
LOW ABV% COCKTAILS §11

“LOW-OCTANE” REFRESHMENTS AVAILABLE DURING ALL HOURS OF BUSINESS

- **BISMARCK** – RED WINE, RASPBERRY SYRUP, FRESH LEMON JUICE. SERVED ON CRUSHED ICE.

ADAPTED FROM “THE OLD WALDORF ASTORIA BAR BOOK”
BY ALBERT STEVENS CROCHETT, C. 1935

- **CALIFORNIA SHERRY COBBLER** – AMONTILLADO SHERRY, PORT WINE, FRESH JUICES OF PINEAPPLE AND LEMON, DEMERARA SYRUP, ANGOSTURA BITTERS, NUTMEG. SERVED ON CRUSHED ICE.

ADAPTED FROM “DR. SIEGERT’S ANGOSTURA BITTERS DRINK GUIDE,” 1908

- **GREENBRIER JULEP** – OLOROSSO SHERRY, PINK VERMOUTH, MINT, DEMERARA SYRUP, PEACH BITTERS, SERVED ON CRUSHED ICE.

ADAPTED FROM “BARFLIES AND COCKTAILS” BY HARRY MACELHONE, 1927

- **NEGRONI SBAGLIATO** – CAMPARI, SWEET VERMOUTH, PROSECCO. SHAKEN, AND SERVED DOWN.

MIRKO STOCHETTO, BAR BASSO, 1967

- **ROOFGARDEN** – BLANC VERMOUTH, GINGER SYRUP, FRESH LIME JUICE, ANGOSTURA BITTERS, SODA WATER. SERVED LONG OVER A COLLINS SPEAR.

ADAPTED FROM “THE OLD WALDORF ASTORIA BAR BOOK”
BY ALBERT STEVENS CROCHETT, C. 1935

- **VELVET GLOVE** – COGNAC, CRÈME DE CACAO, COCCHI AMERICANO. STIRRED AND SERVED NEAT WITH A LEMON TWIST.

ADAPTED FROM “CAFÉ ROYAL COCKTAIL BOOK” BY WILL TARLING, 1937

THE MENU §13

➤ BUILT IN THE GLASS OVER A ROCK

- **HOME ON THE RANGE** – RYE WHISKEY, TRIPLE SEC, SWEET VERMOUTH, ANGOSTURA BITTERS, LEMON AND ORANGE TWISTS.

ADAPTED FROM “THE STANDARD COCKTAIL GUIDE” BY CROSBY GAIGE, 1944

- **MY HOPE** – COGNAC, PORT WINE, ANGOSTURA BITTERS, CAYENNE PEPPER, LEMON TWIST.

ADAPTED FROM THE FLOWING BOWL, BY WILLIAM SCHMIDT, 1891

- **THE COFFEE HOUSE** – RYE WHISKEY, COFFEE LIQUEUR, ORANGE BITTERS, ORANGE TWIST.

ADAPTED FROM “THE SALOON IN THE HOME OR A GARLAND OF RUMBLOSSOMS”
BY RIDGLEY HUNT & GEORGE S. CHAPPELL, 1930

➤ SHAKEN, AND SERVED STRAIGHT UP

- **CRIMEAN CUP À LA MARMORA** – COGNAC, OVERPROOF JAMAICAN RUM, FRESH LEMON JUICE, HOUSE-MADE ORGEAT*, MARASCHINO LIQUEUR, CHAMPAGNE, LEMON TWIST.

ADAPTED FROM “HOW TO MIX DRINKS, OR THE BON VIVANT’S COMPANION”
BY JERRY THOMAS, 1862

*CONTAINS INGREDIENTS THAT MAY BE HARMFUL TO INDIVIDUALS WITH NUT ALLERGIES!

- **PISCO-APRICOT TROPICÁLS** – PISCO, APRICOT LIQUEUR, FRESH LIME JUICE, ANGOSTURA BITTERS.

ADAPTED FROM “THE SOUTH AMERICAN GENTLEMAN’S COMPANION,
BEING AN EXOTIC DRINKING BOOK OR UP & DOWN THE ANDES WITH
JIGGER, BEAKER & FLASH (VOL. I)” BY CHARLES H. BAKER, JR., 1951.

- **SHANGHAI** – JAMAICAN RUM, HOUSE-MADE GRENADINE, FRESH LEMON JUICE, ABSINTHE, CHERRY.

ADAPTED FROM “THE OFFICIAL MIXER’S MANUAL” BY PATRICK GAVIN DUFFY, 1940

➤ SERVED LONG

- **INVISIBLE GIN HIGHBALL** – GIN, APRICOT LIQUEUR, FRESH JUICES OF PINEAPPLE AND LEMON, HOUSE-MADE GINGER SYRUP, SODA WATER.

ADAPTED FROM “HOFFMAN HOUSE BARTENDER’S GUIDE”
BY CHARLES. S. MAHONEY, 1905

- **NORTHSIDE SPECIAL** – BERMUDAN RUM, FRESH JUICES OF ORANGE AND LEMON, SUGAR, SODA WATER.

ADAPTED FROM “THE SAVOY COCKTAIL BOOK” BY HARRY CRADDOCK, 1930

- **WEST INDIA COUPEREE** – COGNAC, ORANGE CURAÇAO, VANILLA ICE CREAM, FRESH LEMON JUICE, SODA WATER, NUTMEG.

ADAPTED FROM “HOW TO MIX DRINKS OR THE BON VIVANT’S COMPANION”
BY JERRY THOMAS, 1862

➤ STIRRED, AND SERVED STRAIGHT UP

- **ARAWAK** – PEDRO XIMÉNEZ SHERRY, JAMAICAN RUM, ANGOSTURA BITTERS, LEMON TWIST, CHERRY.

ADAPTED FROM “TRADER VIC’S BARTENDER’S GUIDE” BY VICTOR BERGERON, 1947

- **DRAGON’S BREATH** – CALVADOS, DRY VERMOUTH, APRICOT LIQUEUR, HOT SAUCE, PICKLED WALNUT.

ADAPTED FROM “1700 COCKTAILS FOR THE MAN BEHIND THE BAR”
BY R. DE FLEURY, 1934

- **TUNNEL** – GIN, CAMPARI, SWEET AND DRY VERMOUTHS, ORANGE TWIST, CHERRY.

ADAPTED FROM “1700 COCKTAILS FOR THE MAN BEHIND THE BAR”
BY R. DE FLEURY, 1934

➔ SHAKEN, AND SERVED DOWN

• **DIZZY SOUR** – BOURBON, BENEDICTINE, FRESH LEMON JUICE, DEMERARA SYRUP, OVERPROOF JAMAICAN RUM.

ADAPTED FROM JAYNE'S BARTENDER'S GUIDE, BY DR. D. JAYNE & SON, INC., 1933

• **INIMITABLE COCKTAIL** – OLD TOM GIN, FRESH LEMON JUICE, SUGAR, PEYCHAUD'S BITTERS, CHERRY.

ADAPTED FROM "MODERN AMERICAN DRINKS" BY GEORGE A. KAPPELER, 1895

• **UNITED SERVICE PUNCH** – BATAVIA ARRACK, SALTED LAPSANG SOUCHONG SYRUP, FRESH LEMON JUICE, NUTMEG, LEMON TWIST.

ADAPTED FROM "HOW TO MIX DRINKS OR THE BON VIVANT'S COMPANION" BY JERRY THOMAS, 1862

ALL OTHER COCKTAILS

PLACE YOUR TRUST IN US, FOR WE ARE MORE THAN QUALIFIED TO SATISFY.*** **\$MP**

***UPON YOUR REQUEST, UNCOOKED EGG WHITE, EGG YOLK OR WHOLE EGGS MAY BE INCLUDED AS AN INGREDIENT IN SOME OF OUR COCKTAILS. THESE EGGS HAVE BEEN CAREFULLY STORED AND ARE INDIVIDUALLY CRACKED TO ORDER.

BEER

• **BELL'S TWO HEARTED IPA** KALAMAZOO, MI (USA)
16 OZ. CAN **\$7**

• **RADEBURGER PILSNER** RADEBERG, GERMANY
(16 OZ. CAN) **\$6**

• **BLANCHE DE BRUXELLES** REBECQ, BELGIUM
(16 OZ. CAN) **\$7**

CIDER

• **J.K.'S SCRUMPY ORGANIC HARD CIDER** FLUSHING, MI (USA) 16 OZ. CAN **\$8**

WINE

RED: **\$8/\$11** • **WHITE:** **\$8/\$11** • **ROSÉ:** **\$8**

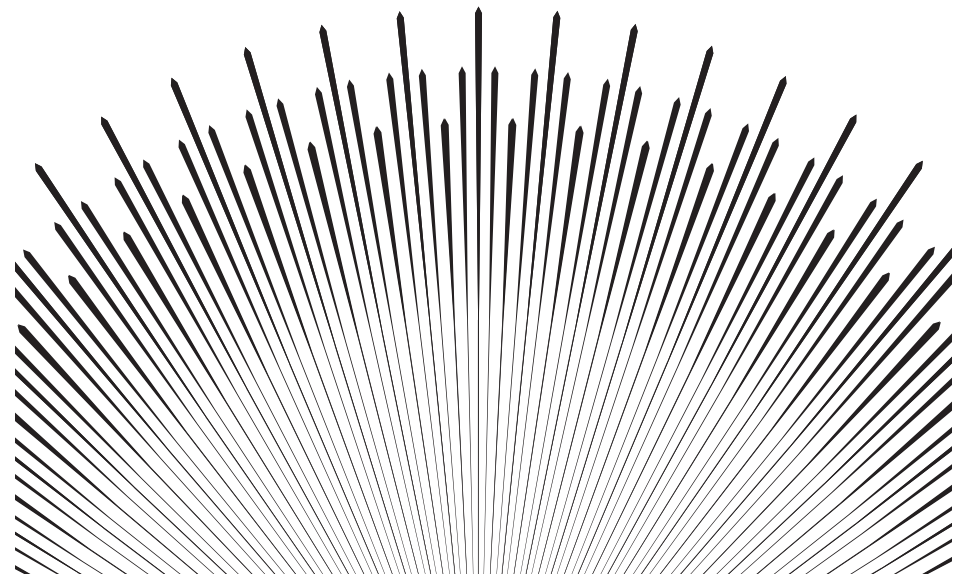
CHAMPAGNE: **PERRIER-JOUËT GRAND BRUT**
(ÉPERNAY, FRANCE) **\$14; \$30** PER 375ML BOTTLE

SIPPING SPIRITS

FOR YOUR CONSIDERATION ON THE BACK BAR. **\$MP**

BAR SNACKS \$5 EA.

BEEF JERKY · MIXED NUTS



FRESH KILLS BAR

HAPPY HOUR \$9

SUNDAY THROUGH THURSDAY, 5PM UNTIL 7PM.

• **BIN 'N' GITTERS** – GIN, FRESH LIME JUICE, SUGAR, ANGOSURA BITTERS. SERVED ON CRUSHED ICE.

ADAPTED FROM "THE SOUTH AMERICAN GENTLEMAN'S COMPANION, BEING AN EXOTIC DRINKING BOOK OR UP & DOWN THE ANDES WITH JIGGER, BEAKER & FLASH (VOL. I)" BY CHARLES H. BAKER, JR., 1951

• **HEADLESS HORSEMAN** - VODKA, GINGER SYRUP, FRESH LIME JUICE, ANGOSTURA BITTERS, SODA WATER. SERVED LONG.

ADAPTED FROM JONES' COMPLETE BAR GUIDE BY STAN JONES, 1977)

• **NIGHT FLIGHT** – CHOICE OF WHITE OR DARK RUM, MAPLE SYRUP, FRESH LIME JUICE, CINNAMON. SERVED ON CRUSHED ICE.

ADAPTED FROM "TRADER VIC'S BARTENDER'S GUIDE" BY VICTOR BERGERON, 1947

• **WHISKEY FIX** – CHOICE OF RYE WHISKEY OR BOURBON, FRESH LEMON JUICE, SUGAR. SERVED ON CRUSHED ICE.

ADAPTED FROM "HERE'S HOW" BY THE THREE MOUNTAINEERS, 1939

HAPPY HOUR WINE (ROSÉ) \$5

HAPPY HOUR BEER \$5

• **RADEBURGER PILSNER** RADEBERG, GERMANY
(16 OZ. CAN)