

# COCKTAILS - 14

## APERITIFS

### The Tallulah

Rittenhouse 100° Straight Rye Whiskey blended with Dolin Rouge and Orange Curacao finished with bitters

### Provençale

Lavender infused Fords Gin stirred with Herbs de Provance infused Vermouth and dashes of Cointreau.

### Old Fashioned Armagnac Cocktail

Crushed sugars and Angostura and Peychaud bitters blended with Laressingle Armagnac VSOP and rinsed with old chartreuse.

### Malena

Rittenhouse 100° Straight Rye whiskey stirred with Campari, 6 Grapes Ruby port and winter spices

### Daiquiri - Old Cuban Style

Caña Brava Rum shaken hard with fresh lime juice and gomme syrup

### Matahari

Pierre Ferrand Amber Cognac shaken with home-made Chai infused Vermouth, fresh lemon and pomegranate juices.

### New York Sour

Knob Creek Bourbon shaken with lemon juice and simple syrup served on the rocks with a float of dry red wine

### The Maximilian

El Tesoro Anejo Tequila shaken long with fresh lime juice, agave nectar, absinthe bitters and egg whites.

### The Gilbert Cocktail

Bar Sol Pisco Italia shaken with muddled concord grapes, lightly oaked chardonnay, lemon juice and simple syrup.

### Jacques Rose

Daron Calvados mixed with EO grenadine, lemon juice and simple syrup. Served up with a dehydrated apple slice.

### Fraise Sauvage

Fords Gin shaken with home-made strawberry puree, lemon juice and simple syrup. Topped off with Prosecco

### The Serge Gainsbourg

Charbay Meyer Lemon Vodka shaken with fresh cucumbers, mint, lemon juice and simple syrup.

### Absinthe Drip

Traditional Absinthe Service for one or two people. Prepared with flaming sugar cubes.

## COCKTAIL MENU BY DUSHAN ZARIC

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.