

S & K SIGNATURE COCKTAILS

- HURRICANE 305** – Cana Brava - Sailor Jerry's - Coconut Water - Orange Juice - Cane Syrup - Amaretto Black Cherry Juice \$14/\$35
+ Served in Golden Pineapple
- 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
- 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
- HECTOR'S NECTAR COUPE** – Vodka 6100 - Lillet - Muddled Cucumber, Mint & Lemon \$11
- LOST IN THYME** – Thyme Liquor - Brockmans Pomegranate Gin - Misunderstood Whiskey - Apricot Syrup - Lemon Juice - \$15
- SEASONAL SHEP MOJITO** – Cana Brava White Rum - Sugar Cane - Fresh Lime & Mint .. Ask for current selection! \$11
- JACK & MONROE** – Jack Daniels Single Barrel Whiskey - Demarara & Sugar Cane - Creme Yvette. Cabernet Floater \$14
+ Ode to Mr. Sinatra
- PINEAPPLE SOUTH SIDE** – Freshpineapple juice - Mint Cane Syrup - Amaretto Infused Wild Cherry Juice - Club Soda \$10
+ On Draft
- CONNOR'S COCONUT WAKEUP CALL** – Shipwreck Coconut Cream Rum - Dubliner Irish Whiskey - Modcup Cold Brew Coffee - Vanilla Cane Syrup - Creme de Cacao \$10
+ On Draft
- L.P.A MILK PUNCH** – Camus VSOP - Misunderstood Ginger Spiced Whiskey - Deep Eddies Grapefruit Vodka - Clairemont Blueberry Vodka - Rhum JM Blanc Rum - Cana Brava Rum - Fresh Pineapple - Fresh Spices - Cane Sugar - Clarified Milk \$10
- 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
- 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
- CAMUS VS COGNAC** – 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. \$14
- 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

- 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

TOASTED OLD FASHION

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

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 - Source 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

VINO MULE – *Pinot Grigio - Absolut Elyx - Raspberry Syrup - Lime Juice - Source Ginger Beer*

\$14