MIXITS ($18)

All "Mixits" are made of 2 oz. spirit and a teaspoon of Monin syrup on ice

- Rum…… with Vanilla syrup
- Un-Peated Scotch……..….. with peach syrup
- Peated Scotch…….. with pear syrup
- Tequila……..…. with Violet syrup
- Armagnac…… with Hazelnut syrup
- Bourbon…… with Praline syrup

SIGNATURE COCKTAILS ($23)

- Tijuana No…… Mezcal, chili pepper syrup, pineapple, cilantro
  One sip and you will feel south of the border
- Old Fashioned…… Sazerac rye, muddled orange,
  whiskey cured cherry (with pit and stem)
  Old school never goes out of vogue.
- The Magic Carpet…… Singani, elderflower, champagne
  Circle the globe from the comfort of your bar stool!
- The Musket…… Armagnac, honey-soaked fig, honey, lemon
  Award winning cocktail!!!
- Russian Caravan…… Maker's Mark Bourbon, pine smoked tea, elderflower, lemon
  Our friend, Vitaliy, created this winner in our Brandy Library Cocktail Competition…about 15 years ago!
- Ivory Rose…… Elephant Gin, elderflower, lemon, tonic water, rose water, rose petal
  A floral composition to arouse your senses.
- Spritz……..…. Italian bitter, Sorel (Hibiscus liqueur), Champagne, soda
  Trust the Italians to have it nice & easy…
- Espresso Martini…… Maker's Mark Bourbon, Grand Brulot coffee liqueur, espresso
  Wake up in Bourbon land but keep the dream going!
- Penicillin…… Laphroaig 10 year old, lemon, ginger beer,
  pedro ximénez sherry…two of these a day will keep the doctor away.
- Sangria…… red wine, a hint of brandy, fruits, spices
  The soul of Madrid!
- Champange Sangria…… rosé wine, a hint of brandy, splash of champagne, fruits, spice
  Bubbles dance over fun & elegance.

Reserve Cocktails

- **Autumn Leaf**

Milhoc *whisky from Gascony, France, brings warmth to this 'Feuille d'Automne', an award-winning cocktail from RIP Bar Le Forum in Paris, with fresh orange juice, a touch of honey, sweet vermouth and a whisper of cinnamon*…… ***$27***

- **Mac Roy**

Macallan 12 Sherry oak *shines in this TriBeCa version of a Rob Roy! The classic single malt is dressed up with a hint of Pedro Ximenes sherry and topped with Champagne in a very beautiful concoction worthy of the neighborhood…how rich!*..... ***$33***

- **Santa María**

Ferdinand's *is a Saar Dry* **Gin** *from Germany based on a Riesling infusion of 30 local botanicals. Its zesty and flowery notes are complemented by our house-made (Spanish) Saffron simple syrup and topped with Champagne. Eloquent and elegant*..... ***$27***

- **Lavender 16**

The ***Casa Dragones Tequila*** *folks in San Miguel de Allende stirred the Tequila industry when offering the most expensive clear-as-glass sipping Tequila. We dare to show this unusual Blanco in a different way: a hint of cream laced with lavender syrup and smoked up by a hint of Mezcal. Dangerously addicting. Full-on Mexico*..... ***$31***

- **Pods-de-Vie**

Larsen "Aqua Ignis" Cognac egg white, lemon juice and vanilla Syrup
Triple Steam Brasero toasted barrels is a brilliant innovative spirit showing a different approach to maturing cognac. In a second aging process, the spirit is transferred to a small barrel exposed to triple brasero steam-toasting. Each barrel is plunged into hot water and then toasted over fire three times. This Cognac exudes rich notes of almond nougat, giving the cocktail a heavenly silky texture..... ***$26***

- **Boulevardier**

Loosely translated, a boulevardier is a man-about-town. This cocktail by the same name is simply a variation on the classic Negroni. This rich and warming cocktail is made with ***Maker's Mark wheated Bourbon*** *(90 Proof), sweet vermouth, Campari and an orange peel*..... ***$29***

- **Black Bird**

Maker's Mark wheated Bourbon, dark crème de cacao, Nixta corn liqueur, crushed Werther's
The most exciting liqueur in years hails from Mexico and we wanted to celebrate corn 'both ways' with this incredible Nixta and one of the richest KY Bourbons around. 'Black Bird' here refers to this Bourbon made in Mexico back when it was allowed…a vestige of the Prohibition-induced relocation of KY producers to Mexico..... **$27**

- **Greek Leisure**

Mastiha Liqueur, Guava, Lime, Egg White, Simple Syrup, Dehydrated Guava
The Greek island of Chios is home to the production of the unique Mastiha (pronounce 'mahs-tee-ha'): the resinous sap of this tree, which only grows there, flavors a liqueur known to have the best effects on your body and soul..... **$28**

- **Elephantonic**

Elephant Gin, Bergamot Liqueur 'italicus', Lime, Ginger Syrup, Tonic Water
Here is a German gin made to support the cause of African elephants: 15% of profits or 2% of revenue, whichever is higher, is donated to elephant conservation projects. Drink for a cause with this beautiful Sundowner **$25**

- **Salmanzana**

Christian Drouin Select Calvados, Apple Butter, Lemon Juice, Bitters, Simple Syrup
Our Salsa dancer-turned-mixologist Salvador fell under the spell of all things apple and wants you to give it a bite too with this version of a Jack Rose. He offers to drink it himself if you don't love it!..... **$27**

- **Kan-Ro "甘露"**

Let's toast to the 100 year old Yamazaki distillery ***!*** *"Kan-ro" does not just mean 'nectar' or 'honeydew'; it's more like a peaceful state of mind where bitterness has disappeared. This cocktail is composed with* ***Yamazaki Single Malt 12 years*** *as a main ingredient with Pedero Ximénez Sherry (fruity & complex sweetness) and Okinawa Black Sugar (rich & mineral)*..... **$38**

- **Stag Run**

Dalmore 12 years Sherry select single malt Scotch, Maple Syrup, heavy cream, Pedro Ximenes Sherry, cinnamon dust. *The Dalmore's history is rich and long but starts with the saving of King Alexander III from a charging 12 -pointer stag in 1263. The malt made there matches the intensity of the charge while evoking the elegance and nobility of its DNA. Empowering and delicate at the same time* ……..**$32**

CLASSIC COCKTAILS ($23)

- Whisky Sour…… Blended whisky, Lemon, Simple Syrup, Egg White, Bitters
- Rob Roy…….. Blended whisky, Sweet Vermouth, Bitters
- Hot Toddy…… Blended whisky, Lemon, Honey, Hot Water

American whiskey

- Manhattan……..... Bourbon, Sweet Vermouth, Bitters
- Gold Rush……. Bourbon, Lemon, Honey
- Kentucky Mule…... Bourbon, Lime, Homemade Ginger Beer, Soda
- Perfect Manhattan… Bourbon, Sweet Vermouth, Dry Vermouth, Bitters

Brandy

- French 75…….. Cognac, Prunier Orange Liqueur, Lemon, Champagne
- Jack Rose…….. Calvados, Lemon, Lime, Grenadine
- Brandy Alexander…. Cognac, Dark Crème de Cacao, Heavy Cream
- Sidecar…….. Cognac, Prunier Orange Liqueur, Lemon, Lime, Simple Syrup
- Pisco Sour…….. Pisco, Lemon, Simple Syrup, Egg White, Bitters

Rum

- Dark n' Stormy…… Dark Rum, Lime, Homemade Ginger Beer, Soda
- Daiquiri…….. White Rum, Lime, Simple Syrup

Agave

- Tequila Negroni… Tequila Blanco, Campari, Sweet Vermouth
- Margarita…….. Tequila Blanco, Prunier Orange Liqueur, Lime
- El Diablo…….. Tequila Blanco, Crème de Cassis, Lime, Simple Syrup, ginger beer, Soda
- Paloma……..…… Tequila Blanco, Lime, Grapefruit, Simple Syrup, Salt, Soda

Gin

- Gimlet…… Gin, Lime
- Gin Fizz…… Gin, Lemon, Simple Syrup, Egg White, Soda
- Martini…… Gin, Dry Vermouth
- Negroni…… Gin, Campari, Sweet Vermouth

Liqueur-Wine

- Kir Royal…….. Crème de Cassis, Champagne

Mocktails ($18)…spike it (+$7)

- Acapulco Gold…… lemon, flower water, vanilla & pineapple syrup, egg white, heavy cream, soda, orange peel
- Balkan Rose…… pine smoked tea, lime, honey syrup, egg white, rose water,
- Jamaican Rhapsody…… hibiscus tea with grenadine, lemon, orange flower water
- BL Ginger Beer…… house made ginger beer, lime, ginger candy