



Tavern 1837

Cocktail Menu

*Please have patience for hand crafted
cocktails from a time gone by...*

VANILLA and RYE
1920's Whiskey Sour from
scratch—Jim Beam Rye,
Amaretto, vanilla, farm fresh
frothed egg white, fresh
pressed lemon and simple
syrup—served up 10.95

**STAGECOACH
COCKTAIL**
Bulleit Frontier Bourbon,
Sicilian Lemon Marmalade,
Antica Sweet Vermouth,
seltzer—served on the rocks
with a Luxardo Cherry 11.95

PROSPECTOR
Maker's Mark Bourbon,
Peychaud Bitters, Sicilian
Lemon Marmalade, Solerno
Blood Orange Liqueur,
seltzer—served on the rocks
with an Orange Peel 10.95



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HONEY HIVE

SANGRIA

**Dr. Loosen Riesling,
Barenjager Honey Liqueur,
Cointreau, Muddled Orange
and Luxardo Cherry, seltzer-
served on the rocks**

glass 9.95 pitcher 39.95

HOT HORNET

**Barenjager Honey Liqueur,
Spicy Fresno Pepper simple
syrup, fresh pressed lemon-
served on the rocks 10.95**

GIN BOUQUET

**Bluecoat Gin, St. Germaine
Elderflower Liqueur, Creme
Yvette Violet Liqueur—served
up 12.95**

BLOODY BOAR

**House Bloody Mary Mix with
a shot of rendered veal stock-
garnished with fresh celery
and bacon lardon 13.95**