

COCKTAIL MENU

WHISK(E)Y COCKTAILS

add ghost ice (purified water & TLC) +\$1.50

TIPSY PIG

\$30

WhistlePig PiggyBack 6yr rye + Angostura
+ TLC Ice + WhistlePig Organic Small Batch
Barrel-aged Runamok Maple Syrup
+ Urban Moonshine Vermont Orange Bitters
+ Slice of Bacon

BLACK MANHATTAN

\$19

Old Overholt rye bonded + amaro
+ Angostura Orange + Angostura aromatic bitters

VIEUX CARRE

\$20

Old Overholt rye bonded + brandy
+ sweet vermouth + Benedictine + Peychaud's
+ Angostura aromatic bitters

PENICILLIN

\$20

scotch + lemon + demerara sugar
+ house-made ginger
+ The Deacon Old Overholt rye bonded
+ egg whites + lemon + simple syrup + red wine

SAZERAC

\$20

Old Overholt rye bonded + Peychaud's
+ absinthe + simple syrup

MAD MEN

\$24

Old Grand-Dad 114 bourbon + Angostura Orange
+ aromatic bitters + demerara sugar
+ house-made "Mad Men" bitters + TLC ice

WINETALES

NEW YORK SOUR

\$20

Old Overholt rye bonded + egg whites
+ lemon + simple syrup + red wine

AIR MAIL

\$19

Bacardi + simple syrup + lime + brut sparkling

KALIMOTXO

\$18

red wine + coca cola + in a rocks glass over ice

LUCKY J

\$21

riesling + peach schnapps + pineapple juice
+ grenadine

GIN & VODKA COCKTAILS

AVIATION

\$20

gin + Luxardo + creme de violette + lemon

LAST WORD

\$38

Monkey 47 gin + Green Chartreuse
+ maraschino liqueur + lime juice

AMERICAN MULE

\$19

Wheatley vodka
(same red winter wheat grain as pappy van winkle)
+ ginger beer + lime

Get any drink smoked for an additional \$2

Green Chartreuse is hard to find because the Carthusian monks, who make it, decided to limit production. The shortage has been particularly felt in the US, where some cities have been sold out since January of any & all Green Chartreuse cocktails may not be discounted.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.