

# COCKTAIL LIST

## Our GINventions:

### **Saffronal Frontier • \$14**

Spring 44 Old Tom, Pimms, Strega, tamarind, orange puree, saffron

### **Celery (+) Benefits • \$14**

Rutte Celery Gin, St. George Spiced Pear, lavender vermouth, celery bitters, lemon

### **Jalapen-yo Business • \$13**

ESP Smoked Gin, Ancho Reyes, jalapeno, agave, pineapple, smoked lemon peel

### **Jessica Rabbit • \$13**

Brockman's Gin, lime, grapefruit and hibiscus bitters, rosebud, hibiscus

### **Powder To The People • \$14**

Gunpowder Gin, Pama, St. Germain, Lemon

## UnoriGINal, but Classic:

### **Bee's Knees • \$13**

Barr Hill Gin, raw honey, lemon, bee pollen

### **Tuxedo No. 2 • \$14**

Dorothy Parker Gin, Noilly Pratts Dry Vermouth, Absinthe, Luxardo Maraschino

## "I, like, don't drink GIN"

## Specialty Cocktails:

### **BetterScotch • \$15**

Laphroaig 10yr, Drambuie, ginger simple, lemon, mole bitters

### **Vodka Hell is Going On? • \$14**

Bramble Berry-Hibiscus Vodka, Cava, All Spice Dram, Luxardo Maraschino, lemon

### **A Time Tequila • \$14**

Espolon with grapefruit peel, Montenegro, Select Apertivo, matcha green tea, honey

### **I Apple-o-gize • \$13**

Apple & Cinnamon infused Bourbon, All Spice Dram, apple, lime, spiced apple bitters

### **Orange You Glad • \$13**

Don Q Crystal with orange peel, Brovo Orange Liqueur, Bailey's, Goslings Dark Rum infused with Thai chili.



# GINVENTORY

(with tonic if desired & paired botanicals):

## Aviation • \$12

lavender, orange



## Barr Hill • \$13

bee pollen, grapefruit



## Bluecoat • \$13

lemon, lime, orange, juniper



## Botanist • \$12

orange, chamomile, cinnamon



## Brockman's • \$12

juniper, hibiscus, grapefruit



## Brooklyn • \$13

rosemary, juniper, lemon, lime



## Cotswolds • \$12

grapefruit, coriander, pepper



## Deaths Door • \$12

rosemary, juniper, lemon



## Dingle • \$13

ginger, lemon, chamomile



## Dorothy Parker • \$12

hibiscus, cinnamon, dried orange



## Empress • \$13

grapefruit, coconut



## ESP Smoked • \$13

orange, black pepper



## Filbuster • \$13

coconut, lemon, coriander



## Fords • \$12

ginger, lemon, coriander



## Gin Mare • \$13

rosemary stuffed olive



## Gunpowder • \$12

rosemary, grapefruit, coconut



## Hayman's • \$11

lemon, orange, anise



## Hendricks • \$13

cucumber, rose buds



## Jensen's • \$13

chamomile, coconut



## Martin Miller • \$13

juniper, coriander, orange



## Monkey 47 • \$15

rose bud, cinnamon



## Nolets • \$12

rose bud, lemon



## No. 3 • \$13

juniper, orange, grapefruit



## Perry's Tot • \$12

grapefruit, almond, lemon



## Plymouth • \$12

ginger, clove, lemon



## Sipsmith • \$13

olive, sage



## Spring 44 • \$12

cinnamon, lavender



## St. George Terrior • \$12

rosemary, juniper, sage, lemon



## Tanqueray 10 • \$14

lime, lemon



## Uncle Val's • \$12

cucumber, lemon juice, black pepper



"The proper union of gin and vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived."

— Bernard DeVoto

"Civilization begins with distillation" —William Faulkner



"Drinking is a form of suicide where you're allowed to return to life and begin all over the next day" –Charles Bukowski

## GINVENTORY CONTINUED

### Old Tom Gins:

Spring 44 • \$14  
Hayman's • \$13

### Aged Gin:

Tom Kat (Bar Hill) • \$15  
Barrel Gin (Few) • \$13

### Sloe Gin:

Plymouth • \$15  
Averell Damson • \$12

## DRAUGHT NEGRONI • \$13

*Perry's Tot Gin, Punt 'e' Mes, Bruto Americano*

### For \$2 more:

**Martini**

**Negroni**

**Mule**

### For \$4 more:

With a premium tonic  
(served in a copa)

**1724**

**Fever Tree**

**Q Tonic**

**Q Ginger Beer**

### Flavor Note Key:



Citrus



Floral



Fruity



Strong



Herbacious



Bitter



Dry

## GIN AND TONIC FLIGHTS • \$25

*4 one ounce pours of gins of your choice paired with tonic*

"I like to have a martini, two at the very most. After three I'm under the table, after four I'm under my host." –Dorothy Parker

