

The Originals

OLD-FASHIONED (early 1800's)

Evan Williams Green Label Bourbon, Sugar, Barrel-Aged Bitters, Orange & Lemon Essence, Sweet Cherries



The Old Fashioned is essentially the very first American cocktail. The request for a “cocktail” was once the way to order one’s whiskey (or rum, gin, etc.) with sugar and bitters, and lightly diluted to take some of the “heat” off the alcohol. As further iterations were introduced employing European liqueurs, imbibers looking for the original would call for a cocktail “the old-fashioned way!” And the name took hold. \$10

(Make it a Basil Hayden’s Old Fashion \$12)

SAZERAC (c. 1850)

Old Overholt Rye Whiskey, Simple Syrup, Dr. Peychaud’s Bitters, Atomized La Muse Verte Absinthe, Lemon Essence



Aaron Bird, owner of the Sazerac Coffee House began serving this cocktail, made with Sewell T. Taylor’s Sazerac-de-Forge et Fils Cognac and bitters from the local apothecary, Antoine Amedie Peychaud. Around 1870, Thomas Handy changed the spirit from Cognac to rye whiskey – with that recipe first recorded in William T. “Cocktail Bill” Boothby’s 1908 volume: *The World’s Drinks and How to Mix Them*. How history is made! \$10

(Make it a Peerless Rye Sazerac \$20)

Elegant & Spirited

SPEAKS' SMOKED OLD-FASHIONED EXPERIMENT (c. 2017)

Your Favorite Bourbon or Rye Whiskey



Pour your favorite Bourbon or Rye Whiskey from an aromatic Applewood smoke-filled decanter over a large ice globe resting in an old-fashioned tumbler. We recommend you try our Smoked Old-Fashioned – prepared with Barrel-Aged Bitters, Orange & Lemon aromatics and... of course – the candied cherry! Add \$1 upcharge

CHOCOLATE INDULGENCE MARTINI

Godiva Chocolate liqueur, Creme de Cocoa, 360° Madagascar Vanilla Vodka and Milk



Our Chocolate Martini recipe is so smooth, it almost tastes like Chocolate Milk with a little kick! \$10

Elegant & Spirited

THE ENGAGEMENT

Hendrick's Gin ~or~ Prairie Cucumber Vodka, Cucumber Juice, Fresh Lime, Pressed Basil Leaves



Ultimately refreshing and most likely good for you too! We like to think of this as the definitive spa cocktail. It's the perfect way to start an evening. \$10

KISS KISS BANG BANG

Ford's Gin, St. Germain Elderflower, Pressed Blackberries, Fresh Lemon, Agave Nectar & Soda



Sometimes a final product is greater than the sum of its parts. The Kiss Kiss certainly embodies that notion. There is a certain alchemy that happens here whereby a transcendental experience may occur. We warned you. \$10

Elegant & Spirited

FARMER'S GARDEN MARGARITA

Watermelon, Mint, Peligroso Tequila, Fresh Lime & Agave Nectar



This is the real summertime cooler. Our evolution of the margarita will change seasonally, making good use of the best local fruits and herbs and botanicals from our partners at Art of the Seed. \$10

(Make it a Patron Silver Farmer's Garden Margarita \$13)

BERRY VODKA-KOMBUCHA COCKTAIL (c. 2018)

BC221 Berry Hibiscus Kombucha and Tito's Vodka



A healthy cocktail: That's something we all can get behind. Ditch high-sugar juices you are use to and enjoy this Vodka cocktail with BC221 Berry Hibiscus Kombucha. \$11

The More Serious Endeavor

PENICILLIN (c. 2005)

**Great King Street Scotch, Fresh Lemon, Ginger & Honey Syrup, Atomized Peat
Monster Islay Scotch & Candied Ginger**



Another Sam Ross creation and arguably his most famous, The Penicillin has spread to bars and restaurants on a global scale. Famous Barman John deBary indicates: "This cocktail is the new cosmo." He might be right. Sam says the name is a joke about it being a cure-all for any ill. \$11

"There is no such thing as good money or bad money. There's just money" - Lucky Luciano



Theories differ as to how Luciano earned his "Lucky" tag, though it's likely due to the fact that he dodged arrest 25 times on charges ranging from gambling to assault between 1916-36. Capitalising on the demand for alcohol during Prohibition, Luciano ran the largest bootlegging operation in New York and Philadelphia, importing Scotch whisky, Canadian whisky and rum from the Caribbean.

The More Serious Endeavor

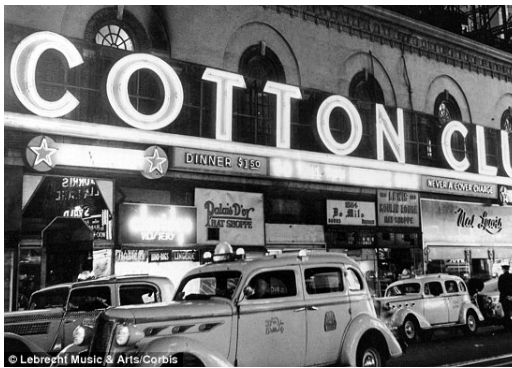
MANHATTAN BEACH

Larceny Bourbon, Cocchi Vermouth di Torino, Grand Marnier, Combier & Orange



Essence Named for the California beach where we first tasted it, this is a lighter, summer-ier version of the classic northern cocktail – designed for beach weather. It is lively and fun and without a doubt in order for that whiskey drinker looking for something new. \$11

(Make it a Peerless Rye Manhattan Beach \$19)



The Cotton Club, was a famous jazz music night club located in Harlem, New York City, and operated from 1923 to 1940. Owney Madden, a prominent bootlegger and gangster, took over the club in 1923 after release from Sing Sing and changed its name to the Cotton Club.

Madden “used the Cotton Club as an outlet to sell his #1 beer to the prohibition crowd. After Prohibition ended in 1933, the Cotton Club became magnets for movie stars, celebrities, wealthy New Yorkers and showgirls.



Fruity and Effervescent

MOSCOW MULE (c. 1941)

Russian Standard Vodka, Goslings Ginger Beer, and Fresh Lime Juice



A cocktail that helped put vodka on the map in the United States the Moscow Mule was created in Los Angeles in 1941. Our rendition with fresh squeezed lime juice will make your lips pucker. \$11

(Make it a Grey Goose Moscow Mule \$14)

MOJITO (c. 1800)

Endless Summer Rum, Mint, Lime, Simple Syrup and Soda Water



The origins of this cocktail stem from the sugar cane fields of Cuba, and it became world famous in the 1930's. Light and refreshing it's sure to quench the thirst from the hottest of Florida days. \$11

(Make it a Ron Matusalem Mojito \$15)

Or A Touch Sweeter...

OLD CAMP WHISKEY SOUR

Old Camp Whiskey, Fresh Lemon, Maple Syrup, Whipped Egg White & Barrel Aged Bitters



A Peach & Pecan whiskey from country music's Florida Georgia Line, of Ormond Beach, FL lends itself to this "whiskey drink for the non-whiskey drinkers." \$11

SPEAKS ESPRESSO COCKTAIL

360° Madagascar Vanilla Vodka, Panamanian Rum, Espresso Café, Kahlua Coffee Liqueur with a Sweet Cream Espuma



A little pick-me-up in your cocktail? No problem! We've got you covered. Our Espresso Cocktail is just the thing. We like ours with a wee dram of Molinari Sambuca added to the mix. \$11

Or A Touch Sweeter ...

THE PAINKILLER (c. 1970)

Blackwell Rum, Coconut, Lime, Orange, and Pineapple Juices.



This tiki cocktail classic stems from the British Virgin Islands and is sure to please the most discriminate of palates. Originally concocted with an over-proofed rum our version is tamed with a dark cane sugar syrup to compliment the coconut and fresh squeezed pineapple, lime, and orange juices. Topped with Nutmeg. Enjoy! \$11

DELICIOUS SOUR (c. 1892)

Applejack apple brandy, Crème de Peche - Peach Liqueur, Fresh Lime, Whipped Egg White & Barrel Aged Bitters



This “name-says-it-all” truly delicious cocktail first appears in the book “The Flowing Bowl” by William Schmidt, who had a flair for unusual ingredients and oddball combinations. \$11

For The Late To Rise

SCHNOCKERED BLOODY MARY (c. 1920)

Russian Standard Vodka & Major Peters' Bloody Mary Mix "The Works"



We pile on the garnish here: Celery Stalk, Fresh Lemon, Blue Cheese Stuffed Olives, House - Pickled Vegetables & Poached Cocktail Shrimp. \$12

Back in the 1920s when Fernand Petiot, an American bartender at Harry's New York Bar in Paris, mixed up equal parts of tomato juice and vodka. He couldn't dream that his concoction would become world famous when he agreed with the guy in the bar who suggested he call the drink "Bloody Mary." American's had to wait until December 5, 1933 to legally try one.

