



DRINKS

OLD-FASHIONED



- sugar
- Bitters
- Spirit
- Water

The Old-Fashioned refers to the first published definition of the Cocktail being "a stimulating liquor, composed of spirits of any kind, sugar, water and bitters." New Old Fashioned is made with a slice of orange and cherry muddled with a splash of soda. We make ours with bourbon, but you can roll your own with any spirit!



Suggestions

BOURBON | RYE | RUM |
TEQUILA | MEZCAL | GIN |
SCOTCH | APPLEJACK |
BRANDY | PISCO | CACHACA

SOURS, FIZZES, COLLINS

Drink Base: Sugar, Lemon or Lime, Spirit



Sours*

Traditional sours are made with an egg white, and served up. Order any way you wish.



Fizzes*

Fizzes are traditional sours with a little bit of soda, served without ice in a fizz glass. Egg white is required for this drink, and should be consumed quickly.



Collins

A collins is a fizz without egg white, served tall, over ice. Usually takes a bit more soda and a longer drink



"From roughly the 1860s to the 1960s, the Sour, and particularly its whiskey incarnation, was one of the cardinal points of American drinking." Although using the same exact ingredients, the preparation and serving style determines the difference between the three. Roll your own with any spirit and preparation.

Suggestions

WHISKEY SOUR | SILVER FIZZ (GIN) | TOM COLLINS | BEES KNEES | SOUTHSIDE | GOLD RUSH | DAIQUIRI | FRESH GIMLET | NEW YORK SOUR | CLOVER CLUB

HIGHBALLS, MULES+BUCKS



Highballs

Any spirit with the addition of carbonated beverage served tall with ice. (Vodka Soda is a Vodka Highball)

- Spirit
- Soda

Mules + Bucks

It's a ginger highball. Mules are made with ginger beer where bucks use ginger ale/syrup. We make both the same way with fresh ginger.



Suggestions

VODKA SODA | MOSCOW MULE | DARK 'N STORMY | WHISKEY AND COKE | GIN AND TONIC | GENTLEMANS BUCK | PIMMS CUP |

"THE RICKEY is not lemonade!"
THEODORE SMYTHE, N.Y. Times

You, too, may wonder what a RICKEY is made of... * Not for everyone, but those who do like it, drink nothing else! GEORGE ROSS (in the N.Y. World-Telegram) said: "It's plenty sou'er!"

THE RICKEY!

*Traditional Rickey is made with Bourbon, soda, and half of a lime squeezed and dropped in. You can roll your own with any spirit!

MANHATTANS & MARTINIS

- Whiskey
- Sweet Vermouth
- Bitters

Aside from being named after the famous island in NYC, the Manhattan has seen many incarnations and claims of origin. Unlike the

Martini, the Manhattan does not see too many customizations without becoming a different drink. The prefix simply refers to the type and combination of vermouth used.



Dry Vermouth



Dry+Sweet Vermouth



Sweet Vermouth

Suggestions

BROOKLYN | BOBBY BURNS |
1920 | DOUBLE BARREL



- Prefix:**
- Sweet - Sweet 1:2
 - Wet - 2:1
 - 50/50 - 1:1
 - House - 1:2
 - Dry - 1:5
 - Embury - 1:7
 - Extra Dry - Rinse
 - Bone Dry - No Vermouth
 - Dirty - Add Olive Juice

- Suffix:**
- Up/Rocks
 - Olive
 - Twist

Suggestions

MARTINEZ | VESPER | FORD | TRINITY |
POETS DREAM | ASTORIA

H.L. Mencken is said to have called the martini "the only American invention as perfect as the sonnet." Classic Martinis are gin based with a dash of orange bitters, however, as the drink developed with time, it became highly customizable and vodka became the new preference. The prefix when ordering a Martini refers to the amount of vermouth used and the suffix refers to the garnish and how it is served.