

JUST FOR FUN...

SEASONED GEISHA 15

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

RUSTY CRUSTA 16

AN ELEGANT MASH UP OF 2 CLASSIC COCKTAILS, HIGHLIGHTING RUSTY NAIL SMOKE, AND SIDECAR CITRUS.

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...

LIMA'S GARDEN 16

BEFORE THE SECOND ACT, ENJOY THIS SAVORY APERITIF COCKTAIL. STEP OFF THE BEATEN PATH AND INTO LIMA'S GARDEN.

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.

PARK SOUTH SWIZZLE *16*

PLANTATION PINEAPPLE RUM WITH HONEY, LIME, AND TIKI BITTERS IN THIS BITINGLY REFRESHING SWIZZLE.

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.**

MESCALERO *16*

**UPSIDE DOWN MEZCAL MARGARITA
ACCENTED WITH GINGER AND
GRAPEFRUIT.**

AFTER DINNER...

27TH 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.