

# Cocktails

## MARTINI - 18

- ① Nolet's, Sippsmith, Vermouth, Lemon
- ② Stoli Elit, Vermouth, Olive
- ③ Ketel One, Vermouth, Olive, Blue Cheese

## APPLETINI - 16

Grey Goose, Falernum, Green Apple

## MARGARITA - 16

Socorro, Lime, Egg White

## GIN & TONIC - 16

Mahon, Amaro, Fever Tree

## PENECILLIN - 16

Compass Box, Ginger, Honey, Lemon

## RUM OLD FASHIONED - 19

Andiron Barrel Select,  
Spiced Turbinado, Bitters

## BARRELL AGED MANHATTEN - 22

Knob Creek Rye, Averna, Port Wine

## CITRUS JULIUS - 11

Lyre's London Dry, Apertif, Lemon

# After Dinner Cocktails

## **BRANDY ALEXANDER - 18**

Pierre Ferrand, Crème de Cacao,  
Crème Anglaise

## **ESPRESSO MARTINI - 16**

Grey Goose, Blendin Espresso, Amaro

## **KISS GOOD NIGHT - 16**

Socorro Blanco, Choya Umesu, Bitters

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# After Dinner Wines

## **SAUTERNES - 18**

Cyprès de Climeans 2012

## **PASSITO DI PANTELLARIA - 16**

Donnafugatta 'Ben Rye' 2019

## **PORT - 20**

Kopke 'LBV' 2016

## **MADEIRA - 18**

Henriques y Henriques 'Boal' NV