

SPIRIT FORWARD (SF):

Often stirred or served neat, these cocktails are liquor focused giving only guest appearances to the likes of sweeteners, bitters, and/or vermouth.

SOURS (S):

A unique combination of flavors and sensations. One sip will have your palate traveling from sweet to sour and back again never jeopardizing drinkability.

SOPHISTICATED HIGH BALLS (SHB):

Simple yet high quality ingredients turn these spirit and carbonated cocktails into flawless masterpieces.

No. 1 OLD FASHIONED (SF)

DESCRIPTION	Simple yet suave.
INGREDIENTS	George Dickel Bourbon, simple syrup, angostura bitters.
PROCESS	Stirred over ice and muted with just enough ice melt. Strained over a large cube of ice, orange expressed over top and garnished with a cherry and orange peel.
HISTORY	With alleged roots in Louisville, Kentucky, this classic cocktail was said to have started at the Pendennis Club where people would ask for a cocktail “made the old-fashioned way.”

No. 2 MANHATTAN (SF)

DESCRIPTION	Timeless and stylish.
INGREDIENTS	High West Double Rye Whiskey, sweet vermouth, angostura bitters.
PROCESS	Stirred with ice and strained into a chilled coupe glass. Garnished with a cherry.
HISTORY	Created around the 1870s by Iain Marshall to honor presidential candidate Samuel J. Tilden at the Manhattan Club in NYC. This drink was said to have gained so much popularity that people started to request it by referring to the club.

No. 3 VESPER MARTINI (SF)

DESCRIPTION	Classic and unforgettable.
INGREDIENTS	Tanqueray Gin, Belvedere Vodka, Lillet Blanc.
PROCESS	Shaken (not stirred) with ice and strained into a chilled glass. Lemon peel twisted over top, ensuring lemon oil blankets the surface. Garnished accordingly.
HISTORY	Made famous by none other than Ian Fleming in his 1953 James Bond novel Casino Royale, this drink is dedicated to Vesper (Latin for “evening”) Lynd.

No. 4 BOULEVARDIER (SF)

DESCRIPTION	Rich and warming.
INGREDIENTS	George Dickel Bourbon, Campari, sweet vermouth.
PROCESS	Stirred with ice and poured into a neat glass. Orange expressed overtop and garnished with an orange peel.
HISTORY	Credited to famed bartender Harry MacElhone and American writer Erskine Gwynne, who frequented Harry’s Paris-based bar. Requested almost daily by Erskine, Harry added it to the menu and named it after Erskine’s magazine, Boulevardier.

No. 5 TEQUILA NEGRONI (SF)

DESCRIPTION	Well-structured and rejuvenating.
INGREDIENTS	Don Julio Tequila, Sweet Vermouth, Campari, grapefruit peel.
PROCESS	Stirred with ice, then poured into a neat glass. Grapefruit expressed overtop and garnished with a grapefruit peel.
HISTORY	Believed to have been formulated by Bastian Heuser in 2008 and created out of inspiration from the Negroni, which was invented in Florence in the early 20th century by Italian Count Camillo Negroni.
SIDE OPTION	Substitute Tequila for Mezcal if you’re feeling smokey.

No. 6 WHISKEY SOUR (S)

DESCRIPTION	Refined yet refreshing.
INGREDIENTS	Basil Hayden Bourbon, egg white, simple syrup, lemon and lime juice.
PROCESS	Shaken with ice and muted with just enough ice melt. Poured into a glass over ice.
HISTORY	Originally used by sailors to overcome malnutrition and scurvy during long sea voyages, this cocktail’s first known written recipe can be found on page 59 of ‘The Bartender’s Guide’ from 1862.

No. 7 PHILLIPS PLACE COSMOPOLITAN (S)

DESCRIPTION	Worldly and sophisticated.
INGREDIENTS	Absolute Citron Vodka, Cointreau, lime juice, simple syrup, and cranberry juice.
PROCESS	Shaken with ice and strained into a chilled coupe glass. Lime twist expressed overtop and garnished with a lime peel.
HISTORY	Widely disputed, most recognize Toby Cecchini as the inventor of what we know today as the 'Cosmo' while working at the Odeon in New York City in the late 1980s.

No. 8 FRENCH 75 (S)

DESCRIPTION	Delightful and legendary.
INGREDIENTS	Aviation Gin, Prosecco, simple syrup, lemon juice.
PROCESS	Shaken with ice and strained into a chilled coupe glass. Topped with Prosecco, lemon expressed overtop and garnished with lemon peel.
HISTORY	With deep ties to the famous author Charles Dickens, it wasn't until the mid 1920's that the now famous name was born. Acting as a symbol of hope because of its capabilities, this drink was named after the 75mm Howitzer, a field gun used by French and American armies during WWI.

No. 9 GIMLET (S)

DESCRIPTION	Well-balanced and divine.
INGREDIENTS	Aviation Gin, simple syrup, lime juice.
PROCESS	Shaken with ice and slowly strained gimlet glass. Lime expressed overtop and garnished with lime peel.
HISTORY	Much like the Whiskey Sour, this drink is believed to have been invented out of necessity by British sailors who often caught scurvy, a disease caused by low levels of Vitamin C. Pairing citrus with liquor made the 'medicine' easier to swallow.

No. 10 DARK & STORMY (SHB)

DESCRIPTION	Piquant yet soothing.
INGREDIENTS	Diplomatico Rum, lime juice, simple syrup and ginger beer.
PROCESS	Rum and ginger beer combined into an ice-filled tall glass. Garnished with lime wedge.
HISTORY	Dating back to the WWI era, this drink was allegedly invented after sailors realized the local ginger beer from the Royal Naval Officer's Club and Goslings' Black Seal rum paired quite nicely together.

No. 11 LA PALOMA (SHB)

DESCRIPTION	Unique and delightful.
INGREDIENTS	Don Julio Tequila, grapefruit bitters, grapefruit soda, agave nectar, lime juice.
PROCESS	Ingredients shaken then strained into ice-filled prepped glass. Topped with grapefruit soda and garnished with a grapefruit wedge.
HISTORY	While many believe Don Javier Delgado Corona, a legend in the drinks industry, created this drink, it has much stronger ties to Herb Bishop, who founded the Squirt beverage brand in 1938.

No. 12 STATE OF GRACE (SHB)

DESCRIPTION	Stylish and prized.
INGREDIENTS	Basil Hayden Whiskey, Carpano Antica, Licor 43, bitters, absinthe, orange peel.
PROCESS	Served in Absinthe rinsed glass. Remaining ingredients stirred until properly diluted, strained over large ice cube, garnished with expressed orange peel.
HISTORY	With roots in California, this cocktail has found reason to stand out amongst the crowd. Having won multiple top honors in competitions, this drink offers a reason worth writing (or drinking) about.

No. 13 ALL ABOUT THE BENJAMINS (S)

DESCRIPTION	Rare and tantalizing.
INGREDIENTS	Courvoisier Cognac, Cointreau, lemon juice.
PROCESS	All ingredients shaken and strained in chilled coupe glass with a sugar rim. Garnished with lemon wedge.
HISTORY	Our version of the classic Sidecar. It is speculated to have been invented at the end of WW1 in London by Pat MacGarry. The name draws its inspiration from the method by which MacGarry got to and from the restaurant - by the motorcycle sidecar.

No. 14 AVIATION (S)

DESCRIPTION	Delicate and mysterious.
INGREDIENTS	Aviation Gin, Maraschino liqueur, Crème de violette, lemon juice.
PROCESS	Shaken with ice until well-chilled and strained into a chilled coupe glass. Garnished with a brandied cherry.
HISTORY	Created by the German-born bartender, Hugo Ensslin, the aviation was first recorded in the last cocktail recipe book to be published before the start of prohibition and earned its name from the Crème de violette which turns the drink sky blue.

No. 15 BEE'S KNEES (S)

DESCRIPTION Sweet yet emphatic.

INGREDIENTS Bombay Gin, honey syrup, lemon juice.

PROCESS All ingredients combined and shaken with ice until well-chilled. Strained into chilled coupe glass, lemon expressed over top and garnished with lemon peel.

HISTORY Little is known about this cocktail but the name has Prohibition era written all over it. Not only was it a popular saying in the 20's but the honey was actually used to mask the smell of the infamous "bathtub gin" which made police work very challenging.

No. 16 HEMINGWAY DAIQUIRI (S)

DESCRIPTION Straightforward yet indulgent.

INGREDIENTS Bacardi Rum, Maraschino liqueur, ruby red grapefruit juice, lime juice.

PROCESS Ingredients combined and shaken with ice until well chilled. Double strained into a chilled coupe glass and garnished with a lime wedge.

HISTORY Named after the famous American novelist Ernest Hemingway and inspired by his nickname "Papa Doble", the Hemingway Daiquiri prioritizes strength (hence the Doble) and limited sweetness (hence the reason for Maraschino liqueur as opposed to Cane sugar).

No. 17 LAST WORD (S)

DESCRIPTION Galvanizing and complex.

INGREDIENTS Bombay Gin, green Chartreuse, Maraschino liqueur, lime juice.

PROCESS Ingredients combined and shaken with ice until well chilled. Strained into a chilled coupe glass and garnished with a brandied cherry.

HISTORY Created by bartender Frank Fogarty, this tremendously successful Prohibition-era cocktail was first served at the Detroit Athletic Club in the mid to late 1910's. Unfortunately, the cocktail was forgotten about until roughly 2005 when Murray Stenson found it in Ted Saucier's 1951 book "Bottoms Up" and brought it back into the limelight.



MOCKTAILS

Our mocktails were created in-house, for our community, as part of our ongoing effort to be inclusive and considerate of our neighbors & family in the Queen City.

No. 1 STRAWBERRY SMASH

- DESCRIPTION** Tasty and irresistible.
- INGREDIENTS** Simple syrup, strawberries, blueberries, grapefruit soda, lime juice, lemon juice, cranberry juice.
- PROCESS** Strawberries and blueberries muddled then combined with all ingredients and shaken with ice. Poured into highball glass, topped with grapefruit soda, then garnished with strawberries and blueberries.

No. 2 MINT CUCUMBER BREEZE

- DESCRIPTION** Natural and fresh.
- INGREDIENTS** Simple syrup, mint, cucumber, club soda, sprite, lime juice.
- PROCESS** Mint and cucumber muddled then combined with all ingredients and shaken with ice. Poured into highball glass, topped with club soda and Sprite, then garnished with cucumber wedge.

No. 3 THE PINK LADY

- DESCRIPTION** Aromatic and pleasant.
- INGREDIENTS** Simple syrup, sprite, lime juice, cranberry juice.
- PROCESS** Ingredients combined and shaken with ice until well chilled. Strained over ice in a highball glass, topped with Sprite, and garnished with an orange slice.

B E E R & W I N E

DRAFTS

- No. 1** OMB "Copper" Amber Ale \$7
- No. 2** Stella Artois \$6
- No. 3** Wicked Weed "Pernicious" IPA \$7
- No. 4** Yuengling Lager \$7
- No. 5** Sierra Nevada Hazy Little Thing IPA \$7
- No. 6** Legion Juicy Jay \$7

BOTTLES & CANS

- No. 7** Bud Light \$5
- No. 8** Budweiser \$5
- No. 9** Coors Light \$5
- No. 10** Modelo Especial \$5
- No. 11** Michelob Ultra \$5
- No. 12** Pabst Blue Ribbon 16 oz \$6
- No. 13** Blue Moon \$6
- No. 14** Bitburger NA \$6
- No. 15** Red Stripe Jamaican Lager \$6
- No. 16** Samuel Adams Boston Lager \$6
- No. 17** Hoegaarden \$7
- No. 18** Appalachian Southern Apple Cider \$7

SPARKLING WINE

- No. 19** Carra Prosecco, Brut, DOC Treviso NV \$13/45
No. 20 Moët & Chandon Champagne, Brut, NV \$22/98

WHITE WINES

- No. 21** Sassi Pinot Grigio, Friuli, Italy \$11/38
No. 22 Laurent Miquel Pete et Fils,
 Chardonnay, Languedoc-Roussillon France
 \$13/46
No. 23 Mount Fishtail Sur Lie Sauvignon Blanc,
 Marlborough, New Zealand \$13/46
No. 24 Bico De Ran, Albarino, Rias Baixas, Spain
 \$15/52
No. 25 Château Moncontour Vouvray, Demi-Sec
 \$15/52
No. 26 Domaine Gerard Fiou, Val de Loire
 Sauvignon Blanc, Loire Valley, France \$16/56
No. 27 Meadowcroft Chardonnay, Napa Valley, CA
 \$16/56
No. 28 Château De Chaintré, Macon Chaintre,
 Burgundy \$22/77

RED WINES

- No. 29** Et Cetera (Duckhorn), Cabernet, Central Coast,
 CA \$10/35
No. 30 Ginestraia Chianti DOCG \$12/42
No. 31 Klinker Brick Cabernet Sauvignon, Lodi,
 California \$12/42
No. 32 Dusi Model M, Zinfandel Blend, Central Coast
 \$14/42
No. 33 75 Wines Cabernet Sauvignon, Feliz Creek
 Vineyard, Mendocino \$15/52
No. 34 Mile 71 Pinot Noir, Courting Hill Vineyard,
 Willamette Valley \$16/54
No. 35 Roth Estate Cabernet Sauvignon, Alexander
 Valley, Sonoma County \$18/62
No. 36 Domaine des Verchères, Bourgogne Pinot Noir,
 Burgundy, France \$18/62
No. 37 Hill Family Estate Cabernet, Napa Valley, CA
 \$28/110
No. 38 Andrew Geoffrey Diamond Mountain 2011,
 Napa Valley, CA \$45/210

ROSÉ

- No. 39** Curran Rosé, Grenache Gris, Santa
 Barbara County \$14/49

SPECIALS

No. 1 Finniguinness (The Perfect Guinness) \$7
Poured at a 45 degree angle, filled 3/4 of the
way and allowed to settle for 119.5 seconds
before the top up.
Created by KOB circa 2021

The bar *experience*
you didnt know you
were missing.
