

Classic Craft Cocktails:

Manhattan:

2.5oz Knob Creek Rye Whiskey
mixed with .5oz Sweet Vermouth
and 3 dashes Aromatic Bitters
Small barspoon luxardo juice from filthy cherry jar
Stir in shaker with ice
Strain into chilled martini glass
garnished with a filthy cherry

Paloma:

.5oz Montelobos Mezcal
shaken with 1.5oz Don Julio Blanco tequila
and 2oz grapefruit juice, 1oz lime juice, and rosemary sprig in ice
strain over ice in Collins glass
Garnished with Rosemary

Moscow Mule:

1.5oz Stolichnina Vodka
1oz lime,
fill to top over ice with Ginger Beer
Served in mule mug with lime garnish

Gin Gimlet:

3oz Nolet's Gin
1 whole fresh squeezed lime juice
.75oz simple syrup
stirred in shaker over ice
strained into chilled martini glass

Mojito:

Add 1.5oz Bacardi Silver
To a shaker with ice and muddled mint, juice from ½ a fresh squeezed lime, and .5oz simple
syrup
Shake and strain over ice into a rocks glass

**make it a Superfruit Mojito by adding .5oz Cedilla Acai Liqueur*

Caipirinha:

1.5oz Leblon Cachaca,
2oz fresh pineapple juice, and .75oz simple syrup
mixed in rocks glass over ice **add fresh seasonal berries upon request*

House Favorites

Whiskey:

Jon's Old Fashioned:

Muddle:

1.5oz Michter's American Unblended Whiskey

.5oz Domain de Canton Liqueur

3 dashes orange bitters

1 filthy cherry, 1 orange slice, and 2 bar spoons sugar, 1 small bar spoon filthy cherry juice
ice and top with ginger beer in a rocks glass

Kentucky Mule:

1.5oz Larceny Whiskey

juice from 1 whole fresh squeezed lime

ice and top with ginger beer in a mule mug

garnish with lime

Sommer of 46':

1.5oz Maker's 46 Bourbon

.75oz St. Germaine

juice from 1 whole lemon squeezed

stirred on ice with fresh basil and just a touch of honey

served in rocks glass garnished with basil and lemon slice

Tequila:

Element's Garden:

Shake 1.5oz El Jimador Silver Tequila,

With muddled juice from 1 whole squeezed lime, cilantro, and 1 slice jalapeño

Strain over ice into rocks glass

Garnish with cilantro and slice jalapeño

Sweet Tequila!:

Mix:

1.5oz Patron Xtra Anejo,

.75oz Agave syrup

in rocks glass with ice and a sugar rim

top with prickly pear lemonade

mint sprig garnish

Expecto Patronum:

Mix:

1.5oz Patron Silver

1oz Amaretto Liqueur

in rocks glass with ice

top with equal parts sour and orange juice

Orange slice garnish

Vodka:

Blame it on Rio:

Mix in rocks glass over ice:

1.5oz Greygoose Vodka

.75 Cedilla Acai Liqueur

top with Pineapple Juice

Botanical Bounty:

Mix in rocks glass over ice:

1.5oz Ketel One Cucumber Mint Botanical Vodka

.75oz St. Germain Elderflower Liqueur

1 bar spoon agave

top with fresh lime juice and garnish with mint

Berry Lemonade:

Muddle a handful of mixed seasonal berries, 1oz simple syrup, and fresh citrus juice

Shake over ice with 1.5oz Belvedere Vodka

Strain over ice into Collins glass

Garnish with 1 strawberry and mint sprig

Gin:

Strawberry Basil Gin Spritzer:

1.5 oz Nolet's Gin shaken with ice and muddled basil with 1oz strawberry simple syrup

strained over ice and topped with sour and splash of sprite

GIN Gin gin:

MIX in rocks glass with ice:

.75oz Hendricks Gin

.75oz Domaine de Canton Ginger Liqueur

top with Ginger Beer

garnish with fresh lime.

Bay Street Julip:

Muddle mint with .25oz simple syrup

Add ice and:

.75oz Bols Genevieve

.75oz Farmer's Gin

and top with club soda

Rum:

Rum Berry:

Muddle a handful of mixed seasonal berries, 1oz simple syrup, and fresh citrus juice

Shake over ice with 1.5oz Flor de Cana 4yr Rum

Strain over ice into Collins glass

Garnish with 1 strawberry and mint sprig

Rum Sazerac:

Mix in shaker on ice:

2oz Bacardi Cuatro

1oz Luxardo Liqueur

3 dashes aromatic bitters

and bar spoon simple syrup

Strain and pour into chilled martini glass

Heavy Mixes:

Pimpin' Long Island Iced Tea:

.75oz each of :

Greygoose Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Patron Silver Tequila

Cointreau (substitute peachtree for peach)

top with sour mix and a splash of coca cola. **\$15**

Top of Tokyo Tea:

.75oz each of :

Greygoose Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Midori

Cointreau

Top with orange juice and splash of sprite

Martinis:

The Violet Myth:

1.5oz Smirnoff Sours Berry Lemon Vodka
.5oz Bitter Truth Violet Liqueur
1oz cranberry juice, and sour
Shaken with ice and strained into chilled martini glass
Garnish with 1 mint leaf floated

The Forbidden Blade:

1.5oz Farmers Organic Gin
.5oz St. Germain Elderflower Liqueur
1oz grapefruit juice,
½ squeezed fresh lime juice
barspoon simple syrup, and rosemary sprig
Shaken with ice and strained into chilled martini glass
Garnish with 1 rosemary sprig floated

Citizen Brigadier:

1.5oz Absolut Pear Vodka
.5oz Domain de Canton liqueur
2oz sour,
Shaken with ice and strained into chilled martini glass
Garnished with a rock candy stick

Element's Cosmo:

1.5oz Effen Black Cherry Vodka
1.5oz sour
1.5oz cranberry juice
Shaken with ice and strained into chilled martini glass
Garnished with a filthy cherry

The Blushing Peach:

1.5oz Ciroc Peach Vodka
.5oz St. Germain Elderflower Liqueur
4-5 fresh raspberries
2 bar spoon simple syrup
2oz orange juice.
Shaken with ice and strained into chilled martini glass
Garnished with a raspberry floated

The Absolutely Dirty One:

2oz Absolute Vodka
.25oz Dry Vernouth
olive juice to taste (more olive juice=dirtier)
Shaken with ice and strained into chilled martini glass
garnish blue cheese stuffed olive

Our Appletini:

1.25oz Ciroc Apple Vodka
.5oz Sour apple schnapps
.25oz Cointreau
splash sour
Shaken with ice and strained into chilled martini glass
float grenadine bottom

Molecular Cocktails:

Molecular Mixology is a special practice of mixing drinks using the analysis and techniques found in science to understand and experiment with cocktail ingredients on the molecular level.

Prosecco with Cointreu Caviar:

4oz Lunetta Prosecco
garnished with Cointreu sphere caviar
champagne glass

Blue Gin and Tonic:

1.5oz Bombay Sapphire
topped with tonic
garnished with sweet Blue Caracao spere caviar and lime
Collins glass

Cotton Candy Bomb:

4oz Chandon Sweet Star Sparkling
2" rolled ball cotton candy
place dry candy ball into coupe glass and pour champagne over it.