

GIN COCKTAILS



\$16

THE GIN-GIN CUP

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

EL GAUCHO

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

WAKEY JUICE JOE

Edinburgh Gin, Falernum, Stone Street Cold Brew Coffee, Pressed Lime, Green Matcha, Coconut Cream, Fresh Mint, Shaken & Served Tall

THE MUSKET

Gunpowder Irish Gin, Elderflower Cordial, House Made Saffron Syrup, Orange & Apple Bitters, Stirred & Served on the Rocks

HALEQUIN COCKTAIL

Bols Genever, Mastiha, Elderflower Cordial, Pressed Cucumber, Fresh Lime, Almond Orgeat, Egg White, Shaken & Served Up

HOLLYS ARMS

Hendrick's Gin, Oloroso Sherry, Green Chartreuse, Thyme Infused Dolin Blanc, Pressed Lemon, Wildflower Honey, Shaken, Served Tall & Charged with Soda

CONSTABLE'S GATE

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

HIGH HAT

Plymouth Gin, Thyme Infused Dolin Blanc, Organic Green Tea Syrup, Pressed Lemon, Yellow Chartreuse, Shaken & Served Up

NIGHT CAP

The Botanist Islay Gin, Remy 1738 Cognac, Pressed Lime, White Cacao, Shaken & Served in a Snifter with Laphroaig 10yr Rinse & Grated Nutmeg

FEATURED GIN & TONICS



THE ULTIMATE GIN & TONIC \$95

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

THE BATHTUB TONIC \$18

Brooklyn Gin with Seasonal Blend of House Made Tonic & Fresh Mint

BOTANIST GIN & JACK RUDY TONIC \$18

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

TANQUERAY 10 & TOMR'S ORGANIC TONIC \$18

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

THE NOLET'S DECANTER



two orders minimum

1910 MARTINI \$18

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

VESPER MARTINI \$18

Ketel One Vodka, Nolet's Silver Dry Gin, Chamomile Tea, Lillet Blanc, Pierre Ferrand Dry Curaçao, Orange Bitters, Stirred & Served Up with Orange Peel

TABLE SIDE SERVICE



NOLET'S GOLD RESERVE

\$45 (1oz) / \$90 (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.

THE PEPPERED MONKEY \$30

Monkey 47 Gin, Thyme Infused Dolin Blanc, Pickled "Filthy Onion", Cracked Black Pepper, Lemon Oils, Stirred & Served Up

BRIGHT & REFRESHING CUPS



\$16

THE PEARL MERMAID

Mt. Gay Black Barrel Rum, Cynar Amaro, Cherry Cordial, Apple Cider, Pressed Lemon, Apple Bitters, Angostura, Cinnamon, Shaken & Served Tall

DUENDE

Milagro Silver Tequila, Montelobos Mezcal, Ancho Verde, Luxardo Maraschino, Lime, Mastiha, Falernum, Egg White, Grated Nutmeg, Shaken & Served Tall

LAWLESS

Macallan 10yr Old, Brugal Extra Dry Rum, Apricot Cordial, White Cacao, Tamarind, Lemon, Wildflower Honey, Shaken, Served Tall & Charged with Soda

THE NOBLE HUNT

Bruichladdich 'Scottish Barley' Single Malt Scotch, Fino Sherry, Elderflower Cordial, Cardamom & Orange Bitters, Stirred & Served Up

FORTUNE COOKIE

Toki Japanese Whiskey, Laird's Apple Brandy, Zucca Amaro, Allspice Dram, Almond Orgeat, Lemon, Guava, Angostura, Cinnamon, Shaken & Served Tall

THE BARKING KETEL

Chamomile Infused Ketel One Vodka, Averna, Benedictine, Almond Orgeat, Pressed Lemon, Angostura, Egg White, Shaken & Served Up

JOLLY FRIARS

Glenmorangie 10yr Old, Cointreau Noir, Fresh Lime, Cranberries, Brown Sugar, Angostura Bitters, Shaken, Served on the Rocks & Charged with Soda

ALMA DE HUMO

Montelobos Mezcal, Goslings Dark Rum, Lime, Almond Orgeat, Pineapple Juice, Angostura, Orange Blossom Water, Fresh Mint, Shaken & Served Over Pellet Ice

MARIPOSA

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

COCKTAILS & SLINGS



\$16

THE ANTI-18th

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

TRIGGER MAN

Blade & Bow Bourbon, Clement Mahina Coco, Ancho Reyes, Wildflower Honey, Pressed Lime, Shaken, Served Tall & Charged with Soda

DAGDA'S HARP

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

WHISKEY NOIR

Monkey Shoulder Scotch, Dolin Rouge, Punt e Mes, Luxardo Maraschino, Orange Bitters, Black Strap Molasses, Stirred & Served Up

THE EMCEE

Bulleit Rye Whiskey, Dolin Rouge Vermouth, House Made Tobacco Syrup, Green Chartreuse, Orange & Chocolate Bitters, Stirred & Served Up

ORCHARD NEGRONI

Spring 44 Gin, Dolin Dry Vermouth, Cynar Amaro, Campari, Apple Cider, Black Peppercorn Syrup, Apple Bitters, Stirred & Served on the Rocks

TATRA SIERRA

Belvedere Unfiltered Vodka, Aperol, Thyme Infused Dolin Blanc Vermouth, Pamplemousse Rosé, Pressed Lemon, Shaken, Served Tall & Charged with Tonic

SATAN'S SEAT

Singani 63 Bolivian Brandy, Yellow Chartreuse, Pressed Lemon, House Made Poppy Seed-Honey Syrup, Shaken & Served Up

MATADOR

Celestial Reposado Tequila, Dolin Blanc Vermouth, Grand Marnier, Stirred, Served Up & finished with Grapefruit Oils

BUBBLY & COCKTAILS TO SHARE



\$16

FIORI E UVA

Prosecco, Elderflower Cordial, Pressed Pink Grapefruit, Grapefruit Bitters,
Build in a Champagne Flute & Finished with Fresh Sage

AIRMAIL

Brugal Extra Dry Rum, Wildflower Honey, Pressed Lime,
Shaken, Served Tall & Topped with Moët Chandon Champagne

TEA POTS

\$79 each / \$150 for 2 (serves up to 4-6 guests)

THE FLANNEL BLANKET (hot)

Chai Tea Infused Ketel One Vodka, Apple Cider, Pressed Lemon, Allspice Dram,
Wildflower Honey, Served Hot

THE BREWING STORM (cold)

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, 2015	12	55
Sauvignon Blanc, Framingham, New Zealand, 2015	13	60
Chardonnay, Rickshaw, California 2014	13	60
Rosé, St. Andrieu 'L'Oratoire', Provence, France 2016	12	55
RED WINE	Gls	Btl
Pinot Noir, Smoke Tree, Sonoma County 2015	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	