



BLACKTHORN

**irish whiskey
dry vermouth
vermouth di torino
bogart's bitters
absinthe**

Irish whiskey is often overlooked in cocktails. There are several producers with a rich history making beautiful whiskey. This cocktail lets the whiskey take the driver's seat and really shine with a malty, smooth profile.



Daiquiri

**aged rum
simple syrup
lime
aguardiente**

One of the most refreshing cocktails ever made. Our daiquiri is fairly classic, with a touch of aguardiente to bring earthiness and texture.



Salty dog

**london dry gin
aquavit
grapefruit juice
lime
myrtleberry
grapefruit simple syrup
hawaiian black sea salt**

Bright and refreshing, this cocktail is all about the grapefruit. We add aquavit to make it more interesting, and myrtleberry for a note of fruity sweetness that complements the tartness of the grapefruit. A pinch of salt is what makes this dog salty, cutting through the citrus with just enough brine.



NEGRONI

**old tom gin
house bitters mix
vermouth di torino**

Legend has it that this bold, balanced cocktail was born in Italy around 1920, when an Italian count (who definitely had the right idea) asked a bartender to strengthen his Americano by replacing the soda water with gin. Our take on this vibrant drink uses a blend of bitters di torino to recall the original flavors of Campari.



CLOVER CLUB

**london dry gin
raspberry syrup
lemon
egg white**

A pre-Prohibition classic of notable fame, we kept it pretty standard here. Raspberry and egg white smooth out the combination of briskly botanical gin and bright citrus.



Toronto

**rye whiskey
house fernet blend
sirop de cappilare**

Slightly bitter, this cocktail traditionally uses Canadian whiskey, but we like it better with rye. Maidenhair fern in the syrup adds an herbal note that blends beautifully with the fernet.



Crusta

**brandy
rainwater madeira
cointreau
lemon
bogart's bitters**

This is the first cocktail to use citrus, opening up a whole new age of drinking. An often forgotten classic, but very fun and drinkable.



IMPROVED WHISKEY COCKTAIL

**cask strength bourbon
leopold brothers maraschino
absinthe
bogart's bitters
simple syrup**

This drink stands out in cocktail history for its more complex ingredients at a time when most cocktails consisted of a base spirit, bitters, sugar and water. The whiskey takes center stage, but you taste every ingredient. An all-time favorite if you like Old Fashioneds.