

Signature Cocktails

"Smoked Tableside" Cocktails 25

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 19

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

BANANA BREAD BOULEVARD

Old Forester 1870 • Banana Syrup
Orange Bitters • Black Walnut Bitters

SNOW ON THE BEACH SANGRIA

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

S.P.F. INDIGO

Empress Gin • St Germain
Sweet Pea Flower Syrup
Lemon • Egg White Bitters

PINEAPPLE EXPRESS

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

Mules 18

PEAR MISCUOUS

Pear Vodka • Pear Juice
Ginger Beer • Dehydrated Pear

FROSTY WEATHER

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

Alcohol Free 10

"FIG" ET ABOUT IT

Fig Syrup • Honey Ginger Syrup
Lemon Juice • Ginger Ale

SUBLIME

Cranberry Syrup • Lime
Seltzer • Rosemary

EASY SIPPEN

Pineapple • Mango • Orange
Ginger Beer • Lime

GREEN LEAF

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