

GIN DAISIES, FIZZES & REVIVERS



\$16

THE GIN-GIN CUP

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

EL GAUCHO

Aviation Gin, Yellow Chartreuse, Pressed Lemon & Orange, House Made Mate Syrup, Grapefruit Bitters, Fresh Mint, Shaken & Served Tall

THE CORSET

Caorunn Gin, Sauvignon Blanc, Dolin Dry Vermouth, Pressed Ginger, Fresh Lime & Pineapple, Cucumber, Cardamon Bitters, Thyme, Shaken & Served Tall

CELOSIA

Beefeater 24 Gin, Campari, Pressed Lemon & Pineapple, Eggwhite, Peychaud's Bitters, Orange Oils, Shaken & Served Tall

THE IVORY KEY

Brooklyn Small Batch Gin, Dry Curaçao, Juniper Syrup, Orgeat, Fresh Ginger, Lemon, Cream, Lavender Bitters, Mint, Shaken & Served Over Crushed Ice

KILTED GARDENER

Hendrick's Gin, Cointreau Noir, Red Beets, Wildflower Honey, Pressed Ginger, Fresh Lime, Orange, Fresh Dill, Shaken & Served Up in a Coupette

CONSTABLE'S GATE

Langely No. 8 Gin, Carpano Dry & Dolin Blanc Vermouth, Elderflower Cordial, Cynar Amaro, Orange & Cardamom Bitters, Lemon Oils, Stirred & Served Up

WAKEY JUICE JOE

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

FEATURED GIN & TONICS



THE ULTIMATE GIN & TONIC \$95

Nolet's Gold Reserve Gin with Fever Tree Tonic, Served Table Side

BOTANIST GIN & JACK RUDY TONIC \$18

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

TANQUERAY 10 & TOMR'S TONIC \$18

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

TABLE SIDE SERVICE



THE NOLET'S 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

RIGHT BANK

Ketel One Vodka, Lillet Blanc, Thyme Infused Dolin Blanc Vermouth,
Orange Bitters, Watermelon Radish, Grapefruit Oils

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

THE PEARL WATERS

Mt. Gay Black Barrel Rum, Amontillado Sherry, Guava, Pamplemouse Rosé, Lemon, Coconut Cream, Cayenne Pepper, Shaken & Served over Crushed Ice

MARIPOSA

Celestial Blanco & Anejo Tequila, Drambuie, Lemon, Elderflower Cordial, Yellow Chartreuse, Spiced Honey, Fresh Mint, Shaken & Served Tall

LAWLESS

Macallan 10yr Old, Brugal Extra Dry Rum, Apricot Cordial, Crémé de Cacao White, Tamarind, Lemon, Wildflower Honey, Shaken, Served Tall & Topped with Perrier

MACKEREL SKY

Bruichladdich 'Scottish Barely' Single Malt Scotch, Dry Curaçao, Fino Sherry, Lemon, Mango Syrup, Fresh Thyme, Shaken & Served Over Ice In a Snifter

SEA GARDEN

Toki Japanese Whiskey, Averna, Banane du Brésil, Orgeat, Cold Pressed Coffee, Fresh Lime & Pineapple, Angostura, Thai Chili Oil, Sage, Shaken & Served Up

FRONT STREET RAID

Cutty Sark 'Prohibition' Blended Scotch, Mastiha, Cherry Herring, Pressed Lemon & Orange, Angostura, Allspice Rinse, Nutmeg, Shaken & Served Tall

TOAST OF TAIN

Glenmorangie 10yr old, Montenegro Amaro, Luxardo Maraschino, Raspberries, Pressed Lemon, Peychaud's Bitters, Absinthe, Egg White, Shaken & Served Up

FANCIFUL MUSINGS

Remy 1738 Cognac, Green Chartreuse, Ancho Reyes Verde, Maraschino, Lemon, Honey, Cardamom, Shaken & Served on the Rocks

COCKTAILS & SLINGS

\$16

THE ANTI-18TH

Bulleit Bourbon, Montenegro Amaro, Benedictine, Banane du Brésil, Ancho Reyes, Orange Bitters, Orange Oils, Stirred and Served on the Rocks

SWORDSMAN

Woodford Reserve Bourbon, Apricot Brandy, Carpano Antica Vermouth, Orange Bitters, Fresh Mint, Stirred & Served In a Coupette

DAGDA'S HARP

Tullamore Dew Irish Whiskey, Apricot Eau-De-Vie, Lillet Blanc, Absinthe, Amontillado Sherry, Orange Bitters, Stirred & Served Up in a Coupette

SPRING NEGRONI

Spring 44 Gin, Aperol, Campari, Lemongrass, Pressed Lemon, Thyme Infused Dolin Blanc Vermouth, Elderflower Rinse, Stirred & Served on the Rocks

SHARK BITE

Bols Genever, Mezcal, Pressed Lime, Clément Mahina Coco, Coconut Cream, Peychards Bitters, Black Strap Molasses, Shaken & Served Tall

DUSKY LORY

Belvedere Unfiltered Vodka, Aperol, Crémé de Fraise de Bois, Pressed Lemon, Housemade Rhubarb Syrup, Angostura, Shaken, Served Tall & Topped with Tonic

ANAHI'S MINE

Singani 63 Bolivian Brandy, Crémé de Mure, Pimms #1, Luxardo Marashcino, Pressed Lime, Shaken & Served Up In a Coupette

MATADOR

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

BUBBLY & COCKTAILS TO SHARE



DOLLED UP IN GLAD RAGS \$16

Prosecco, Aperol, Pamplemousse Rosé, Cointreau Noir, Fino Sherry, Sugar Cube, Grapefruit Bitters, Orange & Lemon Oils, Served in a Flute

AVIATION ROYALE \$18

Spring 44 Old Tom Gin, Luxardo Maraschino, Crémé de Violette, Pressed Lemon, Apple Bitters, Shaken, Served Tall & Topped with Moët Chandon Champagne

— **TEA POTS** —

\$79 each / \$225 for 3 (serves up to 4-6 guests)

BEEKEEPER

Chamomile Tea Infused Ketel One Vodka, Cointreau, Fresh Squeezed Lime, Wildflower Honey, Orange Oils, 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 (serves up to 8-10 guests)

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

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*

WINE BY THE GLASS & BEER



CHAMPAGNE & SPARKLING

	Gls	Btl
Prosecco, Villa Sandi, Brut, NV, Veneto, Italy	14	65
Möet Chandon Brut 'Imperial', NV, France	23	115
Veuve Cliquot, Ponsardin, Brut, NV, France	30	150
Dom Perignon, Brut, Reims, France, 2003	85	425
Möet Chandon, Rosé 'Imperial, NV, France 187ml		28
Möet Chandon 'Ice Imperial', NV, France		150
Laurent Perrier, Grand Siecle, Brut, NV		350
Taittinger, Comte de Champagne, Reims, France, 1998		425
Cristal, Louis Roederer, Reims, France, 2002		495

WHITE WINE & ROSÉ

	Gls	Btl
Pinot Grigio, Corte Della Torre, Veneto, Italy, 2014	12	55
Sauvignon Blanc, Framingham, New Zealand, 2014	13	60
Chardonnay, Rickshaw, California 2014	13	60
Rosé, Marco Capra, 'Ororosa' Piemonte, 2014	12	55

RED WINE

	Gls	Btl
Pinot Noir, Smoke Tree, Sonoma County 2014	14	65
Malbec, Terra Rosa, Old Vines, Mendoza 2014	12	55
Merlot Blend, Chateau Cayla, Cotes de Bordeaux, 2010	14	65
Cabernet Sauvignon, Slingshot, Napa Valley, 2014	15	70

DRAFT BEER

	Pint
Stoudts Pils, Pilsner, Adamstown, PA 5.4% abv.	8
Allagash White, Witbier, Portland, Maine	10
Sixpoint Sweet Action, Cream Ale, Brooklyn, NY	8
Lagunitas IPA, Petaluma, California	9

BOTTLED BEER

	Btl
Bitburger Pilsner, Bitburg, Germany, 11.2oz Btl	8
Duvel Golden Ale, Breedonk-Puurs, Belgium 11.2oz Btl	14
Chimay Blue Trappist Ale, Scourmont, Belgium, 11.2oz Btl	16