

THE CASE FOR CLASSIC COCKTAILS

For those who are unsure of the ever-changing cocktail hybrids, here are a few notable drinks that anyone can order with confidence.

sidecar > courvoisier vs, grand marnier and fresh lemon, served with a sugared rim. 12.

old fashioned > makers mark bourbon, bitters, sugar & a splash of soda, 11.

periodista > meyer's dark rum, cointreau, apricot brandy & rose's lime. 11.

Brandy Alexander > Brandy, Crème de cacao, a touch of crème and fresh nutmeg. 11.

Dark & Stormy> A caribbean favorite! Goslings rum and ginger beer. 9.

champagne cocktail > louis bouillot 'grand reserve' champagne, angostura bitters, sugar and fresh lemon juice. 13.

Sazerac > new orleans style- old overholt rye whiskey, peychaud bitters, simple syrup and a few drops of ricard pastis. neat. 11.

French 75 > Louis Bouillot 'Grand Reserve' champagne, courvoisier vs, bombay gin, fresh lemon & orange juice with a sugared rim. 12.

between the sheets > courvoisier vs, bacardi rum, cointreau & fresh lemon, sugar rim. 11.

red hook > cousin to the manhattan, a mix of old overholt rye whiskey, punt y mes and maraschino liqueur. 10.

stardust > bacardi rum, parfait amour and fresh lemon, served with a sugared rim. 10.

Classic cocktail sampler > three flights of our favorite classics: gin and sin, stardust & champagne cocktail. 14.