

Gin Familiars

- Corpse Reviver No. 2: 1 oz gin, 1 oz dry curacao, 1 oz dry vermouth, 1 oz lemon juice, absinthe rinse, served up with a maraschino cherry
- Gimlet: 2 oz gin, 1 oz lime juice, 0.5 oz simple syrup, served up with a lime wheel
- Gin Fizz: 2 oz gin, 1 oz lemon juice, 2 bar spoons simple syrup, 3 oz club soda, served down (egg white optional)
- Martinez: 2 oz gin, 0.5 oz sweet vermouth, 0.25 oz Luxardo, 0.25 oz simple syrup, 2 dashes orange bitters, served up with a maraschino cherry
- Martini: 2 oz gin, 1 oz dry vermouth, 2 dashes orange bitters, served up with an olive or lemon twist

Gin Curiosities

- Bronx Cocktail: 1.5 oz gin, 0.75 oz orange juice, 0.25 oz dry vermouth, 0.25 oz sweet vermouth, served up with an orange peel
- Diplomat: 1.5 oz gin, 0.75 Campari, 0.75 oz lemon juice, 0.5 oz simple syrup, 1 egg white, shaken, orange bitters
- Fernet-inez: gin, Fernet, sweet vermouth, Luxardo, angostura bitters, served up with a lemon twist and maraschino cherry
- Gin Sling: 2 oz gin, 0.5 oz dry curacao, 0.5 oz lemon juice, 3-5 oz club soda, served down with a lemon wedge
- Parisian Cocktail: 1 oz gin, 1 oz creme de cassis, 1 oz dry vermouth, served up
- Tale of Two Cities: 1.5 oz gin, 0.75 oz Pamplemousse, 0.75 oz Lillet, served up with a lemon peel

Gin Originals

- Amore Amaro: 2oz Big Gin (Dry Gin), 1oz Campari, 1oz Lemon Juice, egg white. Shake without ice vigorously, then add ice and shake again until cold. Double strain into Coupe/Sour Glass. Decorate with several dashes of Angostura Bitters and Lemon Peel
- Boeing 787: 1oz Citadelle Gin, 1oz Aperol, 1oz Montenegro, 1oz Lemon. Shake with ice, double strain into coupe/Sour Glass. Garnish with Lemon Peel
- Aquavit Martini: 2oz Aquavit, 1oz Lillet, 2 Dashes Peychaud's Bitters. Stir with ice until chilled. Service in Coupe or Martini glass. Garnish with Lemon Peel

Whisky Familiars

- Manhattan: 2 oz rye whisky, 1 oz sweet vermouth, 2 dashes angostura bitters, served up with a maraschino cherry
- Mint Julep: 2 oz bourbon, 2 bar spoons mint syrup, served down over crushed ice with a sprig of mint
- Old Fashioned: 3 oz bourbon, 2 bar spoons simple syrup, 3 dashes angostura bitters, served down with an orange twist
- Rob Roy: 2 oz Scotch, 0.5 oz sweet vermouth, served down in a chilled glass

- Whisky Sour: 2 oz bourbon, 1 oz lemon juice, 0.5 oz simple syrup, served up (egg white optional)

Whisky Curiosities

- Boulevardier: 1 oz rye, 1 oz sweet vermouth, 1 oz Campari, served up with an orange twist
- Brooklyn Cocktail: 1.5 oz rye, 0.75 oz sweet vermouth, 1 bar spoon Luxardo, served up with a lemon twist
- John Collins: 2 oz bourbon, 1 oz lemon juice, 0.5 oz simple syrup, 5 oz club soda, served down with a lemon twist and maraschino cherry
- New Yorker: 1.5 oz bourbon, 0.75 oz lime juice, 1 bar spoon simple syrup, 1 bar spoon grenadine, served up with an orange and lemon twist
- Whisky Rebel: 1.5 oz rye, 1 oz Pimm's No. 1, 0.75 oz lemon juice, 0.75 oz simple syrup, served up with a lemon twist

Whisky Originals

- Little Italy: 2oz Four Roses Bourbon, 0.5oz Montenegro Amaro, 0.5oz Sweet Vermouth, 1 bar spoon Fernet Branca. Stir over ice until chilled. Strain into a Coupe Glass. Garnish with Maraschino Cherry and Orange Peel
- Main Character: 2oz Woodford's Reserve Bourbon, 0.5oz Averna Amaro, 0.5oz Sweet Vermouth, 1 bar spoon Simple Syrup. Stir over ice until chilled. Strain into Rocks Glass, garnish with Orange Peel
- The Cure: 2oz Old Granddad Bottled-in-Bond, 1oz Lemon Juice, 1oz Honey Syrup. Shake with ice until chilled. Strain into Rock Glass over ice. Garnish with 0.25oz Westland Peated Whisky and Candied Ginger.

Rum Familiars

- Bacardi Cocktail: 2 oz gold rum, 1 oz lime juice, 0.5 oz grenadine, served up with a maraschino cherry
- Daiquiri: 2 oz gold rum, 1 oz lime juice, 0.5 oz simple syrup, served up with a lime wheel
- Dark and Stormy: 2 oz gold rum, 1 oz lime juice, 0.5 oz ginger syrup, served down with a lime wedge
- Hurricane: 4 oz Jamaican rum, 2 oz passionfruit syrup, 2 oz lemon juice, served down over ice
- Mai Tai: 2.5 oz dark rum, 1.25 oz lime juice, 0.5 oz dry curacao, 0.5 oz orange juice, 0.5 oz orgeat (*contains almond), 0.25 oz simple syrup, served down with an orange twist
- Mojito: 2 oz gold rum, 0.5 oz mint syrup, 0.5 oz lime juice, club soda, served down with mint sprigs

Rum Curiosities

- Bolero: 1.5 oz Haitian rum, 0.75 oz Calvados, 1 bar spoon sweet vermouth, served up
- Casablanca: 2.5 oz Jamaican rum, 0.5 oz dry curacao, 0.5 oz Luxardo, 0.5 oz lime juice, served up

- Florida Special: 1.5 oz Haitian rum, 0.75 oz orange juice, 0.5 oz lime juice, 0.5 oz dry curacao, 1 bar spoon Luxardo, served down with an orange slice
- Golden Lillet Martini: 2 oz Jamaican rum, 1.5 oz Lillet, 0.5 oz limoncello, served up with a lemon twist
- Man Overboard: 2 oz Jamaican rum, 0.75 oz lime juice, 0.75 oz grenadine, 3 dashes angostura bitters, served down with a lime wheel and freshly grated nutmeg
- R&R Manhattan: 1.5oz Rye Whiskey, 0.5oz Jamaican Rum, 0.5oz Sweet Vermouth, 0.25oz Campari, 0.25oz Amaro Nonino. Stir with ice until chilled, strain into Coup/Martini Glass. Garnish with Lemon Peel
- The Usual Suspects: 2oz Haitian Rum, 0.75oz Lime Juice, 0.75 Pineapple Juice, 0.5 oz Simple Syrup, 0.5oz Velvet Falernum, 2 dashes angostura bitters. Shake with ice until chilled, open pour into Collins glass or Tiki Mug. Top with Club Soda.

Sparkling Cocktails

- 522 North Pinckney: 2 oz grapefruit juice, 0.5 oz St. Germain, 0.25 oz Campari, shaken and strained into flute, top with 3-5 oz sparkling wine and grapefruit twist
- Evening in Kingston: 1.5 oz Jamaican rum, 1 oz Campari, 1 oz sweet vermouth, stir with ice, strain into flute, top with 3-5 oz sparkling wine and orange peel
- French 75: 3 oz sparkling wine, 1 oz gin, 1 oz lemon juice, 0.5 oz simple syrup, served in a flute with a lemon twist
- Kir Royale: 6 oz sparkling wine, 0.5 oz creme de cassis, served in a flute with a lemon twist
- Pink Drink: 4 oz sparkling wine, 0.5 oz St. Germain, 0.5 oz Aperol, 0.25 oz Pamplemousse, 2 dashes orange bitters, served in a wine glass over ice with an orange twist
- Seattle Sunset: 1oz Campari, 1oz Creme de Pamplemousse, 1oz Club Soda, 3oz Prosecco, served in a flute with an orange twist.

Aperitifs

- Americano: 1 oz Campari, 1 oz sweet vermouth, 3-5 oz club soda, served down with an orange twist
- Aperol spritz: 3 oz Prosecco, 2 oz Aperol, 1 oz club soda, served in a wine glass over ice with an orange peel
- Negroni: 1 oz gin, 1 oz Campari, 1 oz sweet vermouth, served down with an orange twist
- Pimm's Cup: 2 oz Pimm's No. 1, 1.5 oz lemon juice, 1 oz simple, topped with club soda, served in a Collins glass with frozen fruit and ice

House Favorites

- Aviation: 1.5 oz Empress gin, 0.5 oz lemon juice, 0.25 oz creme de violette, 0.5 oz Luxardo, served up with a lemon twist
- Bramble: 2 oz vodka, 0.75 oz blackberry liqueur, 1 oz lime juice, served up with a lime wheel

- Jack Rose: 2 oz AppleJack, 1 oz lemon juice, 0.5 oz grenadine, served up with a lemon twist
- Last Word: 1 oz gin, 1 oz Green chartreuse, 1 oz lime juice, 1 oz Luxardo, served up with a maraschino cherry
- Margarita: 2 oz tequila, 1 oz dry curacao, 1 oz lime juice, served up with a salt rim and lime wheel
- Sazerac: 2 oz rye, 1 bar spoon simple syrup, 2 dashes Peychaud's bitters, absinthe rinse, served down with a lemon twist

Mezcal:

- The Last Siesta: 1oz Bozal Ensemble Mezcal, 1oz Cynar 70, 1oz Pierre Ferrand Dry Curacao, 1oz Lime Juice. Shake with ice until chilled, double strain into Coupe/Sour Glass. Garnish with lime wheel
- Pink Grapefruit Ranch Water: 2oz Del Maguey Vida Mezcal, 1oz Lime Juice. Pour over ice into Collins glass. Top with Pink Grapefruit/Pamplemousse Sparkling Water
- Roberto Rodriguez: 2oz Pasote Reposado Tequila, 1oz Lillet, stir with ice, strain into rocks glass.

Beer/Wine

- Miller High Life
- Rotating IPA
- Rotating dry white wine
- Rotating red wine
- Sparkling