

## Cocktails

<p><b>Sous Sol'd Fashioned</b> {2½oz.} ..... <b>12\$</b>  <i>Woodford Reserve Kentucky Straight Bourbon,  Oloroso Sherry, Rich Demerara Syrup,  Angostura Bitters, Zest</i></p>	<p><b>Gin &amp; Tonic</b> {1½oz.} ..... <b>9\$</b>  <i>Seagram's Extra Dry Gin, House Made Grapefruit  Infused Tonic, Rosemary, Lime</i></p>
<p><b>The Old Port</b> {2¼oz.} ..... <b>12\$</b>  <i>Ron Matusalem Gran Reserva Rum, Punt e Mes,  Crème de Cassis, Ardbeg 10 Yr. Islay Scotch,  Black Walnut Bitters</i></p>	<p><b>Jägerita</b> {1½oz.}..... <b>10\$</b>  <i>Jägermeister, Cointreau, Vanilla, Lime, Orange Bitters</i></p>
<p><b>Vieux Carré<sup>5</sup></b> {2½oz.} ..... <b>14\$</b>  <i>Monkey Shoulder Blended Scotch, Grand Marnier,  Amontillado Sherry, Bénédictine, Peychaud's &amp;  Angostura Bitters, Zest</i></p>	<p><b>La Bamba</b> {1½oz.} ..... <b>12\$</b>  <i>Pelotón de la Muerte Mezcal, Chili-Infused  Crème de Cacao, Lime, Vanilla, Tajín</i></p>
<p><b>Hanky Panky</b> {2¾oz.}..... <b>12\$</b>  <i>Seagram's Extra Dry Gin, Carpano Antica Formula,  Fernet Branca, Orange Bitters, Lemon Zest</i></p>	<p><b>Dark N' Stormy™</b> {1½oz.}..... <b>10\$</b>  <i>Gosling's Black Seal Rum, Lime, House Brewed  Ginger Beer</i></p>
<p><b>Arco de Triunfo</b> {1½oz.} ..... <b>10\$</b>  <i>Appleton Reserve Rum, Green Chartreuse, Lemon,  Simple, Angostura Bitters</i></p>	<p><b>Painkiller</b> {2oz.} ..... <b>10\$</b>  <i>Lemon Hart Demerara Rum, Tia Maria, Pineapple,  Orange, Coconut Cream, Chocolate Bitters, Nutmeg</i></p>
<p><b>Wet Bandits' Flip</b> {2oz.} ..... <b>12\$</b>  <i>Tullamore Dew XO Caribbean Cask Irish Whiskey,  Amaro Montenegro, Amontillado Sherry, Whole Egg,  Cream, Cinnamon Maple Syrup, Powdered Cinnamon</i></p>	<p><b>Zombie</b> {2½oz.} ..... <b>15\$</b>  <i>Maximum 2 Per Visit  Gosling's Gold Seal Rum, Coruba Dark Jamaican Rum,  Wray &amp; Nephew White Overproof Rum, Lime,  munrelaF, Citra Dry-Hopped Donn's Mix,  House Made Grenadine, Herbstura</i></p>
<p><b>Harvest Moon</b> {2oz.} ..... <b>12\$</b>  <i>Boulard Calvados, Wild Turkey Rye, Lime,  Chai &amp; Almond Orgeat, Cardamom Bitters</i></p>	<p><b>Thunderberg</b> {2¼oz.} ..... <b>14\$</b>  <i>Appleton 12 Yr. Rum, a Bottle of Underberg, Lime,  Chai &amp; Almond Orgeat</i></p>
<p><b>Le jardin</b> {3oz.}..... <b>22\$</b>  <i>Served Chilled for 2 Guests  Hendricks Gin, St. Germain Elderflower Liqueur,  Lavender &amp; Cucumber Cordial, Lemon, Basil Sugar</i></p>	<p><b>Jungle Bird</b> {2oz.} ..... <b>12\$</b>  <i>El Jimador Silver Tequila, Pelotón de la Muerte  Mezcal, Campari, Pineapple, Simple, Lime</i></p>
<p><b>The Volcano</b> {Tiki Bowl}..... <b>48\$</b>  <i>Service for 4 - 5 Guests  Sailor Jerry's Spiced Rum, Gosling's Black Seal Rum,  Overproof Rum, Orange, Lime, Maple Syrup &amp;  a Bottle of Früli (Strawberry Belgian Beer)</i></p>	<p><b>Sorrel Rum Punch</b> {2oz.}..... <b>9\$</b>  <i>Appleton V/X Rum, Stone's Green Ginger Wine,  Caribbean-Spiced Hibiscus Punch</i></p> <p><b>With Fire &amp; Fun</b>..... <b>add 3\$</b></p>