



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,
Araucana Egg White, fresh pressed
Lemon and Simple Syrup--served
up 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**

BLOODY BOAR

**House Bloody Mary Mix with a
shot of rendered Veal Stock-
garnished with Celery and Braised
Pork Belly 15.95**

HIBERNATOR

**Maker's Mark Bourbon, Nocello
Walnut Liqueur, Araucana Egg
White, pure Maple Syrup, fresh
Lemon, and Black Walnut Bitters-
served up 12.95**



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CHERRY-THYME CHAMPAGNE

*Bing Cherry and Thyme Reduction
Syrup with Brut Champagne and a
Luxardo Cherry* 10.95

THE VISP COCKTAIL

*Genepy Alpine Herbal Liqueur,
Cointreau, Araucana Egg White,
fresh pressed Lemon, Peychaud
Bitters--served up and chilled* 12.95

APRÈS SKI COCKTAIL

*Hendricks Gin, Genepy Alpine
Herbal Liqueur, Soda, Orange Twist
served up and chilled* 12.95

SNOW CAP

*Normandy Apple Brandy,
Cointreau, Confectioner's Sugar,
Cream, Nutmeg--served up in a
Snifter with fresh Whipped Cream*

12.95