

Cocktails

Sous Sol'd Fashioned {2½oz.} 11\$ <i>Woodford Reserve Kentucky Bourbon, Oloroso Sherry, Angostura Bitters, Rich Demerara Syrup, Zest</i>	Jägerita {1½oz.} 10\$ <i>Jägermeister, Cointreau, Vanilla, Lime, Angostura Orange Bitters</i>
The Old Port {2½oz.} 12\$ <i>Ron Matusalem Gran Reserva Rum, Punt e Mes, Crème de Cassis, Ardbeg 10 Yr. Islay Scotch, Black Walnut Bitters</i>	Dark N' Stormy® {1½oz.} 10\$ <i>Gosling's Black Seal Rum, Lime, House-Brewed Ginger Beer</i>
Vieux Carré⁵ {2⅝oz.} 14\$ <i>Monkey Shoulder Blended Scotch, Grand Marnier, Amontillado Sherry, Bénédictine, Peychaud's & Angostura Bitters, Zest</i>	Trinidad Sour {1½oz.} 14\$ <i>Adapted from Giuseppe González A Full Ounce of Angostura Bitters, Wild Turkey Rye, Lemon, Chai & Almond Orgeat, Egg White</i>
Gin & Tonic {1½oz.} 9\$ <i>Tanqueray Gin, Homemade Grapefruit Tonic, Rosemary, Lime</i>	Oaxacan Dead (Mezcal Zombie) {2oz.} 12\$ <i>Montelobos Mezcal, Citra Dry-Hopped Donn's Mix, Lime, munrelaF, House Made Grenadine, Herbstura</i>
La Bamba {1½oz.} 12\$ <i>Pelotón de la Muerte Mezcal, Chili-Infused Crème de Cacao, Lime, Vanilla, Tajín</i>	Dr. Fünke {2¾oz.} 15\$ <i>Appleton Reserve Rum, Absinthe, Lemon, Lime, ...House-Made Grenadine, Rich Demerara Syrup, Fizz</i>
Rumpari {1½oz.} 9\$ <i>Wray & Nephew Overproof Rum, Campari, Pink Ting</i>	Sorrel Rum Punch {2oz.} 9\$ <i>Appleton V/X Rum, Stone's Green Ginger Wine, Caribbean-Spiced Hibiscus Punch With Fire & Fun add 3\$</i>
Venceremos {1½oz.} 10\$ <i>Adapted from Gn Chan House-Made Coconut Rum, Pineapple, Cucumber, Lime, Sesame Oil</i>	Le jardin {3oz.} 22\$ <i>Served Chilled for 2 Guests Hendricks Gin, St. Germain Elderflower Liqueur, Lavender & Cucumber Cordial, Lemon, Basil Sugar</i>
All Inclusive {2oz.} 12\$ <i>Coruba Jamaican Dark Rum, Tia Maria, Pineapple, Kola Champagne, Lemon, Angostura Bitters, Blended</i>	The Volcano {Tiki Bowl} 48\$ <i>Service for 4 - 5 Guests Gold Rum, Amber Rum, Dark Rum, Overproof Rum, Fresh Grapefruit, Lime, Maple Syrup</i>