

HOUSE COCKTAILS (\$12)

WARD 3

Maker's Mark Bourbon,
Muddled Strawberries, Lime, Egg White,
Peychaud's Bitters, Nutmeg

SWEETER HEATER

Pueblo Viejo Tequila, Fresh Lime Juice,
Crushed White Peppercorns, Basil,
and One Dash Hot Sauce

MOROCCAN MARTINI

Stoli Ohranj Vodka, Muddled Mint,
Fresh Lime and Orange Juices

BABY EVELINE

Russian Standard Vodka, Fresh Lemon,
Muddled Strawberries, Peychaud's Bitters,
Champagne

THE COLLECTIVE

Compass Box Asyla Blended Scotch,
Dolin Sweet Vermouth, Fresh Lemon,
Honey Water, Egg White

ANGEL ZAKIR

DH Krahn Gin, Fresh Lime Juice,
Muddled Cucumber, Basil

TORTUGA

Pampero Ron Añejo Rum, Ginger,
Muddled Lemon, Lime, Orange,
Cinnamon, Topped with Candied Ginger
Served in a rocks glass over ice.

PREMIUM COCKTAILS

ST. COLUMBA(\$16)

Auchentoshen 3-Wood Single Malt Scotch,
Fernet Branca, & Royal Combier
served up with a Burnt Lemon Twist

HELL BENT FOR LEATHER (\$15)

Maker's 46 Bourbon, Red Breast Irish Whiskey,
Muddled Cardamom Seed,
Lemon & Orange Zest Infused Sugar Cube
served up with a Burnt Orange Twist

LOS LABRAS (\$17)

Illegal Joven Mezcal, Cocchi Americano,
Fresh Lime & Agave Nectar
Shaken w/an egg white and
served over ice with a cilantro garnish

FILTHY DIRTY (\$14)

For the Dirty Martini Drinker...
DH Krahn Gin or Russian Standard Vodka,
Cilantro, Olive Brine & a dash of Sriracha.
Garnished with a twig of Rosemary

KENTUCKY DEVIL (\$14)

Santa Teresa 1796 Rum, Johnny Drum 101,
& Benedictine stirred w/muddled apple,
rosemary, & a dash of fresh grapefruit

CLASSIC COCKTAILS

OLD FASHIONED

Rye: Old Overholt (\$12) or Templeton (\$14)
Bourbon: Maker's (\$12) or Black Maple Hill (\$14)

FRENCH 75/76

Gin (75) or Vodka (76) w/lemon & Champagne
(\$12)

MANHATTAN

Rye: Old Overholt (\$12) or Templeton (\$14)
Bourbon: Maker's (\$12) or Black Maple Hill (\$14)

NEW YORK SOUR

Maker's Mark, lemon & egg white topped
w/Ruby Port (\$12)

PIMM'S CUP

Pimm's No. 1, Citrus, Seasonal Fruit,
Mint, Cucumber, & Ginger Ale
Served in a pint glass (\$13)