

BITTERCUBE COCKTAILS

These cocktails make use of botanicals strained during the bitters making process.

MANHATTAN - 12

Cherry Bark Bourbon, sweet vermouth, Filthy Black Cherry

SLING - 10

Bombay Sapphire, Bolivar Amaro, lemon, Bittercube Seltzer

BOULEVARDIER - 11

Orange-Coriander Rye Whiskey, sweet vermouth, Campari

OLD FASHIONED - 13

Trinity Whiskey Blend, muscovado, Bitters

DAIQUIRI - 9

Jamaican Spiced Rum, lime, demerara

FRENCH 75 - 10

Cinnamon-Raisin Brandy, lemon, sparkling wine

MARGARITA - 11

Blanco tequila, lime, Chipotle-Cacao-Orange Liqueur

DEALER'S CHOICE - 12

PUNCH OF THE WEEK - 8

Ask a bartender or server for more details

BEER - 7

Enlightened Kettle Logic - 12oz can - 5.6% ABV

SNACKS

East Shore Pretzels - 2

Classic or Cajun seasoned

- Add a 1oz dipping jar of mustard for \$2

Olives - 3

Moroccan oil cured black olives

- Pair with a glass of vermouth for \$8

HEIRLOOM COCKTAILS

This selection of cocktails features juices adjusted to lemon and lime strength by utilizing peeled citrus waste.

Feel free to also order from the Heirloom recipe cards.

SMOKY LAFLARE - 12

Creme De Flora, scotch, acidified grapefruit, demerara, seltzer
Chipotle-Cacao Bitters

HAWAIIAN PIZZA - 12

Pineapple Amaro, Cocchi Rosa, rhum agricole
Jamaican No.1 Bitters

OLDEST PAL - 12

Alchermes, dry vermouth, rye whiskey
Orange Bitters

GENEPY SOUR - 12

Genepy, acidified orange juice, honey
Marvel Bar Bitters

TAILOR MADE HIGHBALLS

TONIC- 9

Bombay Sapphire, tangerine, saffron, cardamom

BOTANICAL SELTZER - 9

Grey Goose Vodka, banana, calamansi, mint

MILWAUKEE MULE - 9

Modest Vodka, orange, vanilla, chocolate, cinnamon

ON THE FLY N/A LIBATIONS

- Add Vodka, Gin, White Rum or Tequila for \$4

BITTER ORANGE SODA - 4

Hibiscus, cinnamon, gentian

ROSEMARY-VERBENA SODA - 4

Sage, thyme, honey

BITTERCUBE SELTZER - 3

Carbonated water with Cherry Bark Vanilla Bitters