

## House Standard COCKTAILS

\$18 EACH

### 1920 Cocktail

Rye Whiskey, Carpano Antica Formula Vermouth,  
Dry Vermouth, Orange bitters.  
Stirred and served straight up with an orange twist.  
*Adapted from the Savoy Cocktail Book by Harry Craddock,  
Circa 1930*

### Caballo Blanco

Tequila, Mezcal, House-made Ginger Syrup,  
Fresh Pineapple and Lime Juices, Soda.  
Served Long with an Orange Slice  
and Candied Ginger.  
*Attaboy NYC, 2013*

### Night Flight

Rhum Agricole, Fresh Lime Juice, Maple Syrup.  
Served on Crushed Ice.  
*Adapted from Trader Vic's  
Bartender's Guide, Circa 1947*



### Admiral

Scotch, Fresh Lime Juice, Sugar,  
Angostura Bitters, Absinthe.  
Shaken and served straight up.  
*The Everleigh, 2014*

### Fancy Free

Bourbon, Maraschino Liqueur  
Built in the glass over a rock with an orange twist.  
*Adapted from Crosby Gaige's Cocktail Guide,  
Circa 1945*

### Boston Cocktail

Gin, Apricot Liqueur, House-made Grenadine, Fresh  
Lemon Juice.  
Shaken and served straight up.  
*Adapted from Just Cocktails by W.C. Whitfield, Circa 1939*

## Draught Cocktails FROM THE TAP

\$16 EACH

### Better & Better

Mezcal, Jamaican Rum, Falernum  
From the draught. Served over a rock with a lemon twist.

### Cape Codder

Vodka, Cranberry, Citrus cordial, Soda water.  
From the draught. Served long

## Featured AMERICAN WHISKEY

ROTATING SELECTION

### Whiskey Neat or on a Rock

\$16

### As an Old Fashioned

Angostura bitters, Sugar.  
Built in the glass over a rock with an orange and lemon twist.  
\$20

### As a Manhattan

Carpano Antica Formula Vermouth, Angostura bitters.  
Stirred and served straight up with a cherry.  
\$21

## Bartender's BEST SELECTION

\$25 EACH

### Añejo Manhattan

Hiatus Añejo Tequila, Carpano Antica Formula Vermouth,  
Licor 43, Angostura bitters, Orange bitters.  
Stirred and served straight up with a cherry.  
*Suite 410*

### Monte Carlo

Wild Turkey Rare Breed Rye, Dom Benedictine, Angostura Bitters.  
Built in the glass over a rock with a lemon twist.  
*Adapted from The Fine Art of Mixing Drinks by David A. Embury, 1948*