

West
end
BISTRO COCKTAILS | 17

Barrel Aged Manhattan

Knob Creek Rye, Grand Marnier, Carpano Antica Vermouth

Bee's Knees

Lavender Tea Infused Barr Hill Gin, Fresh Citrus, Honey, Bitters

Foggy Bottom Rickey

Botanist Gin, Rhubarb, Fresh Citrus

Nahuales Sunset

Illegal Mezcal, Pamplemousse Liqueur, Aperol, Fresh Citrus

Smoke & Rye

Knob Creek Rye Whisky, Smoked Orange, Bitters

Smashed Series

Choice of: Jameson, Bombay Sapphire, or Tito's, Fresh Lemon & Mint

Smoked Boulevardier

Crown Royal Harvest Rye, Campari Liqueur, Carpano Vermouth
Cranberry Bitters, Orange Bitters

Smoked Maple Old Fashion

Knob Creek Smoked Maple Bourbon, Vanilla Rooibos Tea Syrup
Brandied Cherries, Orange Bitters

Spicy Mule Series

Choice of: Maker's Mark, Bombay Sapphire, Illegal Mezcal, Sauza Silver, or Tito's
Home Made Ginger Syrup, Fresh Citrus

TNT

Hendricks Gin, House Made Lemongrass Tonic, Cucumber, Fresh Ground Pepper

Triple Crown

Chamomile Tea Infused Bulleit Rye Whisky, Grapefruit, Honey

Westend Royale

Grey Goose Vodka, Lemon, Ginger, Basil, Muddled Grapes

Whistle Dixie Sazerac

Whistle Pig Rye, Remy Martin VSOP Cognac, Absinthe, Bitters