

Contemporary Classics

S(T)EELBACH	10
Evan Williams 1783, Solerno, Angostura and Peychaud's Bitters, Champagne	
F&D LAUNDERED MARTINI	11
extra virgin olive oil washed Reyka, Dolin Dry, Kala Namak, lemon twist	
CHATHAM ARTILLERY SWIZZLE	13
Redemption Rye, Bacardi 8 Year, Camus VS, Quinta Noval Tawny Port, orange bitters, lemon, sorghum compound	
SORGHUM OLD FASHIONED	11
Evan Williams 1783, Angostura & orange bitters, sorghum compound	

House Originals

SOMETIMES MY ARMS BEND BACK	12
Bacardi Superior, Averna Amaro, Banane Du Bresil, egg white, lemon, Angostura Bitters	
COOL HAND CUKE	11
Laird's Applejack, Carpano Bianco, Foro Amaro, Angostura, cucumber	
YOU LOOK MAUVELOUS	12
Bombay London Dry, Pimm's, coconut, lemon, blackberries, rosewater	
SALUTATIONS <i>serves 3-6</i>	MKT
a large format cocktail to share with those that matter most <i>ask your server for our weekly specialty</i>	

Infused Duos

a duo of spirits infused tableside for your enjoyment. *serves 3-6*

LUNAZUL REPOSADO + ZUCCA TRUBBARO	50
strawberry, lime, basil, agave	
BOMBAY LONDON DRY + BENEDICTINE	50
lavender, honeycomb, lemon, thyme	
REDEMPTION RYE + GENEPEY DE ALPES	50
shitake, cocoa nibs, sage, rock candy, orange peel	