barlette

BY RESERVATION ONLY

Fridays & Saturdays
starting at 6 pm

Explore your spirits through a meticulously curated drink experience that rivals your favorite cocktail bar.

Three rounds, included in your reservation.

Signatures ................................................................................................. I
Classics ................................................................................................... II
No Proof Needed .................................................................................... III
Snacks & More ....................................................................................... IV
Behind the Bar ......................................................................................... V
Across the Hall ....................................................................................... IV
SIGNATURES

Ginger Grant
GIN, VODKA, TEQUILA, WHISKEY, AMARO, or RUM
sweet, tart, and spicy
fresh lemon, ginger simple, sage tincture, bubbles

Jim Ward
GIN, VODKA, WHISKEY, or RUM
a smooth transition from orchard to glass
butter-washed apple cider, fresh lime, grated nutmeg, gouda

Paul Revere
GIN, VODKA, TEQUILA, WHISKEY, AMARO, or RUM
a shrub-style sipper
farm concord grapes, white balsamic, rosemary

On a Date
GIN, VODKA, TEQUILA, WHISKEY, AMARO, or RUM
perfectly savory
ginger beer, fresh lime, our Medjool date syrup, cumin

Yuzu Sour
GIN, VODKA, TEQUILA, WHISKEY, or RUM
floral undertones with a hint of licorice
yuzu, star anise simple, aquafaba, Peychaud’s bitters
CLASSICS

Martini Service
GIN or VODKA ..... dry or dirty AF, Vermouth wash, orange bitters
TEQUILA ..... fresh lime, olive brine, house orange liqueur, fennel bitters

Fall Old Fashioned
WHISKEY or RUM ..... rich apple pie, black walnut bitters, warm orange
TEQUILA ..... rich agave, chocolate bitters, citruses, Morello

House Manhattan
WHISKEY, AMARO, or RUM
with a twist
our grape shrub, angostura bitters, Morello

Espresso Martini
GIN, VODKA, TEQUILA, WHISKEY, AMARO, or RUM
made with freshly brewed espresso
reg or decaf, our vanilla bean coffee liqueur, Pocky

Chocolate Negroni
a classic, but make it frizzante
GIN, VODKA, TEQUILA, WHISKEY, AMARO, or RUM
St Agrestis negroni soda, chocolate bitters, orange
NO PROOF NEEDED

Ginger Grant
sweet, tart, and spicy
fresh lemon, our ginger simple, sage, bubbles

Jim Ward
a smooth transition from orchard to glass
butter-washed apple cider, fresh lime, freshly grated nutmeg

Paul Revere
a shrub-style sipper
farm concord grapes, white balsamic, rosemary

On a Date
perfectly savory
ginger beer, fresh lime, our Medjool date syrup, cumin

Yuzu Sour
floral undertones with a hint of licorice
yuzu, star anise simple, aquafaba, zero-proof aromatic bitters

Espresso Martini
made with freshly brewed espresso
reg or decaf, our vanilla bean coffee syrup, Pocky

Chocolate Negroni
classic meets contemporary
St Agrestis negroni soda, zero-proof chocolate bitters
SNACKS

To snack or not to snack:

Relish Plate  8
gigante beans, house pickled veg, taralli

Anchovies & Toast  10
anchovies, fancy butter, scallion, Berg crostini

Whipped Goat Cheese  12
apple pie filling, dried fruits, Clear Flour sourdough

Please let us know if a person in your party has a food allergy.

& MORE

Order-in or take out from our neighbors:

GenkiYa or Shiki (Sushi)
Mecha Noodle Bar (Asian-American)
Chilacates or Los Amigos (Mexican Street Food)
Otto or Uppercrust (Pizza)

... drink what you want, eat what you want.
We think it’s normal.

IV
Available to you, should you choose to go off-script or want to supplement your sips.

**Bitters**
- Angostura
- Cardamom
- Chocolate
- Eucalyptus
- Fennel
- Ginger
- Grapefruit
- Kumquat
- Lavender
- Orange
- Peychaud’s
- Waverly Citrus
- Whiskey Barrel-Aged

**Garnishes**
- Amarena
- Lemon twists
- Lemon wedges
- Lime wedges
- Lime wheels
- Morellos
- Nutmeg
- Orange twists
- Orange slices

**Mix-ins & Sweets**
- Agave
- Aquafaba
- Date liqueur
- Demerara
- Elderflower
- Giffard aperitif
- Ginger beer
- Lemon juice
- Lime juice
- Orange liqueur
- Orgeat
- Simple
- Star anise liqueur
- Topo Chico
Each bottle contains enough booze for six cocktails.

**Gin**
Empress Indigo ................................................................. 27
Hendrick’s ............................................................ 28
The Botanist ............................................................. 32
Monkey 47 ............................................................ 56

**Vodka**
Ketel One (12.5 oz) .......................................................... 16

**Mezcal & Tequila**
Arte Nom Selecccion 1579 Blanco ...................................... 39

**Whiskey**
Maker’s Mark French Oaked ........................................ 28
Bulleit 95 Bourbon or Rye ........................................ 29
Woodford Reserve Bourbon or Rye ............................ 32
Basil Hayden Toast ..................................................... 39
Woodford Reserve Double Oaked .............................. 41
Whistlepig 10 Year Rye ............................................. 55

**Rum**
Flor de Cana 4 Year .................................................. 13
Flor de Cana 7 Year .................................................. 21

**Amaro**
Forthave Marseille .................................................. 34