

**SPRITZ**

**ROYALE**

CASSIS + SODA + BUBBLES

\$15

**HUGO**

ST GERMAIN + SODA + MINT + BUBBLES

\$15

**APEROL**

APEROL + SODA + BUBBLES

\$15

**HOUSE COCKTAILS**

**THE EARLY MARTINI**

EARL GREY GIN + DRY VERMOUTH + MANDARIN + GRAPEFRUIT BITTERS  
A BREAKFAST EPIPHANY...LOOKS LIKE ITS GOING TO BE A GREYT DAY TODAY

\$16

**VIKTOR VAUGHN**

TEQUILA + CHAMBORD + LIME + HOUSE BREWED GINGER BEER  
WITH ENOUGH FLAVOUR TO SPREAD THROUGHOUT THE BOUNDLESS UNIVERSES... DIABOLICAL.

\$17

**WINTER WINO**

SPICED BRANDY + ORANGE + RED WINE + VANILLA  
CTIRUS, SPICES AND VINO, REMIND US WHY WINTER IN THE MOUNTAINS CAN BE A NICE THING... (SERVED HOT!)

\$15

**QUASIMOTO**

BLACK PEPPER BOURBON + APRICOT BRANDY + LEMON  
IF CHARLIE CHAPLIN HAD AN ALIAS, HIS NAME MIGHT BE LORD QUAS.

\$17

**BLACKSTAR**

STAR ANISE WHISKY + DOLIN DRY VERMOUTH + BLACK CURRANT + ORANGE BITTERS BLACKER THAN THE  
NIGHT TIME SKY OF BED STUY IN JULY...A RE:DEFINITION OF THE  
CLASSIC BLACKTHORN.

\$17

**CLASSIC COCKTAILS** (SOME HOUSE FAVOURITES, OTHERS AVAILABLE ON REQUEST)

MARGARITA

CHARLIE CHAPLIN

\$16

NEGRONI

ESPRESSO MARTINI

MANHATTAN

OLD FASHIONED