

A P É R I T I F C O C K T A I L S

16.

A Walk in the Park
Belle de Brillet, Madeira, Lemon, Picnic Ale, Whiskey Barrel Aged Bitters

Jean Lafitte
Salers, Grapefruit, Dill, Champagne, Orange Bitters

Cosa Nostra
Fernet Branca, Zucca, Nardini Amaro, Vermouth di Torino, Ginger, Lime

L I G H T S P I R I T E D C O C K T A I L S

16.

Sleepy Hollow
London Dry Gin, Amaro Abano, Chambéry Blanc Vermouth,
Apple Cider, Spiced-Pumpkin, Lemon, Egg White

The Eastchester
London Dry Gin, Cocchi Americano, Cynar, Averna

Henry Hudson
Genever, Pale Cream Sherry, Chambéry Blanc Vermouth,
Aquavit, Kirshwasser, Absinthe

One Shilling
Five Islands Rum, Nicaraguan Rum, Trinidadian Rum,
Cardamaro, Absinthe, Pineapple, Lemon, Angostura Bitters

The Grapevine
Mezcal, Fino Sherry, Barolo Chinato, Vanilla, Lemon, Concord Grapes

Brujeria
Blanco Highland Tequila, Strega, Yellow Chartreuse,
Kaffir Lime, Green Tea, Jalapeno, Lime

Inca Trail
Pisco Quebranta, Aquavit, Tuaca, Lemon Verbena, Lemon,
Cucumber, Peychaud's Bitters

M A N H A T T A N C A R T

16.

Tablesides presentation of The Manhattan Cocktail and
its many iterations.

D A R K S P I R I T E D C O C K T A I L S

16.

King's Arms
Rye Whiskey, Aquavit, Averna, Cold Brew Coffee

Stella D'oro
Bourbon, Amaro Abano, Cherry Heering,
Carpano Antica Sweet Vermouth, Lemon

7th Regiment
Rye Whiskey, Genever, Carpano Punt e Mes, Benedictine, Nocino

The N & R
Rye Whiskey, Guatemalan Rum, Nonino Amaro, Fernet Branca

Lafayette
Scotch, Cynar, East India Solera Sherry, Chambéry Dry Vermouth, Maple Syrup

Autumn Swizzle
Venezuelan Rum, Apple Brandy, Yellow Chartreuse, Lemon, Maple Syrup

The Restoration
Aged Aquavit, Venezuelan Rum, Nonino Amaro,
Chambéry Dry Vermouth, Absinthe

Sunset Park
Reposado Tequila, Cardamaro, Moscatel Sherry, Cinnamon, Lemon

Jenny Jerome
Cognac, Apple Brandy, Carpano Punt e Mes, Maraschino Liqueur,
Cynar, Grapefruit Bitters