

MARTINIS AND COCKTAILS

CELLAR SPECIALTIES

Violet Beauregarde 12

Cucumber Gin, Lillet Blanc, Lillet Blueberries, Sours, Club Soda

Sunshine Shake 12

Seneca Drum Gin, Triple Sec, Lemon, Cinnamon Simple Syrup, Egg*, Fee Bro's Black Walnut Bitters

Fat Like Buddha 13

Appleton Estate Reserve Rum, Dubonnet Rouge, Benedictine, Cointreau

Fleet Street 14.5

Earl Grey Infused Basil Hayden's Bourbon, Smoked Honey Simple Syrup, Triple Sec, Lemon, Angostura Bitters, Burnt Orange

Resting Point 13.5

Pueblo Viejo Tequila, Yellow Chartreuse, Punt E Mes, Lemon, Agave, Strawberry Puree, Salted Rim

Lower Northside 17

Knob Creek Bourbon, Basil Hayden Bourbon, Carpano Antica Formula Vermouth, Fee Bro's Orange & Angostura Bitters, House Cherry

Finito Bandito 13

Fortaleza Tequila, Cynar, Luxardo Maraschino, Lime

White Sangria 12

New Age White Blend, Kingston Coconut Rum, Triple Sec, Pineapple, Orange, Lemon, Orange & Pineapple Slices.

- "Carafe" 36

L – Local * – Optional

CELLAR MARTINI FAVORITES

Red Head Riding Shotgun 11.5

Brugal Anejo Rum, House Cherry Liqueur, Orange Curacao, Lemon, Fee Bro's Grapefruit Bitters

Fund For Women 10

Bertina Elderflower, Champagne, Club Soda

Pomegranate 10.5

Smirnoff Citrus Vodka, Triple Sec, Pomegranate & Sugar Rim

Basil Gimlet 10.5

Fresh Basil, Greenall's Gin, Lime, Simple Syrup

Espresso 10.5

Smirnoff Vanilla Vodka, Coffee Liqueur, Crème de Cacao, Heavenly Cup Cold Brew

Strawberry Basil 10.5

Fresh Basil, Smirnoff Citrus Vodka, Bertina Elderflower, Strawberry Puree, House Sours

Jamaican Sundowner 10.5

Banana & Coconut Rums, Myers's Dark Rum, Orange, Pineapple

Pineapple Upside Down 10.5

Smirnoff Vanilla, Pineapple, Grenadine

Don't see your favorite? Ask your server. Our full-service bar can accommodate most requests.

Beverage Manager – Kyle Slocum Wine Portfolio Manager – Emmett Orr