



HANDCRAFTED COCKTAILS — 18

BE-GIN

AVIATOR GIN, MARTINI BIANCO,
APRICOT LIQUEUR, ORANGE BITTERS

PEAR & SAGE MARGARITA

JIMADOR TEQUILA, PEAR NECTAR,
SAGE SYRUP, LIME

HEMINGWAY DAIQUIRI

FLORE DE CANA RUM, LUXARDO
MARASCHINO, GRAPEFRUIT, LIME

KENTUCKY MULE

RITTENHOUSE RYE, GINGER SYRUP, LIME

CHAMPAGNE SPARKLER

PROSECCO, SUGAR CUBE, BITTERS

WINTER IN MANHATTAN

ORANGE AND SPICED INFUSED
BOURBON, SWEET VERMOUTH

THE JACK FROST

AYLESBURY DUCK, LILLET, LEMON,
SIMPLE SYRUP, PROSECCO

ENHANCE YOUR COCKTAIL WITH THESE RECOMMENDED SPIRITS — 6

GIN - HENDRICKS / TANQUERAY 10

TEQUILA - DON JULIO ANEJO / EL TESOTO PLATINUM

RUM - EL DORADO 12 YR / RON ZACAPA 23 YR

BOURBON - BOOKERS / FOUR ROSES SINGLE BARREL

FLIGHTS

SEASONAL LOCAL CRAFTS — 16

SELECTION OF LOCAL BEERS ON DRAUGHT

WINE DOWN — 34

PROSECCO VILLA SANDI, ITALY N.V.

SAUVIGNON BLANC ESTIMULO, ARGENTINA, 2016

ROSÉ M. CHAPOUTIER BELLERUCHE, FRANCE 2016

CABERNET SAUVIGNON CHATEAU ST. MICHELLE 'INDIAN WELLS',
CALIFORNIA 2014

WHISKEYS OF THE WORLD — 32

HUDSON SINGLE MALT, CROWN ROYAL RYE,
HIBIKI HARMONY, REDBREAST IRISH 12YR

AGED TO PERFECTION — 60

BALVENIE CARIBBEAN CASK 14YR, MACALLAN 15YR,
LAGAVULIN 16YR, HIGHLAND PARK 18YR

18% GRATUITY WILL BE ADDED TO ALL PARTIES