

## from the vault

### old fashioned <sup>1881</sup> .....10

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 <sup>1862</sup> .....10

prosecco • st. george pear • 1821 havana & hide bitters  
lemon twist  
*Canonized in the literary works of Mark Twain and the film Casablanca, this toast to romance is over 150 years old and has many faces. This is our seasonal interpretation.*

### dark 'n' stormy <sup>1919</sup> .....10

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.*

### sidecar <sup>late 1910's</sup> .....10

old grandad bourbon • cointreau • lemon • sugar  
*The origin of the sidecar, originally made with brandy, is unclear, but it is thought to have been invented around the end of World War I in London or Paris. The Ritz Hotel in Paris claims it was created there, and the first recipes for the sidecar appeared in Harry's ABC of Mixing Cocktails in 1922.*

### dawa <sup>1980</sup> .....10

cathead honeysuckle vodka • lime • raw sugar  
eastaboga honey  
*'Dawa' means 'medicine' in Swahili, and the name is credited to The Carnivore restaurant in Nairobi. According to an employee at the famous Kenyan restaurant, "It treats your stomach so that you have an appetite for the meat."*

### sangria <sup>18th century</sup> .....10

syrah-grenache • brandy • apples • pears  
star anise • cinnamon • lambrusco float  
*The term 'sangria' dates back to the 18th century and is believed to be derived from 'sangre,' the Spanish word for blood. Its origins cannot be pinpointed exactly, but the wine-fruit-spirit mixture became popular in Spain, Greece and England during this time.*

### luv u, nite nite <sup>2018</sup> .....10

miller high life • shot of fernet branca  
*This rendition of the 'bartender's handshake' has been a local favorite for..... a few months. Swig, shoot, bedtime.*

## new tricks

### fred flintstone .....10

plymouth gin • carrot shrub • orange • fernet branca  
ginger • maple • rosemary

### azteca .....12

casamigas blanco tequila • zucca amaro  
dolin rouge vermouth

### pet tiger .....10

lemongrass gin • earl grey • egg • lemon • cream

### velvet robe .....12

vida mezcal • cynar • montanaro vermouth di torino  
apple • tobacco bitters

### barracuda .....10

bacardi silver • appleton rum • pineapple rind • orgeat  
lime • ube extract

### shaking the tree .....10

tito's vodka • fig • cocchi americano • tangerine

### cider mule .....10

old grandad bourbon • ginger • apple cider slushy

### captain's manhattan .....20

midwinter night's dram rye • carpano antica vermouth  
luxardo • house bitters

## glossary

- amaro** Italian liqueur commonly drunk as an after-dinner digestif
- bitters** maceration of bitter herbal bark & spices in alcohol; acts as the 'salt & pepper' of a cocktail
- cointreau** brand of orange-flavored liqueur (triple sec) produced in Saint-Barthelemy-d'Anjou, France
- cocchi americano** light, wine-based quinine aperitif
- cynar** Italian bitter liqueur of the amaro family, made from 13 herbs & plants, predominant amongst which is the artichoke
- falernum** low-proof, rum-based liqueur flavored with almonds, clove, lime and allspice
- fernet branca** a bitter and herbaceous Italian amaro; higher in alcohol and lower in sugar than other amaros
- luxardo** liqueur that follows the original recipe from 1821; marasca cherries harvested & infused in larchwood
- mexican chocolate** popular form of chocolate in Mexico, made with the addition of cinnamon & vanilla
- orgeat** syrup from almonds, orange flower water & warming spices
- shrub** vinegar-based syrup popular during America's colonial era
- ube** Filipino word for purple yam
- zucca** lighter amaro made with rhubarb & cardamom