

## MARTINIS AND COCKTAILS

### CELLAR SPECIALTIES

#### **Fleet Street 14.5**

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

#### **Finito Bandito 13**

Fortaleza Tequila, Cynar, Luxardo Maraschino, Lime

#### **Lower Northside 17**

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

#### **Blackbird 13**

Larceny Bourbon, Cinnamon Simple Syrup, Black Walnut Bitters, House Cherry

#### **Keep Slingin' 13.5**

Laird's Applejack Brandy, House Cherry Liqueur, Benedictine, Sweet Vermouth, Lemon, Ginger Beer, House Cherry

#### **Ebenezer 13**

Cynar, Ginger Stirrings, Lemon, Simple Syrup, Champagne, Angostura Bitters, Nutmeg

### 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

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*