

COCKTAILS

California Connection

Aqua Perfecta pear eau de vie, lemon juice, & simple syrup topped with cava. Served in a champagne flute.

Winter Cobbler

Hangar One Spiced Pear Vodka, house made grenadine, & lime juice. Served in a rocks glass & garnished with brandied cherries & a pear.

Rocket to Russia

Chambourd Vodka, Cherry Heering, Godiva White Chocolate, & Milk. Served in a collins glass & garnished with shaved cinnamon.

Demonbreum Shake Up

St. George Botanovore Gin, Yellow Chartreuse, Cointreau, figs, lemon juice, & simple syrup. Served in a cocktail glass & garnished with an rosemary sprig.

Barrel Aged Bijou

Knickerbocker Gin, Cocci Vermouth de Torino, Green Chartreuse, & Angostura orange bitters. Served in a coupe & garnished with an orange twist.

Satan's Whiskers

Tanqueray Gin, Dolan dry vermouth, Dolan sweet vermouth, Grand Marnier, & orange juice. Served in a cocktail glass & garnished with a curled orange.

Devil's Haircut

Hopquila, Domaine de Canton, White creme de cacao, lemon juice, & simple syrup. Served in a cocktail glass & garnished with a grapefruit twist.

Santa Maria

Angostura 7 year rum, Barolo Cinotto, Fernet Branca, Zurbenz Stone Pine liqueur, & plum syrup. Served in a cocktail glass & garnished with an orange twist.

The Quickening

Dewar's White Label scotch whisky, Big O ginger liqueur, creme de cassis, lemon juice, Ardbeg 10 year, & Bob's Abbot bitters. Served in a rocks glass & garnished with brandied cherries.

Bacon & Eggs Fizz

Bacon infused Old Fitzgerald 10 year bourbon, Clyde May's bourbon, lemon juice, simple syrup, creme de cassis, molasses, & egg white. Served in a cocktail glass & garnished with Jerry Thomas bitters.

Starlight Toddy

Bulleit Rye, Black Tea syrup, Apple Chutney, Nux Alapino, & XO Mole bitters. Served hot in a coffee cup, & garnished with a clove studded orange.

All specialty cocktails are 10

**Consuming raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

