

18 SIGNATURE COCKTAILS

RED HOOK

Rye, Punta Mas Sweet Vermouth
**Stirred and garnished with a brandied cherry*

SAZERAC

Rye, White Sugar Cube, Peychaud Bitters
**Stirred and served straight up with an absinthe rinse
and garnished with a lemon peel*

THE BRONX

Gin, Sweet Vermouth, Dry Vermouth, Orange Juice
**Shaken and served straight up*

THE BROOKLYN

Rye, Ciociaro, Maraschino Liqueur, Dry Vermouth
**Stirred and served straight and and garnished with a brandied cherry*

OLD FASHIONED

Bourbon, Angostura Bitters, Brown Sugar Cube
**Stirred and served straight up*



CHEF/FOUNDER DAVID MYERS
CHEF DE CUISINE ERIC SAMANIEGO

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