



"We want you to have the full experience regarding food, wine and beverage here at Terroir. So, we have crafted a cocktail list that will accompany your journey here set out in a story board manner that will engage your palate and also challenge the idea if a linear storyline is even necessary." J.C.

A BEGINNING

The Harrison

(Death's Door Gin / Campari / Cocchi di Torino Formula / Angostura Bitters)

A nod to the neighborhood and the former local that used to be around the corner.

We start here in honor of the classic Negroni with a play on using some Ango in the process.

14.00

My Harvest

(Death's Door / Genepy / Caperitif / Pink Peppercorns / Coriander / Club Soda)

When I think of Fall I think of new beginnings. A time where the Harvest moon guides us to take in what has occurred during the growing season and acknowledge the additions we have brought to our life. This concoction is a blend of the bright with the savory. Welcoming in the change of scenery we have awaited though the treacherous heat that departed moments ago

16.00

Either Way...

(Aperol / Buttermilk / Orange Bitters / Honey)

I still try to grasp the lyrics of Beta Radio's release of this title, and I am always left provoked by what the artist is trying to encourage or sway away from.

This cocktail is my response to that song. No more, no less to be said...

if you have heard the song and tasted the concoction, let's have a chat and see if we can get down to what is being said...song and beverage.

16.00



A MIDDLE

The Long Farewell

(Pendleton Rye / Byrrh / Cynar)

Ellaria Sands would send you off with one of these when departing the lovely and scenic Dorne.

At first, you may feel nothing as the sweet silky cocktail touches your lips...later on, we cannot help you.

For some, the effects happen sooner; for others, like Ser Bronn of the Blackwater, they may not happen for days...

16.00

Founders Smash

(Lairds Apple Brandy / Blandys 5 Year Sercial / Blackberry Jam)

Martin Luther wrote Ninety-five theses.

Not to be confused with the Ninety-five theses of Riesling constructed by a well-known, Chenin induced, drunkard illustrator that spent time along the shores of Virginia and a Mad Cheese Monger who served time in Philadelphia for protesting the use of whiz on a cheesesteak because he thought a raw milk cheese would pair better with the spice.

But I digress...because in between the sandy shores of Virginia and the steps dominated by Rocky Balboa is a little place called Maryland that housed the most bad ass drinker of the revolution...

Luther Martin.

Look him up. I don't have enough space on this page to describe this maniacal high-functioning litigator.

15.00

Intermission

A nod must go to Tom Stevens and the Beer & Cider program because, sometimes, a cocktail is great to begin with but also...sometimes...you just need a break and a beer... or in my case, a cider. Cheers!

On your right.



An End...

Scarves, Fires and Sweaters (NUT ALLERGY)

(Pendleton Rye / Cynar / Angostura Bitters / Fall Spices/ Almond Extract)

It is that time of year where sitting around a nice little campfire as the cool breeze caresses your face is all I could ask for. All that is needed to accompany such a setting is the warming addition to the palate regarding comfort and relaxation. A soothing blend of the flavors of fall to ease our mind and soul.

16.00

Farewell to Arms

(Siembre Valles Blanco / Coco Lopez / Citrus / Honey / Averna Amaro)

You are just sitting on Jaco Beach letting the waves crash in, not worrying about much because...

Because you are on a beach in Costa Rica.

Say it with me... "I am on a beach in Costa Rica."

"Nothing can bother me..."

"Ommmmmmmm"

16.00

Sangre del Mar (NUT ALLERGY)

(Gustoso Aguardiente Rum / Blood Orange Juice / Goat's Milk / Almond Extract / Cynar)

It is Finally Summer! This is crafted on the premise of a punch I stole a taste of in St. Maarten while on a Carnival cruise. A trip memorable for me as I had my first kiss on that big old boat. There are some things you never forget in life, like when it first hits your lips and you have some sweet salinity gracing your palate like a cool ocean...

I'm talking about the drink here people. Relax.

Hi Megan from Illinois!

16.00

Bella Forza

(Averna / Caffo Amaro / Amaro Nonino / Punt e Mes / Orange Bitters)

Living up to its name of beauty and strength, this aromatic and floral creation will allow for a sweet, beautiful texture upfront, combined with a strong, medicinal bitterness in the back... this combo will encourage even the novice Digestif consumer.

16.00

**All cocktails crafted by Jonathan Crimeni,
Keeper of the spirited torch and interpreter of all things Belasco.**