

— SIGNATURE COCKTAILS —

— “SMOKED TABLESIDE” COCKTAILS • 20 —

MAPLE SMOKED OLD FASHION 🍷

Old Forester 1870 • Amaro Nonino
Luxardo Cherries • Brown Sugar
Orange Bitters • Fresh Orange Slice

SMOKING GUN 🍷

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

— SALVATORE CLASSICS • 18 —

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 • 18 —

GOOD MORNING, GOOD NIGHT 🍷

Patron • Blood Orange Liqueur • Tajin Seasoning
Mango Habanero Purée • Fresh Lime Juice

WHEN IN DOUBT 🍷

Hibiscus Sugar Rim • Cranberry Gin • Aperol
Tenuta Tamburnin Vermouth • Orange Bitters

KING BEE 🍷

Old Forester 1870 • Amaro Nonino
Orange Bitters • Lemon Bitters
Ginger Honey Syrup

SNOW ON THE BEACH SANGRIA

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

POMPOUS PUMPKIN 🍷

Vanilla Vodka • Rumchata • White Chocolate
Pumpkin Spice

PINEAPPLE EXPRESS 🍷

Bacardi White Rum • Malibu Coconut Rum
Pineapple Juice • Fresh Lemon
Cabernet Float

— MULES • 15 —

FALLEN LEAVES

Salted Caramel Vodka • Apple Cider
Ginger Beer • Fresh Squeezed Lime

FROSTY WEATHER

Crown Royal Apple • Cranberry Juice
Ginger Beer • Fresh Squeezed Lime
Charred Rosemary

— ALCOHOL FREE • 9 —

“FIG” ET ABOUT IT 🍷

Fig Syrup • Honey Ginger Syrup
Lemon Juice • Ginger Ale

KIR ROYALE 🍷

Non Alcoholic Sparkling Wine
Blackberry Purée

RAZZY 🍷

Non Alcoholic Sparkling Rosé
Float of Raspberry Purée

GREEN LEAF 🍷

Pineapple Juice • Lime Juice • Fee Foam Froth
Pineapple Basil Syrup • Ginger Ale

— DIAMOND COLLECTION —

GRAND MARNIER REMY FLAMBE • 40

Remy Martin XO • Grand Marnier
Brown Sugar • Burnt Orange

SIDE CAR • 40

Courvoisier XO • Salerno Blood Orange
Fresh Lemon • Brown Sugar Simple Syrup