

CLASSICS

Harlem Mule	15
<i>japanese whiskey, ginger, basil, peychaud's</i>	
Triple Caipirinha	15
<i>cachaça, cucumber, kumquat, grapefruit cordial</i>	
Sazerac	13
<i>rye, cognac, caraway</i>	
Dandridge.....	12
<i>aquavit and sweet vermouth</i>	
Old Fashioned	12
<i>rye, demarara syrup, bitters</i>	
Ramos	12
<i>pink gin, cream, citrus, egg white</i>	
Powell.....	14
<i>peach and pecan bourbon, sloe gin, lemon</i>	
Diablo.....	12
<i>tequila, ginger beer, cassis</i>	

DOWNSTAIRS DRINKS

Smokey Apple	13
<i>mezcal, lime, baked apple bitters</i>	
Ellison.....	12
<i>vodka, bitters, berries</i>	
Good Times	12
<i>gin, thyme, lemon, colonial bitters</i>	
St. Claire	15
<i>house-made coconut vodka, allspice, falernum, cranberry compote, lime</i>	
Invigorator.....	13
<i>vodka, coffee heering, irish cream, espresso</i>	
Rooster Colada	14
<i>coconut rum, strawberries, pineapple, cream</i>	
Jacqui Rosa	13
<i>rhum agricole, curacao, sherry, grenadine</i>	
Hellfighters.....	13
<i>gin, lemon, toasted macadamia orgeat</i>	

RELISHES

Shrimp & Walnut	13
<i>fried shrimp ~ endive ~ onion seeds</i>	
Steamed Bun	11
<i>jerk veal tongue ~ pickles ~ charred scallion</i>	
Toast & Spreads.....	11
<i>salt cod ~ smoked greens ~ pork rillette</i>	
5 Spice Duck Breast	13
<i>scallion pancake ~ asparagus & radish salad</i>	
Bobo Chicken & Waffle.....	22
<i>fried chicken ~ chicken liver butter ~ bourbon maple syrup</i>	
Artichoke Croquette.....	10
<i>spinach watercress soup ~ sorrel ~ soft poached egg</i>	

GINNY'S DESSERT MENU

Petit Four Plate

15

Carrot Cake *crunchy pecan ~ cream cheese frosting ~ carrot fluid gel*Classic Smore *hazelnut crust ~ semi sweet ~ marshmallow*French Macarons *vanilla rum ganache*Strawberry Rhubarb *crystalized sugar*

Salted Lime Caramel