

## COCKTAILS \$10

(July 3, 2018)

### 1905 Manhattan

George Dickel Rye, Dolin Rouge Vermouth, Averna Amaro, Angostura

### Old Fashioned

Eagle Rare Bourbon, Angostura, Reagan's Orange, Demerara

### Negroni or Boulevardier

Choice of Tanqueray Gin or Four Roses Bourbon, Campari, Dolin Rouge Vermouth

### Sazerac

George Dickel Rye, Apricot Brandy, Peychaud's, Absinthe rinse

### Pineapple Daiquiri

Plantation Pineapple Rum, Malibu Coconut Rum, Velvet Falernum, Lime

### Mississippi Martini

Ransom Dry Gin, Lillet Blanc, Orange Flower Water

### Tom Collins

Ransom Old Tom Gin, Lemon, Simple

### Clover Club

Plymouth Gin, Dolin Dry Vermouth, Lemon, Raspberry Syrup, Egg White

### Tequila Daisy

Hornitos Reposado, Grand Marnier, Lemon, Simple, Soda

### "I Know The Owner"

Deep Eddy Ruby Red Vodka, Aperol, Grapefruit, Squirt

## NON-ALCOHOLIC

### Soda \$2

RC, Diet RC, 7-Up, Root beer, Squirt

### Specialty Soda \$3

Cock 'n' Bull Ginger Beer

### Cranberry Juice \$2

### Pineapple Juice \$2

### Fresh Squeezed Juice \$4

Orange, Grapefruit

### Fresh Squeezed Lemonade \$4

### Coffee \$2

Regular, Decaf

### Hot Tea \$2

*No booze, no problem. Ask your bartender.*

*\*Consuming raw eggs/eggwhites may increase your risk of foodborne illness*

**PLEASE ORDER AT THE BAR**