

## SEASONAL

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### EPÉES LIQUIDS 16

Hayman's Old Tom Gin, St. Germain, Lemon, Lychee Syrup, Sake

### LE CAV NEGRONI 17

Hayman's Old Tom Gin, Campari, Lillet

### CUBAIN 17

Havana Club White Rum, Lime Juice, Mint, Simple Syrup, Prosecco

### BORA-BORA 16

Thrasher's Coconut Rum, Falernum, Angostura, Absinthe spritz

### MANGO BRESILIENCE 17

Fogo Cachaca, Lime, Sugar, Mango

### FRUIT DE CACTUS 18

Vida Mezcal, Prickly Pear Syrup, Lime, Grapefruit

### LA MURE 17

Sangani, Lime, Blackberries, Simple Syrup, Egg Whites

### PHASE FINALE 17

Old Grandad Bonded 100, Ginger Ale, Lemon Juice, Averna Amaro

## CLASSICS

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### VIEUX CARRÉ 17

"Eponymous cocktail of the French Quarter"  
Rye, Cognac, Sweet Vermouth, Benedictine

### BOULEVARDIER 16

A brooding Negroni by way of France  
Bourbon, Cocchi Vermouth di Torino, Campari

### SAZARAC 17

The "[m]ythically alluring mix..." -David Wondrich  
Rye, Creole Bitters, Absinthe Rinse

### THE HOTEL DU PONT 18

The elegant cocktail is a classic milk punch with its origins dating back to over 200 years ago  
Courvoisier VSOP Cognac, Grand Marnier, Absinthe Rinse

## BEER

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### DALE'S PALE ALE 7

### CAPE MAY IPA 8

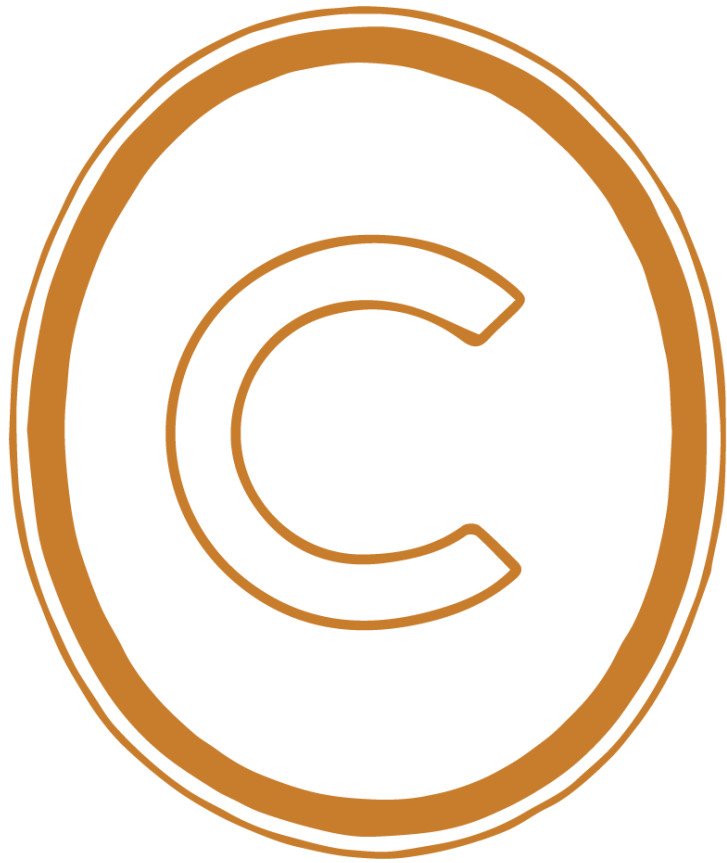
### CAPE MAY ALWAYS READY HAZY ALE 8

### YUENGLING GOLDEN PILSNER 7

### KRONENBURG LAGER 7

### DOGFISH HEAD 60 MINUTE IPA 8

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