

TAILOR MADE APOTHECARY

These seasonal creations are part of a bespoke cocktail program that Bittercube oversees. More than 500 bars across North America and Europe have collaborated with Bittercube to create unique tonics, ginger beers and botanical seltzers.

\$8

Seasonal Tonic

Bombay Sapphire East Gin, Plum, Basil and Yuzu

Botanical Seltzer

Grey Goose Vodka, Lemongrass, Grapefruit and Lavender

Milwaukee Mule

Cazadores Blanco Tequila, Raspberry, Fennel, Bergamot

Jamaican No. 2 Bitters



ON THE FLY! COURIERS

On the Fly Cocktial Elixirs are an innovative way to build craft cocktails with ease. These creations are all produced here and served in bars around the country.

\$9

Mojito

Plantation 3 Stars White Rum, Lime, Turbinado, Mint
Orange Bitters

Sangria

White Wine, Vermouth, Spearmint, Elderflower, Cardamom
Orange, Trinity and Blackstrap Bitters

SELECTIONS FROM BAZAAR

These easily made at home cocktails feature Heirloom Liqueurs. The ingredients for these cocktails are available for purchase in the Bazaar. Each one comes with a recipe card, so the cocktail can be replicated at home.

Mai Tai \$10

Secret Rum blend, Lime, Heirloom Pineapple Amaro
Hemp Seed Orgeat, Jamaican No.1 Bitters, Mint

Vesper Sparrow \$10

Modest Vodka, Gin, Heirloom Creme de Flora
Cocchi Americano, Jamaican No.2 Bitters

Alaska \$11

Bombay Sapphire Gin, Heirloom Genepy
Bolivar and Orange Bitters

Silk Sheets \$11

Cognac, Mezcal, Lemon, Heirloom Alchermes, Demerara
Orange Bitters

Non-Alcoholic \$3

Grapefruit Soda

Zesty, crisp and tart

Mint~Citrus Soda

Bright, herbaceous and refreshing

Make it a Highball +\$4

Bittercube Consulting



We have trained more than 300 bartenders over the last nine years and have curated cocktail menus for more than 30 bars during that time. This section features cocktails made in collaboration with bar teams from around the country.

Jimmy's Bamboo Cocktail \$10

(Jimmy's Television Service - St. Paul, MN)
Manzanilla Sherry, Dry Vermouth, Cocchi Barolo Chinato
Modest Bitters, Urfa Biber Oil

Paaloma \$10

(Centraal Grand Cafe & Tappery - Milwaukee, WI)
Tequila, On the Fly Grapefruit Soda
Jamaican No.2 Bitters

A Sling of Sorts \$11

(Blue Jacket - Milwaukee, WI)
Gamle Ode Aquavit blend, Lemon, Seltzer
Ruby Port, Bolivar Bitters

Frosted Gimlet \$12

(Cafe Alma - Minneapolis, MN)
State Line & La Crosse Distilling Co. Gins, Lime, Green tea
Lavendar, Cherry Bark Vanilla & Bolivar Bitters Peppermint

DOCK18 COCKTAIL LAB

An experimental lab deep within our old warehouse, Dock18 focused on innovation and exploration. This section features bartender originals with products currently in R&D.

Skeleton Ferrari (Brandon) \$12

Akashi Whisky, Manzanilla Sherry, Umami Amaro
Hemp Orgeat, Clarified Rhubarb Cordial, Modest Bitters

Ding Dong Circus (Andy) \$13

Jamaican Rum, Pineapple Amaro, Lime, Clarified Banana
Chili pepper, Bounce House, Root Beer Bitters, Cilantro

Buster Canon (David) \$13

Bombay Sapphire Gin, Rujero Singani
Bolivian Purple Americano, Bolivar Bitters

Fire & Blood (William) \$14

J.Rieger Whiskey, Blood Orange, Heirloom Alchermes
Trinity & West African Star Apple Bitters

Sacred Flower (Kylan) \$14

Heirloom Creme de Flora, Brandy, Lemon, Brachetto
Jamaican No.2 Bitters

BITTERED BEER

Company Brewing

Bounce House - Citra Wit 5%
Blackstrap and Orange Bitters

Snacks

East Shore Pretzels \$2

2 oz bag, choice of Seasoned or Cajun

East Shore Sweet & Tangy Mustard \$2

1.4 oz jar

\$6