



## Tavern 1837

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

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### *Cocktail Menu*

## **VANILLA and RYE**

*1920's Whiskey Sour from  
scratch-Jim Beam Rye,  
Amaretto, Vanilla, local farm  
fresh Egg White, fresh  
pressed Lemon and Simple  
Syrup-served up* 11.95

**Upgrade Liberty Pole Rye and  
DiSaronno**

14.95

## **PROSPECTOR**

*Maker's Mark Bourbon,  
Solerno Blood Orange  
Liqueur, Sicilian Lemon  
Marmalade, Peychaud  
Bitters, and Seltzer on the  
rocks*

10.95

## **ROSÉ COSMO**

*French Rosè, Absolut  
Citron, Peach and  
Raspberry Grand Marnier  
No. 2, Cranberry Juice,  
Seltzer-served up* 10.95



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## **BLACKBERRY CHAMPAGNE**

*Local Bradford's Blackberry  
Liqueur, Brut 8.95*

## **GINGER BRADFORD**

*Skyy Vodka, Local Bradford's  
Blackberry Liqueur, Domaine  
de Canton Ginger Liqueur,  
Simple Syrup, fresh-pressed  
Lemon, Seltzer—served up with  
a Blackberry 9.95*

## **SPICED OLD FASHIONED**

*Maker's Mark Bourbon,  
Peyschaud Bitters, Simple  
Syrup, Orange Slice, Cinnamon  
Stick, Star Anise and  
Cardamom 9.95*

## **BLOODY CAPTAIN**

*House Bloody Mary Mix,  
Tomato infused Moletto Gin,  
garnished with a grilled Jumbo  
Shrimp and Truffle Salt  
seasoned rim—on the rocks 16.95*