

BITTER BOURBON BUCK

Ancient Age Bourbon, Fernet Branca, Ginger Beer

Buck is a mixed drink containing one or more base spirits with citrus and Ginger ale/beer. Our Buck is made with Ancient Age Bourbon from Buffalo Trace and Fernet Branca.

BLACK CHERRY 101

Charter 101° Bourbon, Boylan's Black Cherry Soda, Madagascar Vanilla

An adult's soda. Boylan's Black Cherry Soda is spiked with Charter 101° Bourbon and Madagascar Vanilla extract.

KENTUCKY COLONEL

Weller Antique 107°, Benedictine, Angostura Orange bitters

When Dale Degroff worked at the Hotel Bel Air in Los Angeles he made this Bobby Burns cocktail variation with a private label Bourbon made exclusively for the hotel. Though we don't have access to Hotel Bel Air's stash of exclusive Bourbon, we substitute with Weller Antique 107°.

RIGHT UP MY ALLEY

Rittenhouse Rye Bonded, Cynar, Bonal, Carpano Antica, Peychaud's bitters

We were approached by one of our regulars who often asks ; "May I please have a Brown & Stirred?" "Most Assuredly!"

To his reply "OH! This is Right Up My Alley."

SHRUBBERY

Very Old Barton Bourbon Bonded, Disaronno Amaretto, Fresh Lemon, Old Fashioned bitters

The Shrub is essentially fruit syrup cooked down with vinegar and sugar originating in colonial America. Our cranberry shrub is spiced by folding in whole clove, cinnamon sticks and grains of paradise. The Shrubbery is meant to be enjoyed the same as during the "well lubricated days of our Founding Fathers." - Eric Felten

YUZU TODDY

Makers Mark Bourbon, Laird's Applejack Bonded, Lemon, Yuzu Honey, Hot Water

A take on the traditional Toddy {sugar, water, and any strong spirit.} Citrus was added to the original colonial era recipe during the 1800's so we decided to use a more exotic citrus fruit from Japan, the Yuzu, which has a flavor profile similar to Meyer Lemon.

CLASSIC WHISKEY COCKTAILS**OLD FASHIONED**

Buffalo Trace Bourbon, Cherry & Orange & Old Fashioned bitters, Demerara Sugar, Citrus Zest

Our house old fashioned brings in the aroma of your grandfather's old fashioned without the mess.

LONGMAN MANHATTAN

Wild Turkey 101 Bourbon, Punt é Mes, Angostura & Cherry bitters

The Manhattan is a classic cocktail that will never go out of style and will always remain in the top ten most popular American cocktails.

BLACK THORN

Plymouth Sloe Gin, Green Chartreuse, Punt é Mes, Lemon, Aromatic bitters, Lemon oil

"Based off Tom Bullock's recipe in *The Ideal Bartender* {1918}, this classic cocktail features a gin infused with berries picked from a blackthorn shrub native to Europe and western Asia. This version of the drink was born out of a lack of Irish Whisky at the time, which legendary bar keep Harry Johnson originally used as the base spirit. World War I made it very hard to ship Irish Whisky across the pond and lucky for us, Bullock thought of sloe gin as a formidable substitute."

FULL HOUSE

Laird's Applejack Bonded, Benedictine, Yellow Chartreuse, Aromatic bitters

A Prohibition era cocktail from the Old Waldorf Bar Days that has been re-calibrated to a 21st century palate. "The name is indicative of the sway once enjoyed by that what was the great American indoor game in B.C. days—that is to say Before Contract, or Before Cubertson."

RANSOM OLD FASHIONED

Ransom Gin, Cherry & Orange & Old Fashioned bitters, Demerara Sugar, Citrus Zest

Ransom Gin is a sweetened style gin called "Old Tom" that is aged for up to 6 months in Pinot Noir barrels. Substituting the whiskey in our old fashioned recipe this cocktail is sure to recruit new gin drinkers.

RANSOM GIN FIZZ

Ransom Gin, Lemon, Sugar & Soda

A classic preparation of a Gin Fizz using Ransom "Old Tom" Gin.

GLOSSARY OF TERMS

Amaro {Bitter Italian Digestif}

Applejack {The first spirit distilled in America produced from apples}

Bénédictine {a cognac-based herbal spiced liqueur made by Bénédictine monks in Normandy}

Bitters {a maceration of bitter bark, spices and herbs in alcohol}

Bonal {A French Gentiane and Quinquina Apertif}

Carpano Antica {The "Rolls Royce of Sweet Vermouth," this rich vermouth containing over 50 different herbs and spices is the original 1786 formula}

Chartreuse {A liqueur made of from 130 different herbs produced by Charthusian monks since the 17th century at their monastery in the French Alps}

Cynar {An Italian Amaro distilled from Artichoke's}

Fernet Branca {an Italian bitter digestif made up of nearly 40 aromatic ingredients produced in Milan}

Old Fashioned {The standard definition of a cocktail; a strong spirit, sugar, water and bitters. This was first published in the 1862 edition of Jerry Thomas's *How to Mix drinks*}

"Old Tom" Gin {A slightly sweet style of gin of the 18th century}

Punt é Mes {Piedmontese for "one and a half"—one part vermouth and half part bitters—a spicier vermouth from the Carpano company}

Shrub {Is essentially fruit syrup cooked down with vinegar and sugar originating in colonial America.}

Sloe Gin {Gin infused with berries picked from a blackthorn shrub native to Europe and western Asia}