modern classic, originated in New York at Milk & Honey in 2005. The unique combination of sweet, spicy ginger and aromatic bitters is loved by bartenders in this refreshing drink.

Moscow Mule

■ \$13

Vodka, Lime, Ginger, Simple,
& Peychaud's Bitters

The Moscow Mule was born in Los Angeles during the 1940s and took root as part of a marketing campaign by a fledgling vodka company. Yet despite these modest beginnings, the drink has survived, even flourished—with even the most trendsetting bartenders embracing the dead simple formula.

Autumn Rickey

■ \$13

Gin, Lime, Maple Syrup
& Absinthe Rinse

A maple variation of the Tritter Rickey, created for Mr. Tritter, a Milk & Honey regular. Bar legend says the Southside was created during Prohibition, either at a New York City speakeasy called Jack & Charlie's, or at Manhattan's Stork Club, or by Chicago's Southside mobsters to make their bootleg liquor more palatable.

Oaxcanite

■ \$16

Tequila, Mezcal, Lime, Honey,
Angostura Bitters & Grapefruit

The Oaxacanite is an ingenious cocktail that balances bold flavors and contrasts that with an understated presentation by ditching the garnish altogether. This creation by Ben Long combines equal parts blanco tequila and mezcal with Angostura bitters, honey syrup, and lime juice to make a rather unique drink within the tequila-landscape.

Amaretto Sour*

■ \$13

Amaretto, Bourbon,
Lemon, Egg White, Simple
& Angostura Bitters

The Amaretto Sour was likely created in 1974 by the importer of Amaretto di Saronno. The original recipe was two parts amaretto liqueur to one part lemon juice.

ORDER WITH YOUR BARTENDER

PRETTY NEAT ORIGINAL COCKTAILS

Pumpkin Spiced
Espresso Martini

■ \$16

Vodka, Coffee Liqueur,
Pumpkin Purée & Cold Brew

While many pretenders claim that they invented the drink themselves, the real honor goes to a British bartending legend in Dick Bradsell. He invented the drink at a club in the 1980s when a patron came up to him asking for a drink that would both wake him up and get him drunk.

The
Absinthe of Fall

■ \$16

Rum, Lime, Pineapple, Coconut
Purée, Honey, Absinthe Rinse
& Dark Rum Float

Created by Xanthus Be Del, this seasonal cocktail reminds us that the good stuff is always at the bottom of a rum sea. With notes of pineapple, creamy coconut and fresh lime juice, trapped in a floating sea of vanilla spiced rum, something is absinthe.

Golden Hour

■ \$13

Gin, Lime, Agave, Angostura
Bitters, Orange Peel & Thyme

Created by Cristy Be Dell, the Golden Hour cocktail is inspired by the radiant sunset experienced at Pretty Neat. Her favorite spirit, Gin, blended with timeless flavors, that capture the warmth and beauty of this simple moment.

The
Flying Ace

■ \$16

Bourbon, Applejack, Aperol,
Maple, & Lemon

Created by Michael "Rooster" Uphoff, the Flying Ace is named after Snoopy's famous battle with the Red Baron. A fall twist on the Paperplane, substituting Amaro with Applejack and maple, the Flying Ace is smooth and seasonal.

Pumpkin
Patch Kids

■ \$16

Bourbon, Aperol, Amaretto,
Lemon, Pumpkin Purée, Honey
& Angostura Bitters

Created by Xanthus Be Dell, this cocktail is for those whose inner child still has a firm grip over their adult taste buds. A twist of savory fall flavors blended with the sweet and sour pucker of sour patch kids. On the sweeter side, yet complex and well balanced.

Fey Walker*

■ \$18

Gin, Orange Tequila, Elderflower
Liqueur, Lime, Agave, Egg
White & Angostura Bitters

Created by Asa Brunson for his regulars Sean and Verene. Born from the unlikely combination of gin and orange infused tequila, this Dungeons and Dragons inspired cocktail was the "Cocktail of the Month" in May and quickly became a best selling, crowd favorite.

Maple
Old Fashioned

■ \$12

Bourbon, Maple Syrup,
& Angostura Bitters

In this version of the drink from Allen Katz, co-founder of New York Distilling Company, it's more than just the base spirit that gets substituted. The Maple Old Fashioned, as the name would suggest, swaps the more commonly used sugar for Canada's greatest export: maple syrup.

Midnight Clover*

■ \$16

Gin, Lemon, Blackberries,
Simple, & Egg White

A blackberry twist on the Clover Club pre-dates Prohibition in the United States, and is named for the Philadelphia men's club of the same name, which met in the Bellevue-Stratford Hotel at South Broad and Walnut Streets in Center City.

David the
Beachcrawler*

■ \$20

Dark Rum, Butter-Infused
Bourbon, Lime, Pineapple,
Coconut Creme, Angostura
Bitters, Egg White & Coca-Cola

The legendary barhoping Beachcrawler wants more than just a Rum and Coke! Created by Asa Brunson, this butter-infused bourbon, dark spiced rum and egg white cocktail sports an incredibly unique texture and loads of tropical appeal. If you long for the waves this fall, let the Beachcrawler lead you to the sandy shore.

*Contains raw egg white.

Consuming raw or uncooked eggs may increase your risk of foodborne illness.

Please note: A 20% gratuity will be automatically added to all tabs left open overnight.

ORDER WITH YOUR BARTENDER



FRESH JUICE MOCKTAILS

Blackberry

 \$10

Blackberries, Lemon,
Simple & Soda

In Medieval Europe, wild berries were considered both medicinal and utilitarian. Their juices were used in paintings and illuminated manuscripts. During this period, only the rich partook of their tasty bounty.

Gingerly Ginger

 \$10

Ginger, Lemon, Honey & Soda

The first written record of ginger comes from the Analects, written by the Disciples of Confucius in China during the Warring States period (475–221 BCE.) In it, Confucius was said to eat ginger with every meal.

Paradise Fall

 \$10

Coconut, Lime, Honey,
Grapefruit Peel & Soda

Grapefruits originated in Barbados in the 18th century. They are a citrus hybrid that was created through an accidental cross between the sweet orange and the pomelo. Known as the 'forbidden fruit', it was first documented in 1750 by a Welshman, the Rev. Griffith Hughes, in his The Natural History of Barbados.

** Taking a break from alcohol?
Ask about a mocktail. **

SMALL BITES

Charcuterie Board

(Serves 2) \$12

Assortment of cheese (5) and meat (2) with water crackers.

Charcuterie Platter

(Serves 4-6) \$30

Assortment of cheese (5) and meat (2) with water crackers, pita, hummus & olive medley.

Pita Bread & Hummus

(Serves 2) \$10

BEERS

Assorted Cans

\$6-\$10

*Go look in the Locals Only Fridge!
We will put it on your tab.*

“He led us out of the wilderness to a place where soft-spoken bartenders solicit your favorite spirits in an effort to craft a perfect drink.”

*-Dale DeGroff
-forward to “Regarding Cocktails”*

We love our neighbors.
You are always welcome to
bring your to-go meals in.



Thai Monkey Club



La Loteria Taqueria



Taki Sushi

**For event booking and
all other information
please contact:**

xanthus@prettyneatbar.com

Cheers!



Highball



Rocks



Copper
Mug



Coupe



Large
Coupe



Tulip
Mug



@ /prettyneatbar



ORDER WITH YOUR BARTENDER