



WINTER '22... \$17

Alpine Stranger

pine, vanilla, refreshing

Zirbenz, Carpano Antica, Seltzer, Cherry Bark Vanilla Bitters (BS)

BB Gun

candied orange, juicy

China China, Carpano Bianco, Cognac, Angostura Bitters (LP)

Trainspotter

orchard fruits, hibiscus

Pasubio, Ramazzotti Rosato, Apple Brandy, Burlesque Bitters (BS)

Blackrock Chiller (Scaffa)

spearmint, bitter flowers

Suze, Branca Menta, Reposado Tequila (ST)

Boxing Day

cinnamon, molasses, rich cedar

Lucano, Becherovka, Byrrh, Rum, Scorched Pear & Ginger Bitters (RG)

Reminiscing

woods-y, sarsaparilla

Ciociaro, Letherbee Fernet, Bourbon, Abbott's Bitters (BS)

Snow Falling Faintly

Baking chocolate, incense, orange grove

Montenegro, Novasalus, Cocchi Torino, Scotch, Xocolatl Mole Bitters (LP)

TENDERS

(BS) Bruce Shultz, (LP) Lucky Preksto, (ST) Sother Teague,

(RG) Ross Green, (CE) Chris Elford, (MS) Mayur Subbarao



FAVORITES... \$17

Sharpie Mustache
island spice and leather
Meletti, Bonal, Gin, Rye, Tiki Bitters (CE)

Di Pompelmo
refreshing, ripe, grapefruit peel
Tequila, Cocchi Americano, Aperol, Tiber, Hopped Grapefruit Bitters (ST)

8 Amaro Sazerac
our riff on the classic
House amari blend, Chartreuse, Peychaud's Bitters (MS)

Old Fashioned
Rye, Cane, Angostura Bitters, Orange Bitters

Manhattan
Rye, Sweet Vermouth, Angostura Bitters

Negroni
Gin, Campari, Sweet Vermouth, Angostura Bitters

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