

GIN DAISIES, FIZZES & REVIVERS



\$16

THE GIN-GIN CUP

Nolet's Silver Dry Gin, Pressed Lemon, Wildflower Honey,
Pressed Ginger, Lavender Extract, Fresh Sage,
Shaken, Served Up and Topped with Chilled Perrier

24-GUN SALUTE

Beefeater 24 Gin, St. Germain Elderflower Liquor,
Organic Saffron Syrup, Orange-Apple-Bokers Bitters, Grapefruit Oils,
Stirred and Served on the Rocks

WAKEY JUICE JOE

The Botanist Islay Gin, Stone Street Cold Brew, Falernum,
Pressed Lime, Coconut Cream, Green Matcha, Shaken & Served Tall

TIN PAN ALLEY

Hendrick's Gin, Oloroso Sherry, Yellow Chartreuse, Pressed Lime,
Sage & Rosemary, Shaken, Served Tall & Topped with Chilled Perrier

SHAMA LAMA DING DONG

Brooklyn Small Batch Gin, Yellow Chartreuse, Pamplemousse Rosé,
Benedictine, Pressed Lemon & Orange, Lemon Oils,
Shaken and Served in a Coupette

STONE STREET NEGRONI

Caorunn Gin, Stone Street Coffee infused Campari,
Carpano Anitica Vermouth, Chocolate Bitters, Orange Oils,
Cinnamon, All Spice Rinse, Stirred & Served on the Rocks

DUTCH SKULL

Bols Genever, Montelobos Mezcal, Creme de Fraise de Bois,
Ancho Reyes Chile Liqueur, Pressed Lime, Angostura Bitters,
Shaken and Served on the Rocks

FEATURED GIN & TONICS



\$18

THE BATHTUB TONIC

With Ford's Gin & Seasonal Blend of Juniper, Cinnamon, Almond & Alpine Spice

THE BOTANIST GIN & JACK RUDY TONIC

Bright, Citrus Driven, w/ Lemongrass, Grapefruit, & 22 Wild Foraged Botanicals

TANQUERAY & TOMR'S TONIC

Herbaceous, Dry & Refreshing, with Cinchona Bark, Juniper, and London Dry Gin

TABLE SIDE SERVICE



THE NOLET'S DECANTER

(the queen & king of gin cocktails served in an individual decanter)

\$18 per guest, two orders minimum

1910 MARTINI

Nolet's Silver Dry Gin, Carpano Dry Vermouth,
Served with Queen Cerignola Olives, Raspberry and Twists of Lemon Peel

VESPER MARTINI

Nolet's Silver Dry Gin, Ketel One Vodka, House Made Chamomile Syrup,
Lillet Blanc, Pierre Ferrand Dry Curacao, Orange Bitters

NOLET'S GOLD RESERVE

(the ultimate sipping gin served on the rocks table side)

\$44 (1oz) / \$88 (2oz)

Inspired to create a gin like no other, Nolet's Gold Reserve is the personal creation of Carolus Nolet Sr., 10th generation distillery owner of Nolet's Gin & Ketel One Vodka. Bottles of the Nolet's Gold Gin are allocated annually & individually numbered by hand.

LOUIS XII de RÉMY MARTIN

(the ultimate sipping cognac served neat table side)

\$90 (.5oz) / \$180 (1oz) / \$270 (1.5oz) / \$360 (2oz)

The "King of Cognac" is a blend of 1200 eaux-de-vie ranging in age from 40 to 100 years & created exclusively with grapes from the Grande Champagne - the most prestigious region of Cognac.

BRIGHT & REFRESHING CUPS



\$16

BAJAN PUNCH

Mt. Gay Black Barrel Rum, House-Made West Indies Hibiscus Punch,
Velvet Falernum, Angostura Bitters, Fresh Grated Nutmeg
Served Tall over Crushed Ice

TAÍNO

Brugal Añejo Rum, Velvet Falernum, Creme de Apricot,
Almond Orgeat, Pressed Lime, Pressed Ginger, Clove
Shaken and Served in a Coupette

ELK'S CLUB (+\$2)

Macallan 10 Year Fine Oak Single Malt Scotch,
Fresh Lemon, Pressed Ginger, Combiar Kümmel Caraway Seed Liqueur,
Shaken and Served Tall, dressed with Gosling's Black Seal Rum

THE BLIND TIGER ●

Knob Creek Rye, Averna Amaro, Peach Brandy, Almond Orgeat,
Pressed Lemon, Angostura & Chocolate Bitters, Egg White, Nutmeg
Shaken, Served in Wine Glass, Topped with Chilled Perrier

ORANGE WHIP

Spring 44 Gin, Mt. Gay Black Barrel Rum, Pierre Ferrand Dry Curaçao,
Amaretto di Saronno, Cream, Pressed Orange, Grated Cinnamon,
Shaken & Served in a Coupette

DUENDE ●

Celestial Blanco Tequila, Montelobos Mezcal, Ancho Reyes Verde,
Luxardo Maraschino, Agave Syrup, Pressed Lime, Egg White,
Fresh Rosemary, Shaken and Served in a Coupette

● contains raw egg or raw egg whites

COCKTAILS & SLINGS

\$16

THE ANTI-18TH

Bulleit Bourbon, Montenegro Amaro,
Benedictine, Banane du Bresil, Orange Bitters,
Stirred and Served on the Rocks with Fresh Orange Peel

SCARLET SINNER ●

Singani 63 Bolivian Brandy, Creme de Fraise de Bois, Dolin Blanc Vermouth,
Pressed Lemon, Angostura Bitters, Egg White, Fresh Raspberries
Shaken and Served in a Coupette

SWORDSMAN

Blade and Bow Bourbon, Apricot Brandy, Carpano Antica Vermouth,
Orange Bitters, Fresh Mint, Stirred & Served In a Coupette

ROCKSIDE BREW (+\$1)

Bruichladdich 'Scottish Barley' Single Malt Scotch, Almond Orgeat,
St. Elizabeth All Spice Dram, Pressed Ginger & Lemon, Wildflower Honey,
Shaken & Served in a Snifter over Ice with Fresh Thyme

MATADOR

Celestial Anejo Tequila, Dolin Blanc Vermouth,
Grand Marnier, Grapefruit Oils, Stirred and Served in a Coupette

JULIES JOY (+\$1)

Chai Tea infused Remy 1738 Cognac, Glenmorangie 10yr Single Malt Scotch,
Rum Reduction, Pressed Lemon, Red Wine Float
Shaken & Served on the Rocks

INDIAN BURN (+\$1)

Monkey Shoulder Blended Scotch, Drambuie, Cointreau Noir, Yellow Chartreuse,
Ancho Reyes Chile Liqueur, Salted & Spicy Honey, Pressed Lemon, Sesame Oil
Shaken & Served in a Snifter with Laphroaig Mist

HIGHBALLS & BUBBLY COCKTAILS



\$16

STAGE KITTEN

Woodford Reserve Bourbon, Pimms #1, Zucca Rabarbo Amaro, Pressed Lime, Creme de Framboise, Angostura Bitters, Fresh Mint Shaken, Served Tall and Topped with Chilled Perrier

THYME DWELLER

Belvedere Unfiltered Vodka, Thyme Infused Dolin Blanc Vermouth, Campari Bitter, Pressed Lemon Shaken, Served Tall and Topped with Prosecco

THE CROW ● (+\$1)

Highland Park 12yr Single Malt Scotch, Pressed Lemon & Orange, Salted Corn Water, Maple Syrup, Egg White, Fresh Thyme Shaken, Served Tall and Topped with Chilled Perrier

ENCANTADA

Celestial Reposado Tequila, Nux Alpina Walnut Liqueur, Oloroso Sherry, Pressed Lime, Wildflower Honey, Angostura Bitters Shaken, Served Tall and Topped with Chilled Perrier

FIORI E UVA

Santi Blanc de Blanc Prosecco, St. Germain Elderflower Liqueur, Pressed Grapefruit, Grapefruit Bitters, Fresh Sage, Served in a Champagne Flute

DON FULANO (+\$3)

Moët Chandon Brut Champagne, Bacardi Ron Superior, White Creme de Cacao, Bittered Sugar Cube, Served in a Champagne Flute

● contains raw egg or raw egg whites

FLOWING COCKTAILS TO SHARE



TEA POTS

\$79 each / \$225 for 3

THE FLANNEL BLANKET

Bombay Chai Infused Ketel One Vodka, Apple Cider, Pressed Lemon, House-Made Apple Syrup, St. Elizabeth All Spice Dram, Wildflower Honey, Served Hot

AVIATION

Earl Grey Tea Infused Ketel One, Creme de Violette, Luxardo Maraschino, Pressed Lemon, Cardamon Bitters, Dry Ice

THE BREWING STORM

Darjeeling Oolong Tea Infused Ketel One Vodka, Laird's Applejack, Maraschino, Ginger, Fresh Lime & Pineapple, Orgeat, Brown Sugar, Dry Ice

PUNCH BOWLS

\$345

BAJAN PUNCH

Mt. Gay Black Barrel Rum Bathtub Gin Edition,
House Hibiscus Tea, Velvet Falernum, and Angostura Bitters

Inspired by the traditional rum punch of Barbados. An enticing blend of citrus and floral island spice

FRANK FORESTER'S PUNCH

Moet Chandon Brut Champagne, Remy Martin 1738 Accord Cognac,
Grand Marnier, Fresh Lemon, Earl Grey & Oleo Saccharum

A 19th century sporting punch invented by famed author Frank Forester.

Featuring rich citrus lifted with champagne, spiced with bergamot & finished with nutmeg

THE ISLE OF ISLAY

The Botanist Islay Dry Gin, Cointreau Chamomile Liqueur,
Moroccan Mint Tea, Cucumber, Fresh Lemon, Pineapple & Almond Orgeat

*A bright, refreshing gin punch brewed with mellow mint tea, featuring notes of
twenty two botanicals hand foraged on Islay*