Stepping Razor Blade
Jamaican Rum, House-made orgeat*, Fresh lemon juice
Shaken and served straight up with a dusting of cayenne.
_Dutch Kills, 2011_

Archangel
Gin, Aperol, Fresh cucumber
Stirred and served straight up with a lemon twist.
_Little Branch, 2007_

Caballo Blanco
Blanco Tequila, Mezcal, House-made ginger syrup,
Fresh juices of pineapple and lime, Angostura bitters.
Soda water. Served long, with candied ginger and a slice of orange.
_Aattaobay, 2013_

Quick Fix
Pisco, Elderflower Liqueur, Fresh juices of grapefruit and lime
Served on crushed ice with a lime wedge.
_Little Branch, 2007_

American Trilogy
Rye Whiskey, Bonded Applejack, Orange bitters, Brown sugar cube
Built in the glass over a rock with an orange twist.
_Little Branch, 2007_

Professor
Gin, House-made grenadine, Fresh lime juice, Absinthe rinse
Shaken and served straight up.
_Adapted from “1700 Cocktails For The Man Behind The Bar” by R. de Fleury, 1934_

Mezcaletti
Mezcal, Amaro Meletti, Orange bitters.
Built in the glass over a rock with a lemon twist.
_Fresh Kills, 2016_

Excelsior Special
Carpano Antica Formula Vermouth, Campari, Dry Vermouth
Soda water. Served long, with a slice of orange.
_Excelsior Hotel. Published in “A Spot At The Bar” by Michael Madrusan and Zara Young, 2016_

_Elsie's Item_
Roger Groult 3yr. Calvados, Yellow Chartreuse, Pineau Des Charentes.
Served over a large rock with a lemon twist.
_Wm. Farmer and Sons, 2020_

_Añejo Manhattan_
Hiatus Añejo Tequila, Carpano Antica Formula Vermouth, Licor 43, Angostura bitters, Orange bitters. Stirred and served straight up with a cherry.
_Suite 410_

_Green Knight_
St. George Spirits Pear Brandy, Green Chartreuse, Cocchi Americano.
Stirred and served up, with a lemon twist.
_Wm. Farmer and Sons, 2022_

*Contain ingredients that are harmful to individuals with nut allergies.

A 20% gratuity is added to all guest checks