

S & K SIGNATURE COCKTAILS

RISSOTTO GROUPON – a Cognac Tiki cocktail using hints of Pear, Plum, Pomegranate, and Chocolate with Camus VSOP an earthy fruity cocktail, that also puts on a show. \$12

HERBACEOUS HOUR – If you love sours then this is the drink for you, we wanted to show our love for fall so we put lavender aromatics, mixed with some sage syrup and some fresh squeezed lemon juice with your choice of Camus VS for a dryer sour or Virgil Kane Bourbon for a true NY experience....oh yeah we float Malbec on top too, ask your server or bartender about optional egg white. \$13

THE FALL BACK BUCK – Nothing screams Fall better than our "Fall Back Buck" fresh lime Juice and pineapple juice mixed with Ketel one Cytron, some aromatic bitters, and our Fiery source Ginger beer for an amazing fall cocktail..Cheers! \$12

EGAN'S SPIKED PEACH TEA – So our good friend Egan has been around many bars so he knows a thing or two about good cocktails and with his influence we were able to come up with an amazing smokey cocktail that is refreshing just as it is delicious with peach syrup, ancho reyes chilli liquor, fresh lemon juice and our good friend Misunderstood ginger spice whiskey for a amazing time, and if you love it why not order a pineapple good for up to four people. \$14

ALWAYS SUNNY IN HOBOKEN – A cocktail so good, you would have thought the Dayman made it himself, hits of pear, passion fruit, lime and pineapple juice and cane syrup and Fords Gin and Tonic water. \$10

I.P.A. MILK PUNCH – Named after my favorite Outkast Song (international Playaz Anthem) this cocktail is a pairing of multiple Spirits including Deep eddies grapefruit, Xicaru Mezcal, El Dorodo 15 year, Cana Brava rum, Camus VSOP, Clairemont Blueberry vodka, pineapple, peaches, cane sugar, and boiled Whole milk....try me, its not what you think. \$10

COCONUT WAKE UP CALL – an Irish coffe on steriods and a great time, coconut cream rum, dubliner irish whiskey, cream cacao, cold brew coffee from mod cup in jersey city and vanilla cane syrup \$10

LOST IN THYME – who would have thought that whiskey and gin go so well with each other, using thyme liqueur and apricot syrup with some fresh lemon juice and misunderstood whiskey and some gin from brockmans we have come up with this specialty cocktail that bridges both spirits in a amazing union \$15

THE CUCUMBA! – Over at Shep we love a good Margarita and after spending time in the lab, oh boy do we have a good one for you, a little lime juice, a little cucumber puree, some Ancho Reyes Verde, some Orange Curacao and some Libelula tequila and you have a magic margarita in a glass. \$15

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.

SPIDER BITE – 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. \$17

21 YEAR OLD FASHION – Using La Hechicera 21 year old rum which is aged in burbon barrels between 12 and 21 years makes a rum with an exquisite finish unlike any other. \$12

A CLEARLY MISUNDERSTOOD OLD FASHION – Lavender and ginger bitters. honey notes and some amazing ginger Spice whiskey make for an experience that you clearly weren't expecting...cheers! \$13

TOASTED OLD FASHION

– so for a limited time we are doing a special Old Fashion using our limited edition Michers US 1 Straight Rye Toasted barrel edition \$19 –

#1 OLD FASHION – using the number 1 rated small batch Burbon (rated by esquire.com) in the states the Wyoming Whiskey small batch is one of those drinks you order out of curiosity and you become changed forever \$18

XICARU OLD FASHION – Xicaru is a classic Mezcal with its amazing smokey flavor and round body, we are able to craft a amazing old fashion that will dance lovely around your pallet. \$13

CHRIS'S BORDERIES BREEZE – with notes of milk chocolate and orange this old fashion highlights not only the spirit but the love of france where the coganc is from....cheers \$14

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...

THE GODFATHER MULE – Black Bottle Scotch- Cane Syrup - Caffo Amaretto- Lime Juice- Ginger beer \$13

RYE'N MULE – Virgil Kane Rye- Fresh Lime Juice - Source Ginger Beer \$11

COCONUT MULE – Shipwreck Coconut Rum - Fresh Lime Juice - Source Ginger Beer \$10

SCOTSMAN MULE – Hendrick's Gin - Cucumber Juice - Fresh Lime Juice - Source Ginger Beer \$11

CIDER MULE – Doc's Cider- lime Juice- Cane syrup- 360 vodka- ginger beer \$13