House Rules

1. No cocktail “geeking” of any sort

2. No discussing topics such as “tinctures” or “shrubs”

3. No pointing out a certain drink could do with more bitters

4. No pointing out smoky or herbal notes in anything other than smoke or herbs

5. No evaluating the quality of our bartender’s Japanese hard shake

6. In fact, no Japanese things allowed, at all!

7. No dashes of Cynar shall be added to any drink

8. Shots are allowed

9. Beer is also allowed

10. This is a bar, relax :)

Why not have a Gin & Tonic?

47
Spirits We Like

**Rum & Tequila**

<table>
<thead>
<tr>
<th>品牌</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diplomatico Reserve Exclusive</td>
<td>68</td>
</tr>
<tr>
<td>Don Julio Anejo</td>
<td>95</td>
</tr>
<tr>
<td>Del Maguey Vida</td>
<td>54</td>
</tr>
<tr>
<td>El Dorado 12</td>
<td>68</td>
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<tr>
<td>Mount Gay X0</td>
<td>62</td>
</tr>
<tr>
<td>Zacapa 23</td>
<td>62</td>
</tr>
<tr>
<td>Havana Club 7</td>
<td>68</td>
</tr>
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</table>

**Bourbon & Rye**

<table>
<thead>
<tr>
<th>品牌</th>
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<tbody>
<tr>
<td>Baker's</td>
<td>90</td>
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<tr>
<td>Booker's</td>
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<tr>
<td>Bulleit Bourbon</td>
<td>52</td>
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<tr>
<td>Bulleit Rye</td>
<td>44</td>
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<tr>
<td>Knob Creek</td>
<td>70</td>
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<tr>
<td>Maker's Mark</td>
<td>70</td>
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<tr>
<td>Woodford Reserve</td>
<td>70</td>
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**Scotch Blended & Single Malt**

<table>
<thead>
<tr>
<th>品牌</th>
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<tbody>
<tr>
<td>Highland park 18</td>
<td>90</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>60</td>
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<tr>
<td>Lagavulin 16</td>
<td>95</td>
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<tr>
<td>Maccalan 12</td>
<td>70</td>
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<tr>
<td>Yamazaki (Japan)</td>
<td>70</td>
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</table>

**Gin & Vodka**

<table>
<thead>
<tr>
<th>品牌</th>
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<tbody>
<tr>
<td>Ketel One</td>
<td>44</td>
</tr>
<tr>
<td>Monkey 47</td>
<td>72</td>
</tr>
<tr>
<td>Tanqueray Ten</td>
<td>55</td>
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</table>

**Amaro**

<table>
<thead>
<tr>
<th>品牌</th>
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<tbody>
<tr>
<td>Amaro Montenegro</td>
<td>42</td>
</tr>
<tr>
<td>Amaro Nonino</td>
<td>48</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td>42</td>
</tr>
</tbody>
</table>
Cocktails, Cobblers, Fizzes & Fixes

Absinthe – Parisian Style
Absinthe, Anisette, Loaf Sugar, Water

Aviation
Hugo Ensslin, “Recipes For Mixed Drinks”, 1917
Gin, Lemon, Maraschino, Crème de Violet, Gum

Clover Leaf
Paul E. Lowe, “How To Mix & Serve Drinks”, 1909
Gin, French Vermouth, Lemon, Raspberry Syrup, Egg white, Mint

Coffee Cocktail
Jerry Thomas, “How To Mix Drinks”, 1862
Sugar, Port Wine, New-Laid Egg, Brandy

Coronation Cocktail
Robert Vermeire, “Cocktails – How To Mix Them”, 1922
Peppermint, Peach Bitters, Curacao, Brandy
Corpse Reviver #2
Harry Craddock, “The Savoy Cocktail Book”, 1930
Gin, Curacao, Lillet, Lemon, Absinthe

Grasshopper
Tujague’s, New Orleans, 1920’s
Gin, Crème de Cacao, Peppermint, Cream

Improved Gin Cocktail
Jerry Thomas, “How to mix drinks”, 1862
Bitters, Gum, Maraschino, Curacao, Lemon peel, Old Tom Gin

Japanese Cocktail
Jerry Thomas, “How to mix drinks”, 1862
Orgeat, Bitters, Brandy, Lemon juice

Monkey’s Gland
Harry MacElhone, Ciro’s Club, London, circa 1920
Absinthe, Grenadine, Gin, Orange juice

Morning Glory Cocktail
Jerry Thomas, “How To Mix Drinks”, 1862
Brandy, Whiskey, Gum, Curacao, Absinthe, Bitters, Selter
Paradise Cocktail
Robert Vermeire, “Cocktails – How To Mix Them”, 1922
Orange juice, Apricot Brandy, Gin

Pink Lady
Named “The secret cocktail” at the Savoy Hotel
“American Bar”, London, early 1900’s
Gin, Calvados, Lemon, Egg white, Grenadine

Remus Fizz
Jacques Straub, “Drinks”, 1914
Gin, Cream, Egg white, Orange flower, Lemon,
Lime, Honey, Maraschino, Selter

Saratoga
Jerry Thomas, “How To Mix Drinks”, 1862
Brandy, Whiskey, Italian Vermouth,
Amaro, Bitters

Sauterne Cobbler
Sugar, Orchard syrup, Selter, Sauterne Wine

St. Croix Fix
Sugar, Lemon, Pineapple syrup, St. Croix Rum
Stinger Cocktail
Robert Vermeire, “Cocktails – How To Mix Them”, 1922
Brandy, Peppermint
—
54

Ward Eight
Locke-Ober Café, Boston, 1898
Grenadine, Orange, Lemon, Bourbon
—
51

Whisky Cocktail
Jerry Thomas, “How To Mix Drinks”, 1862
Gum, Bitters, Whiskey, Lemon peel
—
59

White Lion
Jerry Thomas, “How To Mix Drinks”, 1862
Sugar, Lime, Santa Cruz Rum, Curacao, Raspberry Syrup
—
54

White Plush
Jerry Thomas, “How To Mix Drinks”, 1862
Bourbon, Milk
—
51

Widow’s Kiss
George J. Kappeler, Holland House Hotel, NYC, 1896
Calvados, Benedictine, Yellow Chartreuse, Bitters
—
61
Food

Zucchini Salad 44
Red Tuna Sashimi 56
Drum Fish Crudo 56
Beef Tartar 58

Oyster

Hot

Italian artichoke, aubergine cream 52
Poached egg, truffle, asparagus, corn cream 48
Shrimp dim sum, rose flower & mirin 54
Scallops, oyster & bacon broth 68
Grilled octopus salad 76
Aged sirloin, Jerusalem artichoke cream 94
Ducky Pâté 82
Bird sandwich 78

Desserts

Chai Panna Cotta 58
Fried PB&J sandwich 48