

— SIGNATURE COCKTAILS —

— “SMOKED TABLESIDE” COCKTAILS • 20 —

MAPLE SMOKED OLD FASHION

Old Forester 1870 • Amaro Nonino
Luxardo Cherries • Maple Syrup
Orange Bitters • Fresh Orange Slice

SMOKING GUN

Three Chord Bourbon • Redemption Rye
Johnnie Walker Black
Simple Syrup • Maple Bitters

— SALVATORE CLASSICS • 15 —

SALVATORE’S BLACK MANHATTAN

Redemption Rye • Carpano Sweet Vermouth
Amaro Montenegro • Black Walnut Bitters
Luxardo Cherry

BURNT ORANGE OLD FASHION

Three Chord Bourbon • Port Wine Float
Orange Bitters • Maple Syrup
Burnt Orange Twist

— SEASONAL • 15 —

AZUL 412

Patron • Domaine Canton • Blue Curacao
Lime Juice • Pineapple Juice • Simple Syrup

MORNING DEW

Hendricks Gin • St. Germain • Lime Juice
Domaine Canton • Honey Ginger Syrup

COCO LOCO

Aged Rum • Aperol • Coco Lopez • Orange Juice
Grapefruit Juice • Pineapple Juice

DRAGONFRUIT SANGRIA

Bacardi Dragonberry • Bacardi Mango
Moscato • Blood Orange Juice • Ginger Ale

BLUE PUMA

Stoli Bluberi • Pomegranate Liqueur
Lime Juice • Blueberry Syrup • Blue Curacao

PURGATORIO

Grey Goose Orange Vodka • Aperol
St Germain • Fresh Lime Juice • Mango Puree

— the MULE • 15 —

CLASSIC MOSCOW MULE

Tito’s Vodka • Ginger Beer
Fresh Squeezed Lime

CREATE YOUR OWN

Your Favorite Flavor • Ginger Beer
Fresh Squeezed Lime

— HAND CRAFTED NON-ALCOHOLIC • 9 —

COFFEE & COLA

Espresso • Chocolate Bitters
Pepsi Cola

KEEPING THE FAITH

Guava Nectar • Cranberry
Orange Juice • Ginger Ale

ALL THINGS CONSIDERED • 50

- a flight of cocktails made in the style of Negroni -

Monkey 47 Gin
Aperol
Carpano Antica
Orange Bitters

Corralejo 1821
Aperol
Carpano Antica
Orange Bitters

Old Forester 1920
Aperol
Carpano Antica
Orange Bitters