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COCKTAILS

ORDER WITH YOUR BARTENDER

HOLIDAY OLD FASHIONED — $12

Bourbon, Brown Sugar, Molasses Syrup, & Angostura Bitters

Insofar as the experts can bring themselves to agree upon anything, it's generally accepted that the earliest written record of a cocktail recipe was printed in the Hudson, New York newspaper Balance and Columbian Repository in 1806. It defined the drink as "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters." It could be made with whiskey, gin, or anything else you had on hand, as long as it contained the other three ingredients.

HOT TODDY — $13

Boubon, Brandy, Lemon, Honey, & Spices

The toddy as we know it started in British-controlled India. In the 1610s the Hindi word "taddy" meant "beverage made from fermented palm sap." By 1786, taddy was officially written down and defined as "beverage made of alcoholic liquor with hot water, sugar, and spices." The British, with their persistent habit of appropriating from conquered cultures, took that beverage and claimed it as their own.

A PRETTY NEAT EGGNOG* — $16

Brandy, Spiced Rum, Vanilla Spirits, Honey, Oat Milk, Whole Egg & Nutmeg

While culinary historians debate its exact lineage, most agree eggnog originated from the early medieval Britain "posset," a hot, milky, ale-like drink. By the 13th century, monks were known to drink a posset with eggs and figs. Milk, eggs, and sherry were foods of the wealthy, so eggnog was often used in toasts to prosperity and good health.

BLOOD & SAND — $16

Scotch, Sweet Vermouth, Cherry Liqueur, & Orange

The recipe first appeared in 1930 in The Savoy Cocktail Book by Harry Craddock. But did Craddock invent it, or only put it in his book? No one knows. What do we know about the drink? Nothing, save the fact that, in all probability, it was named for a 1922 movie starring Rudolph Valentino, the silent-film star known as "The Latin Lover."

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.

MISTLETOE MARTINI — $16

Gin, Elderflower Liqueur, Cranberry, & Simple

Kissing under sprigs of mistletoe is a well-known holiday tradition, but this little plant's history as a symbolic herb dates back thousands of years. The plant's romantic overtones most likely started with the Celtic Druids of the 1st century A.D. Because mistletoe could blossom even during the frozen winter, the Druids came to view it as a sacred symbol of vivacity.

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.

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 unlikey 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.

THE ABSINTHE OF FALL — $16

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

Created by Xanthus Be Dell, 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.

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.

CHOCOLATE & PISTACHIO ESPRESSO MARTINI — $16

Vodka, Coffee Liqueur, Chocolate Liqueur, Pistachio Liqueur, Simple & Cold Brew

While many pretenders claim that they invented the Espresso Martini 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.

YULE MULE — $13

Vodka, Cranberry, Lime, Ginger, Simple, & Angostura 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.

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.

OAXCANITE — $16

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

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.

MEZCAL NEGRONI — $13

Mezcal, Amaro & Sweet Vermouth

Mezcal is Mexico's ancient spirit, steeped in regional tradition. Unlike tequila, which must be made from Blue Weber agave, mezcal can be produced from more than 30 agave varieties and employs slower, wood-fired roasting. This endows mezcal with layered flavors—earth, green herbs, and unmistakeable smoke—making it a daring substitute for gin's clean profile in the Negroni.

ORDER WITH YOUR BARTENDER

*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.*

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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.

EGGNOG* $10

Whole Egg, Vanilla Spirits, Honey, Oat or Whole Milk & Nutmeg

The earliest evidence of use of nutmeg comes in the form of 3,500-year-old potsherd residues from the island of Pulau Ai, one of the Banda Islands in eastern Indonesia. These islands were the only source of nutmeg and mace production until the mid-19th century.

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

ORDER WITH YOUR BARTENDER

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.

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

Thai Monkey Club

La Loteria Taqueria

Taki Sushi

"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"

For event booking and all other information please contact:

xanthus@prettyneatbar.com

Cheers!


Highball


Rocks


Copper Mug


Coupe


Large Coupe


Tulip Mug

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