

# CLASSIC Cocktails

## HISTORY

Cocktails are traditionally thought of as an American innovation, however they were at least partly inspired by British punches, which were big bowls of spirits mixed with fruit juice, spices, and other flavors, consumed in punch houses in the 18th century.

The term cocktail was first seen in a British newspaper printed March of 1798, but the term wasn't really defined as we know it until 1806, when The Balance and Columbian Repository of Hudson, New York pinned the cocktail down to the tradition we follow today:

## GIN

<b>Aviation</b>	11
Dry Gin, Maraschino, Crème de Violette, Fresh Lemon Juice	
<b>Bee's Knees</b>	10
Gin, Fresh Lemon Juice, Creek House Honey Syrup	
<b>Corpse Reviver</b>	11
Dry Gin, Cointreau, Lillet Blanc, Lemon Juice, Absinthe Spray	
<b>French 75</b>	10
Gin, Fresh Lemon Juice, Simple Syrup, Prosecco	
<b>Last Word</b>	12
Gin, Green Chartreuse, Maraschino, Fresh Lime Juice	
<b>Negroni</b>	12
Dry Gin, Campari, Contratto Sweet Vermouth	
<b>Tom Collins</b>	11
Dry Gin or Vodka, Fresh Lemon Juice, Simple Syrup, Topo Chico	

## RUM

<b>Caipirinha</b>	11
Fresh Lime Juice, Cachaça, Simple Syrup	
<b>Daiquiri</b>	8
White Rum, Fresh Lime Juice, Simple Syrup	
<b>Dark &amp; Stormy</b>	10
Dark Rum, Fresh Lime Juice, Ginger Beer	
<b>Hotel Nacional</b>	12
White Rum, Pineapple Juice, Fresh Lime Juice, Apricot Brandy, Simple Syrup	
<b>Mojito</b>	10
White Rum, Fresh Lime Juice, Simple Syrup	

## WHISKEY

<b>Blood &amp; Sand</b>	11
Blended Scotch, Marandry, Sweet Vermouth, Fresh Orange Juice	
<b>Boulevardier</b>	12
Bourbon, Campari, Sweet Vermouth	
<b>Manhattan</b>	12
Rye, Sweet Vermouth, Angostura Bitters	
<b>Old Fashioned</b>	10
Bourbon, Simple Syrup, Angostura Bitters	
<b>Pisco Sour</b>	12
Pisco, Fresh Lime Juice, Simple Syrup, (Egg White or Aquafaba)	
<b>Sazerac</b>	10
Rye, Peychaud's, Simple Syrup, Absinthe	
<b>Vieux Carre</b>	12
Rye, Brandy, Sweet Vermouth, Benedictine, Peychaud's, Angostura	

## AGAVE

<b>Margarita</b>	10
Tequila or Mezcal, Fresh Lime Juice, Grand Marnier	
<b>Paloma</b>	11
Tequila or Mezcal, Fresh Grapefruit & Lime Juice, Liber & Co Grapefruit Shrub, Simple Syrup, Topo Chico	
<b>Rosita</b>	12
Reposado Tequila, Campari, Contratto Sweet Vermouth, Dry Vermouth, Angostura Bitters	

## MARTINI

<b>Classic</b>	10
Gin, Contratto Americano, Orange Bitters	
<b>Dirty</b>	9
Gin, Olive Juice	
<b>Dry</b>	10
Gin, Contratto Americano	
<b>Bone Dry</b>	12
Gin	
<b>Vesper</b>	13
Gin, Vodka, Lillet	
<b>Czartini</b>	16
Jewel of Russia Vodka, Olive Juice, Grapefruit Bitters, Ancho Reyes Verde, Contratto Americano	

Smoke 'em if you got 'em  
Try any of our cocktails or spirits w/ a  
smoked finish.

