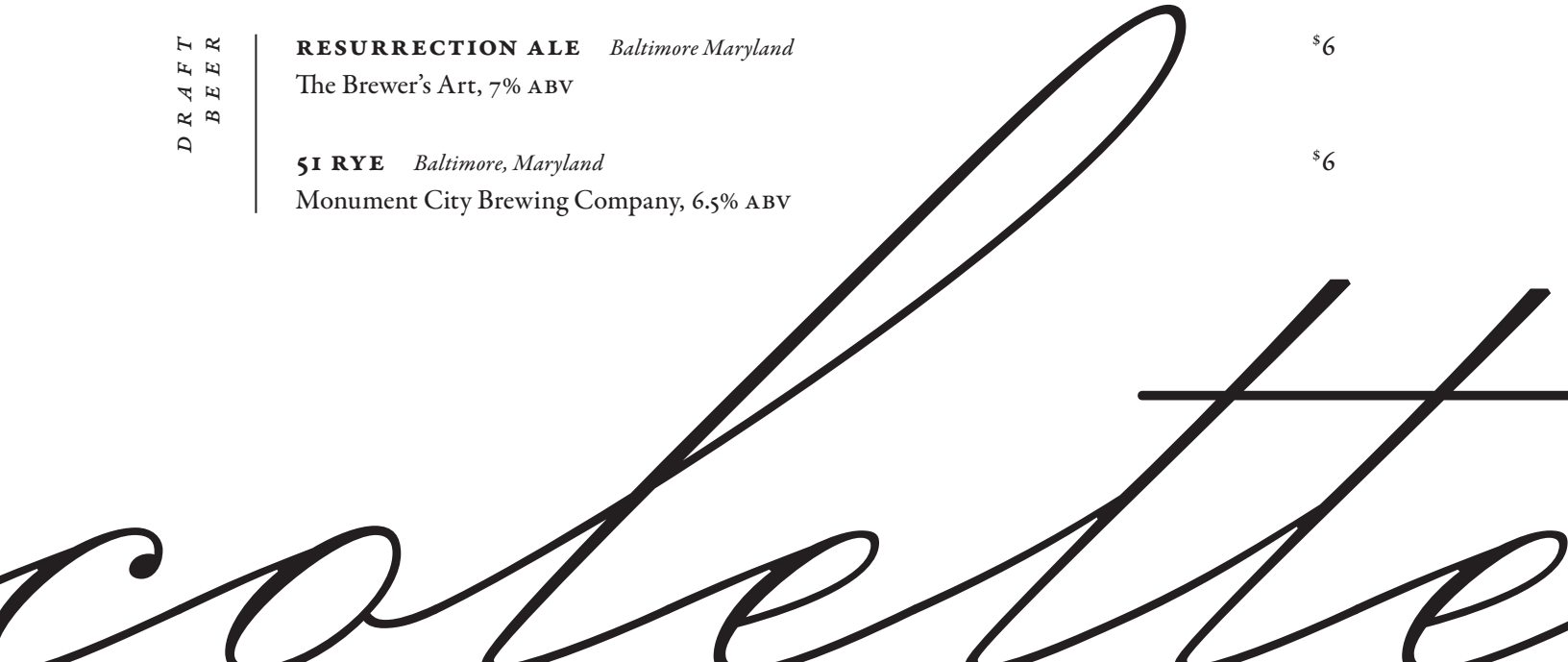


<b>NEGRONI</b> 1919, Florence, Italy	\$9
Gin, Campari, Sweet Vermouth / Served on the rocks with an orange twist. <i>The Old Waldorf Astoria Bar Book, 1935</i>	
<b>LAST WORD</b> 1920, Detroit, Michigan	\$10
Gin, Maraschino, Green Chartreuse, Lime Juice / Served up in a Nick + Nora with a cherry <i>The Detroit Athletic Club</i>	
<b>MANHATTAN</b> 1870s, New York, New York	\$9
Bourbon, Sweet Vermouth, Bitters / Served in a coupe with a cherry <i>The Old Waldorf Astoria Bar Book, 1935</i>	
<b>SAZERAC</b> 1838, New Orleans, Louisiana	\$10
Cognac or Rye Whiskey, Sugar, Peychaud’s Bitters, Absinthe / Served up a rocks glass with a lemon twist <i>Jerry Thomas’ Bartender’s Guide, 1862</i>	
<b>CUBAN OLD FASHIONED</b> 1830s, Havana, Cuba	\$9
Rum, Sugar, Bitters / Served on the rocks with fruit + mint <i>The Old Waldorf Astoria Bar Book, 1935</i>	
<b>GIN FIZZ</b> 1887, New Orleans, Louisiana	\$10
Gin, Fresh Lemon, Sugar, Egg White / Served up in a rocks glass topped with seltzer <i>Jerry Thomas’ Bartender’s Guide, 1862</i>	
<b>BEE’S KNEES</b> 1934, United States	\$8
Gin, Honey, Lemon / Served up in a Nick + Nora with a lemon twist <i>World Drinks and How to Make Them by Bill Bixby, 1934</i>	
<b>JACK ROSE</b> 1908, Jersey City, New Jersey	\$8
Applejack, Lime, Grenadine / Served up in a Nick + Nora with an orange twist <i>Jack’s Manual, 1908</i>	
<b>BLOOD + SAND</b> London, England	\$9
Scotch, Sweet Vermouth, Cherry Heering, Orange Juice / Served up in a Nick + Nora with an orange twist <i>The Savoy Cocktail Book, 1930</i>	
<b>COLETTE’S OLD FASHIONED</b> 2016, Baltimore, Maryland	\$9
Bourbon, Orange + Vanilla, Bitters / Served on the rocks with an orange wedge <i>House recipe, Brent Madera</i>	
<b>MELLINI</b> 2016, Baltimore Maryland	\$9
Blood Orange + Pomegranate juice, Champagne / Served in a wine glass <i>House recipe, Mel Bowdish</i>	

<b>RESURRECTION ALE</b> Baltimore Maryland	\$6
The Brewer’s Art, 7% ABV	
<b>51 RYE</b> Baltimore, Maryland	\$6
Monument City Brewing Company, 6.5% ABV	





1709 N. Charles St, Station North  
443-835-2945  
colettebaltimore.com

W I N E S

		Glass / Bottle
<b>REDS</b>		
Varal <b>Tinto</b> / <i>Portugal</i>		\$8/\$32
Les Granges <b>Bordeaux</b> / <i>France</i>		\$7/\$28
Fiore Chianti Concreto <b>Sangiovese</b> / <i>Italy</i>		\$11/\$44
M. Chapoutier “La Ciboise” Luberon Rouge <b>Grenache/Syrah</b> / <i>France</i>		\$11/\$45
Maison Vialade <b>Grenache/Cabernet Sauvignon</b> / <i>France</i>		\$6/\$25
Altos de las Hormigas “Terrior” <b>Malbec</b> / <i>Argentina</i>		\$11/\$44
Château L’Argentier <b>Cinsault</b> Viellie Vignes / <i>France</i>		\$10/\$40
Château de Caladroy <b>Côtes du Roussillon Villages</b> / <i>France</i>		\$10/\$40
Réserve des Armoiries <b>Côtes du Rhône</b> / <i>France</i>		\$10/\$40
<b>WHITES</b>		
Pares Balta Blanc De Pacs / <i>Spain</i> / ORGANIC		\$9/\$36
La Galope <b>Sauvignon Blanc</b> / <i>France</i>		\$8/\$32
L’Audigere <b>Muscadet</b> / <i>France</i>		\$9/\$36
Domaine de la Pepiere <b>Muscadet</b> / <i>France</i>		\$10/\$40
Gabriella Veneto <b>Pinot Grigio</b> / <i>Italy</i>		\$6/\$24
Chamisal Vineyards <b>Chardonnay</b> / <i>France</i> / STAINLESS		\$10/\$40
Pierre Sparr <b>Pinot Blanc</b> / <i>Alsace, France</i>		\$11/\$44
Essay Steen <b>Chenin Blanc</b> / <i>South Africa</i>		\$6/\$24
The Ned <b>Pinot Gris</b> / <i>New Zealand</i>		\$10/\$40
Leth <b>Grüner Veltliner</b> / <i>Germany</i>		\$11/\$45
<b>ROSÉ</b>		
Chateau Paraza Minervios / <i>France</i>		\$9/\$32
<b>SPARKLING</b>		
Charles de Fere Cuvée Jean-Louis <b>Blanc de Blancs Brut</b> / <i>France</i>		\$7/\$28
Oudinot Brut <b>Champagne</b> / <i>France</i>		\$15/\$60
Cleto Chiarli <b>Lambrusco</b> / <i>Italy</i>		\$12/\$48
Pierre Sparr Cremant <b>Brut Reserve</b> / <i>Alsace, France</i>		\$15/\$60
Pares Balta <b>Cava</b> / <i>Spain</i>		\$10/\$40
Treveri <b>Rosé sec</b> / <i>Yakima Valley, Washington State</i>		\$9/\$36
<b>CIDER</b>		
Eusko Craft Cider / <i>Spain, Basque Country</i>		\$15/bottle

