

WHISK(E)Y COCKTAILS

TIPSY PIG \$24

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

DH BARREL-AGED MANHATTAN \$22

Crown Royal Rye + Cocchi vermouth + Angostura aromatic bitters
aged in virgin oak for 3 months + TLC ice

BLOOD & SAND \$16

Lauders scotch + Cherry Heering
+ sweet vermouth + freshly squeezed oj

BLACK MANHATTAN \$17

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

VIEUX CARRE \$17

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

BROWN DERBY \$17

Crown Royal + grapefruit juice + demerara sugar

PENICILLIN \$18

Lauders scotch + lemon + demerara sugar
+ house-made ginger + The Deacon

RODEO RITA \$17

Crown Royal + raspberry puree + agave + lime juice

FINAL WARD \$38 ↗

Old Overholt rye bonded + Green Chartreuse
+ maraschino liqueur + lemon juice

SAZERAC \$18

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

SOUTHERN BAPTIST \$18

DH Private Barrel Sonoma Co. Cherrywood Rye
+ house-made ginger syrup + lime juice

MAD MEN \$19

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

MEZCAL COCKTAILS

BOW & ARROW \$17

Rayu espadín mezcal + Crown Royal
+ pineapple + lime + demerara sugar + cinnamon rim

BURNING MAN \$17

Rayu espadín mezcal + jalapeno + cucumber + agave

WINETAILS

*NEW YORK SOUR \$17

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

AIR MAIL \$16

Bacardi + simple syrup + lime + brut sparkling

KALIMOTXO \$15

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

FRENCH 75 \$16

gin + lemon juice + simple syrup + brut sparkling

LUCKY J \$16

riesling + peach schnapps + pineapple juice + grenadine

SHERRY COBBLER \$15

dry sherry + simple syrup + Luxardo
+ freshly squeezed oj + pineapple juice

GIN & VODKA COCKTAILS

AVIATION \$16

gin + Luxardo + creme de violette + lemon

* DIAMOND FIZZ \$16

gin + egg whites + lemon + simple syrup + brut sparkling

LAST WORD \$38 ↗

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

* RUBY \$17

Weber Ranch vodka + elderflower liqueur
+ Aperol + lemon juice + grapefruit juice + egg whites

MULES

DH WHISKEY \$17

Lauders scotch + ginger beer + elderflower + lemon

AMERICAN MULE \$16

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

DARK 'N' STORMY \$16

Goslings black seal dark rum + ginger beer + lime

MEZCAL BUCK \$16

Rayu espadín mezcal + ginger beer
+ Angostura aromatic bitters + lime

↗ *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 2023. Any & all Green Chartreuse cocktails may not be discounted.* ↗

Get any drink smoked for an additional \$2

Reminder Statement

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