

from the vault

- old fashioned** ¹⁸⁸¹10
old forester bourbon • sugar cube
orange & cherry bark bitters • flamed orange peel
We are honored to return integrity to the world's most famous cocktail, created for Colonel James E. Pepper in Louisville, Kentucky, and popularized by the Waldorf Astoria Hotel in New York City.
- champagne cocktail** ¹⁸⁶²10
prosecco • hibiscus flower • cranberry-hibiscus bitters
Canonized in the literary works of Mark Twain and the film Casablanca, this toast to romance is over 150 years old. The base of the cocktail is sugar, a bittering agent and bubbles.
- dark 'n' stormy** ¹⁹¹⁹10
cruzan black strap rum • falernum
buffalo rock ginger ale • lime
The dark 'n' stormy is the national drink of Bermuda and was made popular in the U.S. by the sailing community, who brought it to east coast port towns upon returning from their Atlantic travels.
- strawberry daiquiri** ¹⁹⁰⁰10
light rum • strawberry • lime
The daiquiri was first mixed by American mining engineer Jennings Cox at a bar in Santiago, Cuba, in 1900. While most credit Cox with creating the cocktail, British sailors were rationed a similar concoction in the 1700's as a means of preventing scurvy.
- aperol spritz SLUSHY** ^{1950's}10
aperol • pineapple • prosecco
Inspired by the Venetian mix of white wine and soda, the Aperol spritz rose to popularity in the 1950's and incorporates the bittersweet Italian aperitif, which originated in Padua, Italy in 1919.
- frozen mojito SLUSHY** ^{1800's}12
white rum • mint • lime • coconut milk
Havana, Cuba is the birthplace of this cocktail, but it's exact origins remain up for debate. One story traces it as far back as the 16th century, while other historians contest it originated in the Cuban sugar cane fields in the 1800's.

new tricks

- violet beauregarde**10
crowd-pleasing, bubbly, goes down easy
tito's vodka • lillet blanc • blueberry
rosemary-basil bitters • club soda
- rhude dude**10
tart & a little spicy, packs a punch
bulleit rye • rhubarb • contratto bianco vermouth
lemon • ginger-pink peppercorn bitters
- mexican sun hat**10
bittersweet & garden-fresh
silver tequila • aperol • grapefruit • cucumber
thyme • basil
- cloud eight-and-a-half**10
tropical, laid back, ready to party
appleton rum • plantation rum • jack rudy grenadine
pineapple • orange • lime • mint
- post-hammam**10
refreshing, a g&t playing dress up
plymouth gin • orange flower water • thyme
fever tree sparkling lemonade
- sand snake**12
savory & briny with a boozy bite
aurora olorosa sherry • bombay dry gin
c. comoz vermouth blanc • lemon • castelvetrano olive
- operator error**10
chocolatey & licoricey, an unexpected post-dinner combo
cynar amaro • sambuca • lemon • coffee bean
- the last call**12
smokey & herbaceous, ready for the after party
vida mezcal • partner's vermouth • chartreuse • lime