

## S & K SIGNATURE COCKTAILS

<b>HURRICANE 305</b> – <i>Cana Brava - Sailor Jerry's - Coconut Water - Orange Juice - Cane Syrup - Amaretto Black Cherry Juice</i>	<b>\$14/\$35</b>
<b>+ Served in Golden Pineapple</b>	
<b>EGAN'S SPIKED PEACH TEA</b> – <i>Misunderstood Whiskey - Ancho Reyes - Lemon Juice - Peach Tea - Caramelized Peaches</i>	<b>\$14</b>
<b>THE BIG LAUBAUSKAS</b> – <i>Absolut Vanilla - Kaluha - Cinnamon Toast Crunch Infused Heavy Cream</i>	<b>\$10</b>
<b>ELYX QUARTZ</b> – <i>Absolut Elyx - Fresh Basil - Lemon Juice - Freshly Muddled Blueberries - Blueberry Syrup</i>	<b>\$16/\$35</b>
<b>+ Served in Golden Pineapple</b>	
<b>BROCK COLLINS</b> – <i>Brockmans Gin, Fresh Lemon &amp; Fig. Splash of soda</i>	<b>\$12</b>
<b>HECTOR'S NECTAR COUPE</b> – <i>Vodka 6100 - Lillet - Muddled Cucumber, Mint &amp; Lemon</i>	<b>\$11</b>
<b>LOST IN THYME</b> – <i>Thyme Liquor - Brockmans Pomegranate Gin - Misunderstood Whiskey - Apricot Syrup - Lemon Juice -</i>	<b>\$15</b>
<b>SEASONAL SHEP MOJITO</b> – <i>Cana Brava White Rum - Sugar Cane - Fresh Lime &amp; Mint</i>	<b>\$11</b>
<b>+ Ask for current selection</b>	
<b>JACK &amp; MONROE</b> – <i>Jack Daniels Single Barrel Whiskey - Demarara &amp; Sugar Cane - Creme Yvette. Cabernet Floater</i>	<b>\$14</b>
<b>+ Ode to Mr. Sinatra</b>	
<b>BOURBON &amp; BASIL</b> – <i>Michter's Bourbon &amp; Demarara Syrup w/ Fresh Basil &amp; Lime</i>	<b>\$12</b>
<b>DEVIL MAY PEAR MARTINI</b> – <i>Clyde Mays Alabama Style Whiskey - Faretto Biscotti Liqueur - Pear Juice - Demarara - Chocolate &amp; Orange Bitters.</i>	
<b>INSIDE OUT MARGARITA</b> – <i>El Jimador Tequila - Cane Syrup - Fresh Lime - Fresh Juiced Jalapeno - Pineapple Ice</i>	<b>\$15</b>

## S&K OLD FASHIONED MENU

**MANY GIVE CREDIT TO A PRIVATE SOCIAL CLUB, CALLED THE PENDENNIS CLUB, FOR MAKING THE VERY FIRST OLD-FASHIONED. JAMES E. PEPPER, BARTENDER AND ESTEEMED BOURBON ARISTOCRAT, WAS SAID TO HAVE INVENTED THE DRINK IN LOUISVILLE, BEFORE HE BROUGHT THE RECIPE TO THE WALDORF-ASTORIA HOTEL BAR IN NEW YORK CITY. THIS IS SUPPOSEDLY WHERE THE OLD-FASHIONED WAS BORN. BELOW ARE OUR TAKES ON THIS AMAZING COCKTAIL. OUR BASE RECIPE OLD FORESTER BOURBON, A BAR SPOON OF CANE & DEMERARA SYRUP, 3 DASHES OF ANGUSTORA & ORANGE BITTERS. STIRRED & STRAINED OVER ICE BLOCK. ORANGE TWIST.**

<b>SPIDER BITE</b> – <i>Widow Jane Bourbon - Strong notes of Dominican Cacao, vanilla cane from the Garden State, and hints of liquorice from our scrappy orleans bitters. A match made in heaven, this old fashioned stings the tongue for a moment with its complexity then becomes a smooth ride throughout.</i>	<b>\$17</b>
<b>CAMUS VS COGNAC</b> – <i>Floral notes of iris, white flowers and hawthorn in the nose. Gentle aging in French oak barrels with light tannin contents imbues the VS Elegance with a superb mellowness and remarkable finesse on the palate.</i>	<b>\$14</b>
<b>CANA BRAVA 7YR RUM</b> – <i>Las Cabras distillery in Herrera, Panama. Aged for seven years in ex-bourbon barrels, this is light yet complex with notes of pineapple, vanilla, dark chocolate and cinnamon.</i>	<b>\$12</b>

<b>GEM AND BOLT MEZCAL</b> – <i>Un-aged. Deep agave aromas. Hints of green apple, citrus and white pepper. Lingering heat and sweet agave. With Damiana added</i>	<b>\$13</b>
---	-------------

**BACON'D**  
 – Old Forester Bourbon, Chocolate & Orange Bitters.  
 Bacon-Infused Cacao Syrup. Chocolate Covered Pork Belly Garnish –  
**\$19**  
**+ Won Best Old Fashioned in NJ, 2016 - Old Forester Competition +**

## S&K MULE MENU

**THE MULE WAS BORN IN MANHATTAN BUT "STALLED" ON THE WEST COAST FOR THE DURATION. THE BIRTHPLACE OF "LITTLE MOSCOW" WAS IN NEW YORK'S CHATHAM HOTEL. THAT WAS BACK IN 1941 WHEN THE FIRST CARLOAD OF JACK MORGAN'S COCK 'N' BULL GINGER BEER WAS RAILING OVER THE PLAINS TO GIVE NEW YORKERS A HAPPY SURPRISE...**

<b>BEARDS &amp; BYCICLES MULE</b> – <i>Campari - St. Germaine - Cane Syrup - Lime Juice - Clyde May's Whiskey - Source Ginger Beer</i>	<b>\$12</b>
<b>RYE'N MULE</b> – <i>Michter's US 1 Single Barrell Straight Rye - Fresh Lime Juice - Source Ginger Beer</i>	<b>\$11</b>
<b>COCONUT MULE</b> – <i>Shipwreck Coconut Rum - Fresh Lime Juice - Source Ginger Beer</i>	<b>\$10</b>
<b>SCOTSMAN MULE</b> – <i>Hendrick's Gin - Cucumber Juice - Fresh Lime Juice - Source Ginger Beer</i>	<b>\$11</b>
<b>VINO MULE</b> – <i>Pinot Grigio - Absolut Elyx - Raspberry Syrup - Lime Juice - Source Ginger Beer</i>	<b>\$14</b>