

DRINK MENU

For your consideration...

*All drinks made with generous portions of premium spirits,
house-made mixes, and fresh juices.*

Classic Cocktails and Potations \$8

HENRY'S MINT JULEP

Maker's Mark Bourbon, house-made simple syrup, and gently muddled fresh mint leaves, served over cracked ice in a rocks glass and garnished with mint sprigs

MANHATTAN

Elijah Craig 12 Year Old Bourbon, Sweet Vermouth, and Angostura bitters strained over a block of ice in a rocks glass and garnished with cherry and a twist of lemon

OLD FASHION

Jim Beam Black Double-Aged Bourbon, 2 dashes of Fee Brothers bitters, and a splash of soda served over cracked ice, muddled orange peel, and sugar cubes – garnished with a lemon twist

WHISKEY SOUR

Maker's 46 Bourbon, simple syrup, and fresh-squeezed lemon juice served over ice in a Collins glass with a twist of lemon and cherry

VODKA MARTINI

Absolut Vodka and Dry Vermouth shaken with ice and strained into a chilled martini glass, garnished with the customer's choice of olives on a spear or lemon twist

TOM COLLINS

Plymouth Gin, simple syrup, and fresh-squeezed lemon juice served over ice and garnished with a lemon wheel and cherry

MARGARITA

Avión Silver Tequila, Patrón Citrónge, and fresh-squeezed lime juice shaken with ice and strained into a salt-rimmed glass, garnished with a lime wheel

MOJITO

Cruzan Aged Light Rum, fresh-squeezed lime juice, simple syrup, and muddled mint leaves with a dash of soda water and a lime wedge

DON THE BEACHCOMBER'S ZOMBIE

Don Q Cristal Rum, Cruzan 9 Spiced Rum, Cruzan 151, simple syrup, fresh-squeezed lime and lemon juices, pineapple juice, passion fruit syrup, and a dash of Angostura bitters, served over ice and garnished with a sprig of mint

THE SAZERAC

Wild Turkey Rye Whisky, simple syrup, and Peychaud's bitters served in an Absinthe-coated glass and garnished with a twist of lemon.

VIEUX CARRE

Bulleit Rye whiskey, Courvoisier Cognac, and Sweet Vermouth with dashes of Benedictine, Angostura bitters, and Peychaud's bitters – garnished with a lemon twist

THE AVIATION COCKTAIL

Tanqueray, Pama Pomegranate Liqueur, and fresh-squeezed lemon juice served over ice and garnished with lemon peel

AQUEDUCT

Ketel One Vodka, Patrón Citrónge orange liqueur, Hiram Walker Apricot Brandy and fresh lime juice, shaken and served up in a chilled cocktail glass

EL DIABLO

Patrón Reposado Tequila, Hiram Walker Crème de Cassis, fresh-squeezed lime juice, and ginger ale served over cracked ice and garnished with a lime wheel