

REMEMBER
THE MAINE
20Z OLD
OVERHOLDT RYE,
.75OZ SWEET
VERMOUTH, 1 BSP
HEERING, 1/2 BSP
KUBLER ABSINTHE

155 YEARS OF ELIXIR: 1858-2013

Classic Cocktails

ALL COCKTAILS \$10 - \$2 OFF DURING HAPPY HOURS
MON-FRI 3PM-7PM & SUN TO TUES NIGHTS FROM 11PM TO 2AM

MOHITO
DE
MARTINIQUE
CLASSIC MOJITO
WITH 20Z
CLEMENT RHUM
AGRICOLE

PISCO PUNCH

This San Francisco original has deep roots in our Barbary Coast history.

Every bar in town should be making this cocktail...properly.

2oz Pisco Porton, .75oz Small Hand Foods Pineapple Gum syrup, 1oz lemon juice;
Shaken and served short and over fresh ice

PISCO SOUR

2oz Barsol Pisco Quebranta, 1oz lime juice, 1oz simple syrup and .75oz egg white;
shaken and served up with angostura bitters drops

SAZERAC

2oz Templeton Rye, Sugar, Peychaud's Bitters, served in an absinthe rinsed glass with a
lemon twist

NEGRONI

1oz each Ford's Gin, Campari and Dolin Sweet Vermouth, over, orange slice

DARK AND STORMY

Our version of the classic Bermuda cocktail

2 oz Zaya Rum, Bunderberg Ginger Beer, squeeze of lime

BRONX COCKTAIL

"imagine a long bar with no stools, a cigar counter at one end and an oyster bar at the other, and Wild Bill Hickok, in town for the Wild West Show, Elbow to elbow with you at the Big Brass Rail" - Dale Degroff

1.5oz Ford's Gin, barspoon each of sweet and dry vermouths, .75oz fresh squeezed
orange juice and 2 dashes of angostura bitters; shaken, up, orange twist

COSMOPOLITAN

A well-made Cosmo is a great cocktail. A poorly made one is what you're probably used to.

1.5oz Swan's Neck Lemon Zest Vodka, .5oz Cointreau, 1oz Cranberry, .25oz lime;
Shaken and served up

CAIPIRINHA (PRONOUNCED KAI-PEER-EEE-NYA)

2oz Leblon Cachaca, lime, sugar, Mmm....it doesn't get more Brazilian
Variation: Try some other fruit in it. Ask your bartender what's available

DAIQUIRI

1.5oz Cana Brava Rum, 1oz Lime juice and .75oz Simple syrup;
shaken and served up