

COLTIVARE

LIBATIONS

SEASONAL CONTRIBUTIONS

FIRE MOUNTAIN SPRITZ: Aperitivo + Quinquina + Peach Brandy + Oleo + Cranberry + Topo Chico **12**

“OF THE ESSENCE”: Calvados + Amontillado + Apple + Thyme + Honey + Fennel + Dry Rosé Cider **12**

BLOCK PARTY: Montenegro + Grapefruit + Will’s Falernum + Lambrusco **13**

HOLE IN THE WALL: Herbsaint + Tequila + Mezcal + Yellow Chartreuse + Aquavit + Lemon **11**

MISS LEADING: Agave + Fernet + Lemon + Honeydew Mint + Aloe + Egg White + Tamarind **12**

EXIT MUSIC (FOR A WESTERN): High West Yippee Ki-Yay + Ras al Hanout + Cacao Nib + Peruvian Coffee + Cardamaro + Barolo Chinato **17**

SPUN CLASSICS

AVA CROWDER: Bourbon + Ramazzotti + Sorghum Vinegar + Lemon + Sorghum Bitters **11**

COLTIVARE GIN + TONIC: Indianola Gin + Mint + Grapefruit Peel + Indian Tonic **13**

COLTIVARE FANCY GIN + TONIC: Sipsmith VJOP + Monkey 47 + Amère Nouvelle + Elderflower Tonic + Orange + Garden Herbs **20**

COLTIVARE OLD FASHIONED: Bourbon + Sorghum Molasses + Angostura Bitters **12**

JOHN WILLIAMS HERMES’ FIXED MANHATTAN: Rittenhouse Rye + Averna + Fernet Vallet + Carpano Antica + Orange Bitters **11**

ZERO-PROOF

MI AMIGA: Grapefruit + Lime + Jalapeño + Agave + Topo Chico **7**

MARY MULE: House Ginger Beer + Mint + Lime + Tamarind **7**

DESIGNATED DRAGON: Apple Shrub + Tarragon + Lemon + Elderflower Tonic **7**

MELO FRESCA: Cantaloupe Shrub + Orange + Lime + Coconut Water + Salt **7**

BEFORE / AFTER-DINNER

BRUNO e BELLO: Rye + Mr. Black Coffee Liqueur + Braulio Amaro + Orange **10**