

Cocktails

T54 Caviar Martini

Beluga Silver Vodka, Golden Osters Caviar Stffed Olives
\$35

-Classics-

Sazerac - 18

Sazerac Rye, Peychauds Bitters,
Sugar, Absinthe Rinse
By: Antoine Amedee Peychaud, Louisiana, USA, 1850's

Black Manhattan - 19

Rittenhouse Rye, Henry McKenna Bourbon
Amaro Averna, Peychauds Bitters, Orange Bitters
By: Todd Smith, San Francisco, USA, 2005

Espresso Martini - 18

Stoli Vanilla, Fresh Espresso, Brown Sugar Syrup,
Creme de Cacao
By: Dick Bradsell, London, UK, 1980's

-House Crafted-

Paper Tiger - 16

Titos Vodka, Clarified Lime Juice,
White Cranberry, Triple Sec
Must be drank to be believed

HMS Pinafore - 16

Ketel One Peach and Orange Blossom, St. Germaine,
Fresh Lemon, Club Soda
Light, slightly sweet, bright flavor, bubbly

Rucola Oliva -18

Olive Oil Washed Bosque Gin, Olive Brine, Arugula,
Fresh Lemon, Gin Soaked Olive, Black Pepper
Briny and deep flavored, slightly tart, complex finish

Vae Victus - 17

Henry McKenna Bourbon, Rosemary Tincture,
DOM Benedictine, Angostura Bitters
Big on herb and bourbon, easy drinking, dangerous

Kitty In a Sunbeam - 16

Milagro Blanco, Fresh Passion Fruit,
Fresh Grapefruit, Agave Syrup, Prosecco
Tropical flavors, slight bubbles, forget winter

Hold Fast - 18

Prusser's Navy Rum, Demara syrup
Coconut/Cinnamon Bitters, Cacao Smoke
Smoked rum old fashioned-ish

-Low Alcohol-

Work in the Morning - 15

Stoli Vanilla, Fresh Decaf Espresso,
Creme de Cacao, Brown Sugar Syrup
Lower ABV Espresso Martini, no caffeine, alcohol = one beer

-Mocktail-

The Kragle - 12

Fresh Pineapple, Fresh Passionfruit, Fresh Lime,
Agave, Angostura Bitters, Lemon/Lime Soda

Not This Thyme - 12

Cranberry-Thyme Syrup, Fresh Lime Juice, Ginger Beer

Blue cheese Olive \$ 0.50 each

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