

# COCKTAILS

## **Gotham City / 13**

*Deep & Dangerous*

Four Roses Single Barrel Bourbon, Four Roses Yellow Label Bourbon, Carpano Bianco, Curaçao Pierre Ferrand & Fee Brothers Aztec Chocolate Bitters.

## **Tennessee Sour / 10**

*Mellow & Refreshing*

George Dickel White Corn Whisky, sugar, lime juice, egg white & Angostura Bitters.

## **A Tale of 2 Sazeracs / 10**

*Classic & Creole*

James E. Pepper 1776 Rye, H by Hine VSOP Cognac, Curaçao Pierre Ferrand, Peychaud's Bitters, Vieux Pontarlier Rinse.

## **Blind Eyes Could Blaze / 13**

*Dense & Dapper*

Noah's Mill Bourbon, Meletti Amaro, Amaro Sibilla & lemon juice.

## **Chai Ol' Fashion / 8**

*Soothing & Approachable*

Chai infused Four Roses Yellow Label Bourbon, Cardamom Syrup, H<sub>2</sub>O & Fee Brothers Walnut Bitters.

## **Pickleback / 8**

*Strong & Pickled*

2 shots: Buffalo Trace Bourbon w. chaser of house dill pickle juice & dash of Sriracha.

## **Danny K / 7**

*Bar Seat & a Memory*

Bud bottle & a Jack Daniels rocks.

## **Starman / 13**

*Alive & Complex*

Sotol Hacienda de Chihuahua, Lunazul Reposado Tequila, Bertina Elderflower, honey syrup, grapefruit juice, lime juice, Fee Brothers Grapefruit Bitters, muddled bell pepper & chocolate sea salt.

## **Pistachio Negroni / 13**

*Silky & Flavorful*

Uncle Val's Restorative Gin, Dolin Blanc, Dolin G n p  des Alpes & pistachio syrup.

## **Blood Orange Daiquiri / 12**

*Tart & Tropical*

The Real McCoy 5yr Rum, Velvet Falernum, Giffard Ginger of the Indies, blood orange juice & lime juice.