

# LE CAVALIER

AT THE GREEN ROOM

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## SEASONAL

### IMPERATRICE VIOLETTE 16

Empress Gin, Orgeat, Egg Whites, Lemon

### LE CAV NEGRONI 17

Hayman's Old Tom Gin, Campari, Lillet, Orange Bitters

### BOURBON ET VIN 17

Maker's Mark Bourbon, Simple Syrup, Egg Whites, Cabernet Sauvignon

### BORA-BORA 17

Thrashers Coconut Rum, Falernum, Bitters, Absinthe

### ROASTED PECAN OLD FASHIONED 18

4 Roses Small Batch Bourbon, Roasted Pecan Simple Syrup, Bitters

### POIRE D'AUTOMNE 18

Grey Goose Pear, St. Germaine, Lemon Juice, Prosecco, Bitters

### PIERRE 17

4 Roses Small Batch Bourbon, Laird's Apple Brandy,  
Averna Amaro, Apple Cider, Cinnamon, Maple, Bitters

### EL CAVALIER 17

Arette Blanco Tequila, Lime Juice, Simple Syrup, Pomegranate Molasses,  
Jalapeno Black Peppercorn Tincture

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## CLASSICS

### 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 17

The elegant and widely known cocktail devised in the defunct bar beneath

### LE CAV 18

VSOP Cognac, Fino Sherry, Angostura Bitters

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## BEER

### DALE'S PALE ALE 7

### CAPE MAY IPA 8

### CAPE MAY ALWAYS READY HAZY ALE 8

### YUENGLING GOLDEN PILSNER 7

### KRONENBURG LAGER 7

### FOUNDERS PORTER 7