

# *JUST FOR FUN...*

APPLE MARTINIQUE 14

**AN ODE TO APPLE PUCKER MADE WITH GREEN JOLLY RANCHER-INFUSED RHUM AGRICOLE AND FRESH GREEN APPLE JUICE.**

SEASONED GEISHA 15

**SHE'S AN ELEGANT AND EXOTIC BLEND OF JUNMAI-GRADE SAKE, DRY GIN, AND ELDERFLOWER.**

CORSICAN MERCENARY 16

**A BRACING, UPSIDE DOWN COCKTAIL MADE WITH GRAPPA DI TEROLDEGO, AROMATIC ORANGE, AND A SMACK OF GINGER**

CURSE OF THE JADE MONKEY 16

**A MYSTERIOUS BLEND OF OAT WHISKEY AND CACHACA IS ACCENTED BY FLAVORS OF THE FAR EAST, THEN SWIZZLED UNTIL FREEZING. DON'T LOOK DIRECTLY INTO ITS EYES...**

PACK OF NEWPORTS 14

**WASABI AND AQUAVIT COMBINE TO PROVIDE THE MENTHOLYPTUS SENSATION THIS LIME-SOUR PROVIDES.**

SILENT ORDER *15*

LET ME TELL YOU A LITTLE STORY ABOUT A MAN NAMED BEN... HE ONCE MADE A DRINK WITH BASIL AND CHARTREUSE AND NOT MUCH ELSE.

ROSE HILL SOUR *15*

NAMED FOR OUR NEIGHBORHOOD, AND THE STUFF THAT GOES IN THE DRINK. IT'S ROSEY-CUCUMBERY GIN, MEZCAL-ROSE CORDIAL, LEMON JUICE, AND CUCUMBER ICE.

RUE THE DAY *16*

VEGETAL AND WINE-LIKE. VERJUS, CREAM SHERRY, AND ALL THE OTHER COMPONENTS OF THIS COCKTAIL SERVE TO HIGHLIGHT THE NUANCES OF COGNAC.

MODERN MEDICINE *14*

AN APT DESCRIPTION WOULD BE 'BITTERS HEAVY', OTHER THAN THAT, SMOKY SINGLE MALT SCOTCH FROM THE ISLE OF SKYE, GINGER, HONEY, AND LEMON JUICE.

IL ROBUSTO SOUR *16*

WE'VE APPROPRIATELY DUBBED OUR HOUSE AMARO BLEND 'IL ROBUSTO'. IT'S DRY, SPICY, HONEYED, AND, HERE, WE MAKE AN EGG-WHITE SOUR WITH IT.

JACOBIN *15*

**A CONTEMPLATIVE EXPLORATION OF  
THE FRENCH AND AMERICAN  
REVOLUTIONS, MADE WITH COGNAC,  
MADEIRA, CURACAO, AND MOLÉ. VIVE LA  
RÉVOLUTION.**

PASS THE DUTCH *17*

**IT'S MORE THAN THE SUM OF ITS PARTS,  
BUT THOSE PARTS HAPPEN TO BE DUTCH  
GENEVER, APRICOT, AND AMARO  
DELL'ERBORISTA.**

MUTINEER *16*

**A LITTLE BIT OF COFFEE GOES A LONG  
WAY. A BARBADIAN RUM OLD FASHIONED  
IS ELEVATED WITH HOUSE-MADE  
COUNTER CULTURE COFFEE AROMATIC  
BITTERS.**

MOTOGUZZI *16*

**A GERTSEN ORIGINAL IS NOT TO BE  
TINKERED WITH. ANGRILY YOURS, MADE  
WITH OVERPROOF BOURBON AND PUNT E  
MES, ALL OVER A BIG ICE CUBE.**

## *AFTER DINNER...*

27<sup>TH</sup> STREET STINGER 16

**A DAPPER, PALATE CLEANSING ODE TO MINT AND BRANDY. DRUNK IN QUANTITY ON AIRLINE FLIGHTS THROUGHOUT THE 50'S AND 60'S (ACCORDING TO OUR BEVERAGE DIRECTOR'S GRANDMOTHER).**

ESPRESSO MARTINI 15

**WE COOK AN EGG BY SHAKING IT WITH VANILLA-INFUSED VODKA, MAINE COFFEE BRANDY, FRESH ESPRESSO, AND SOME VANILLA SYRUP.**

BOSTON FLIP 15

**SO CALLED FOR HOW MUCH MADEIRA WAS TOASTED AT THE SIGNING OF THE DECLARATION OF INDEPENDENCE. IT'S JUST BOURBON, MADEIRA, AND AN EGG.**

IRISH COFFEE 14

**NOT UNLIKE SOME BEFORE IT, BUT BETTER THAN MOST. MADE WITH IRISH WHISKEY, FRESH COFFEE, BROWN SUGAR, AND GENTLY WHIPPED CREAM.**