

CLASSICS

These cocktails pay homage to the finest hotel bars from around the globe, and they serve as a testament to the legacy of the bartenders who presided therein...

MAIDEN'S PRAYER (NO. 2)

15.00

Gin, calvados, Cocchi Americano and apricot liqueur, stirred and served up with a lemon twist

HOTEL NACIONAL

15.00

A daiquiri of sorts with dry white rum, fresh organic pineapple and lime juice, apricot brandy and a touch of sugar

PHARAOH COOLER

17.00

Vintage blanco tequila highball featuring fresh organic watermelon and lime juice, house made grenadine, a hint of cane syrup and a few dashes of rosewater

VIEUX CARRE

15.00

Rye whiskey, VSOP cognac, Antica Formula with angostura and psychaud's bitters and a Benedictine rinsed glass

CHAMPAGNE COBBLER

17.00

Champagne poured tall over crushed ice with a lightly muddled citrus zest, sugar, psychaud's bitters and a crown of fresh fruits in season

SINGAPORE SLING

16.00

Gin, Cherry Heering, orange liqueur, Benedictine, fresh organic pineapple juice, house made grenadine and angostura bitters, shaken and topped with a splash of soda

ORIGINALS

Inspired by all that has come before and all that is yet to be realized...

HOCUS POCUS

Gin, sweet, Antica Formula, orange liqueur and the unmistakable charm of Frenet Branca, stirred and served up with an orange twist

15.00

STONE PLACE

Aged Jamaican rum, fresh squeezed organic lemon and orange juice with house made grenadine, shaken and served up with a dust of nutmeg

15.00

OTHER WORD

Single village Mezcal, fresh squeezed organic lime juice, agave nectar, yellow Chartreuse and maraschino liqueur

17.00

THE RECONCILIATION

Rye whiskey, amaro and a scant portion of house made orgeat served over a hand cut rock of ice in a sambuca rinsed glass

15.00

RED PEPPER DAISY

100% blue agave tequila, muddled red bell pepper, agave nectar and fresh squeezed organic lime juice shaken and topped with a splash of soda

15.00

ENGLISH 75

Gin, fresh squeezed organic lemon juice, raspberries, simple syrup and rose water topped with champagne

16.00