MARTINI
Gin, French Vermouth, Orange Bitters

SIDECAR
Brandy, Lemon Juice, Orange Curaçao

NEGRONI
Gin, Campari, Italian Vermouth

DAIQUIRI
Rum, Lime Juice, Sugar

TOM COLLINS
Gin, Lemon Juice, Sugar, Seltzer Water

OLD FASHIONED
Rye Whiskey, Sugar, Angostura Bitters

Cocktails
$14
MANHATTAN
Rye Whiskey, Italian Vermouth, Angostura Bitters

FRENCH 75
Gin, Lemon Juice, Sugar, Sparkling Wine

GIMLET
Vodka, Lime Juice, Sugar

SAZERAC
Cognac, Sugar, Peychaud’s Bitters, Absinthe

MARGARITA
Tequila, Lime Juice, Orange Curaçao

WHISKEY SOUR
Bourbon, Lemon Juice, Sugar, Egg White

Cocktails
$14
<table>
<thead>
<tr>
<th>FANCY COCKTAILS</th>
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<tbody>
<tr>
<td><strong>ALFONSO COCKTAIL</strong></td>
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<tr>
<td>4 Champagne</td>
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<tr>
<td>1 ½ Dubonnet</td>
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<tr>
<td>¼ Simple Syrup</td>
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<tr>
<td>2 Dashes Angostura Bitters</td>
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<td>Combined in a wine glass with ice and garnished with a zest of lemon.</td>
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| **ARTISTS SPECIAL COCKTAIL** |
| 1 ½ Irish Whiskey |
| 1 ½ Oloroso Sherry |
| ¾ Fresh Lemon Juice |
| ¾ Raspberry Syrup |
| Shaken with ice, strained into a chilled cocktail glass, and garnished with red currants. |

| **CAMPDEN COCKTAIL** |
| 2 Plymouth Gin |
| 1 Lillet Blanc |
| ½ Cointreau |
| Stirred with ice, strained into a chilled cocktail glass, and garnished with a zest of lemon. |

| **CHRYSANTHEMUM COCKTAIL** |
| 2 French Vermouth |
| ¾ Benedictine |
| 3 Dashes Absinthe |
| Stirred with ice, strained into a chilled cocktail glass, and garnished with a zest of orange. |

| **CRUISE ROOM COCKTAIL** |
| ¾ London Dry Gin |
| ¾ Byrrh |
| ¾ Campari |
| ¾ Oloroso Sherry |
| Stirred with ice, strained into a chilled double old fashioned glass with block ice, and garnished with a zest of lemon. |

| **HOOTS MON COCKTAIL** |
| 2 Scotch Whiskey |
| 1 Cocchi Americano |
| 1 Italian Vermouth |
| Stirred with ice, strained into a chilled cocktail glass, and garnished with a zest of lemon. |

| **IMPROVED COCKTAIL** |
| 2 Spirit |
| ¼ Maraschino Liqueur |
| 1 Sugar Cube |
| 2 Dashes Angostura Bitters |
| 1 Dash Absinthe |
| Stirred with ice, strained into a chilled double old fashioned glass with block ice, and garnished with a zest of lemon. |

| **REMEMBER THE MAINE** |
| 2 Rye Whiskey |
| ¾ Italian Vermouth |
| ¼ Cherry Heering |
| 2 Dashes Absinthe |
| Stirred with ice, strained into a chilled cocktail glass, and garnished with a cherry. |
AMERICA’S CUP
1 ½ New American Gin
1 ½ Fresh Lime Juice
1 Strawberry
1 Sprig Rosemary
1 Sprig Mint
3 Ginger Beer
Muddled, shaken with ice, strained into a collins glass filled with pebble ice, and garnished with strawberries, mint and rosemary.

SINGAPORE SLING
1 ½ Gin
1 Lime
½ Cherry Heering
¼ Benedictine
2 Dashes Angostura Bitters
Shaken, strained into a collins glass with ice, and garnished with seasonal herbs.

BERMUDA HIGHBALL
1 Brandy
1 Plymouth Gin
1 French Vermouth
1 Whole Lemon Peel
3 Ginger Beer
Combined in a collins glass with ice and garnished with a zest of lemon.

CHAMPAGNE JULEP
3 Champagne
1 Sugar Cube
1 Small Handful Of Mint
Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

CHARTREUSE JULEP
2 Green Chartreuse
1 Small Handful Of Mint
1 Whole Lemon Peel
1 Sugar Cube
Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

GEORGIA MINT JULEP
1 Peach Brandy
1 VSOP Brandy
8-10 Mint Leaves
1 Sugar Cube
1 Pineapple Wedge
Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

PLYMOUTH JULEP
2 Plymouth Gin
1 Small Handful Of Mint
1 Whole Lime Peel
1 Sugar Cube
Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.

GRAND JULEP
2 Grand Marnier
1 Small Handful Of Mint
1 Whole Lemon Peel
1 Sugar Cube
Combined in a julep cup with pebbled ice and garnished with mint and seasonal fruit.
DAISIES, FIZZES & RICKEYS

CAMPARI RICKEY
2 Campari
1 Lime
4 Seltzer
Combined in a collins glass with ice and lime.

RUBY FIZZ
2 Sloe Gin
¼ Fresh Lemon Juice
¼ Raspberry Syrup
1 Egg White
2 Seltzer
Shaken, strained into a collins glass and topped with seltzer.

ST CROIX RUM DAISY
2 St Croix Rum
¼ Fresh Lime Juice
½ Maraschino Liqueur
½ Gomme Syrup
1 Seltzer
Stirred, strained into a martini glass, and garnished with a zest of lemon.

MARTINIS

BRADFORD A LA MARTINI
2 Russian Vodka
½ French Vermouth
Shaken, strained into martini glass, and garnished with olives.

DRY MARTINI
2½ London Dry Gin
½ French Vermouth
Stirred, strained into a martini glass, and garnished with a zest of lemon.

GIBSON
2½ London Dry Gin
½ French Vermouth
1 Barspoon Champagne Vinegar
Stirred, strained into a martini glass, and garnished with pearl onions.

MARTINEZ
2 Old Tom Gin
½ Italian Vermouth
¼ Maraschino Liqueur
2 Dashes Orange Bitters
Stir, strained into martini glass and garnished with a twist of orange.

50/50 MARTINI
1.5 London Dry Gin
1.5 French Vermouth
1 Dash Orange Bitters
Combined in a collins glass with ice and garnished with a zest of lime.
**SMASHES**

**CLARET SMASH**
- 2 Red Bordeaux Wine
- 1 Sugar Cube
- ½ Of One Lemon Cut Into ¼ s
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

**IRISH WHISKEY SMASH**
- 2 Irish Whiskey
- 1 Sugar Cube
- ½ Of One Lemon Cut Into ¼ s
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

**ROSÉ SMASH**
- 2 Lillet Rosé
- 1 Sugar Cube
- ½ Lemon, sliced
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

**SIDECAR SMASH**
- 1½ VSOP Cognac
- ¾ Grand Marnier
- ½ Of One Lemon, Sliced
- 1 Small Handful Of Mint

Muddled, shaken, served in a double old fashioned glass with pebbled ice, and garnished with a sprig of mint.

**SOURS**

**BRUNSWICK SOUR**
- 1½ Rye Whiskey
- ¾ Fresh Lemon Juice
- ¾ Simple Syrup
- 1 Red Wine

Shaken, served in a double old fashioned glass filled with ice, and topped with a float of red wine.

**FRISCO SOUR No. 2**
- 2 Rye Whiskey
- 1 Fresh Lemon Juice
- ¾ Benedictine
- ¼ Simple Syrup
- 1 Egg White
- 1 Dash Angostura Bitters

Shaken, served in a cocktail glass, and garnished w several drops of angostura.

**NEGRONI SOUR**
- ½ London Dry Gin
- ¾ Campari
- ¾ Italian Vermouth
- ¾ Fresh Lemon Juice
- ½ Simple Syrup
- 1 Egg White

Shaken, served in a double old fashioned glass with ice, and garnished with an orange slice.

**WHISKEY SOUR**
- 2 Bourbon Whiskey
- ¾ Fresh Lemon Juice
- ¾ Simple Syrup
- 1 Egg White

Shaken, served in a double old fashioned glass with ice, and garnished with an orange & cherry.