



Signature Cocktails

The Enzo

A high horsepower espresso martini of Stoli Vanil vodka stirred with espresso, then covered with a chantilly float, and dusted with a feathered nutmeg signature. \$11

Pimm's Cup

Limes, fresh ginger, and English cucumber muddled together and topped with Pimms N° 1; shaken & topped with dry ginger ale \$10

Crimson Daiquiri

Sailor Jerry's spiced rum, Cherry Heering, and fresh lime juice shaken with muddled blackberries and turbinado sugar. \$11

Bellucci's Bellini

Mathilde Paires liqueur with spiced schnapps topped with prosecco. Served in a champagne flute with a cinnamon and sugar rim. \$11

Ginger Honey Rogers

Fresh mint, lime, and ginger-honey syrup muddled together with Bombay gin, topped with ginger beer over rocks, garnished with a crystallized ginger skewer. \$10

The Riviera

A refreshing blend of Albarino white wine, St. Germain, and limoncello. Served with club soda, on the rocks. \$12

DTX Sangria

A delightful and potent mixture of spirits, schnapps, Rioja Crianza, and club soda shaken with fresh fruit. \$10

3 Citrus Negroni

Grapefruit, tangerine, and Meyer lemon infused gin, sweet vermouth, and Campari. Shaken & served up or on the rocks. \$10

Lollobrigida

A spicy mix of Pyrat XO rum and cinnamon muddled with honeycomb. Shaken and served with a cinnamon stick garnish. \$10

The Big Apple

Ginger and apple infused Maker's Mark bourbon shaken with Aperol, Daron Calvados, and sweet vermouth. Served straight up and garnished with a shaved apple slice \$12

Double Agent

An "equal parts Vesper" of Bombay, Grey Goose, and Lillet Blanc. Served up with a touch of red wine reduction and a twist. \$11

Mars + Venus

Dewar's gently shaken with Luxardo Maraschino liqueur, fresh lemon juice, and rose petal extract. Served on the rocks. \$11

Orange Crusta

Belvedere vodka, orange curaçao, fresh lemon juice and Regan's bitters. Served on the rocks with an orange zest and sugar rim. \$12

Oh'gave

Lunazul tequila, agave nectar, Lillet Blanc, and fresh lime juice. Served on the rocks with a sweet & sour lime dusted rim \$11

Le Chi

Lychee juice shaken with Grey Goose vodka, Lillet Blanc, St. Germain, and red wine reduction served straight up with a crystalized ginger rim and lychee garnish. \$13

Dark Cherry Sling

Muddled cherries and limes mixed with Bombay, Cherry Heering, and red wine reduction. Topped with club soda over rocks. \$10

Pera Tempesta

Grey Goose la Poire, Limoncello, fresh lemon juice. Topped with Gosling's ginger beer and served on the rocks. \$12

Pom Royale

Beer

Harpoon IPA Draught \$6

Peroni Draught \$6

Smuttynose Shoals \$6

Allagash Belgian White \$6

Lindeman's Framboise \$10

Anchor Steam Ale \$6

Brooklyn Lager \$6

Brooklyn Chocolate Stout \$6

Pabst Blue Ribbon \$5

Bud Light \$5

Rogue Dead Guy \$6

Amstel Light \$6

Heineken \$5

Boddington's \$5

Newcastle \$5

Duvel \$9

O'Douls \$4

Coors Light \$5

Aperitifs & Pastis

Botanicals to open the palate; usually lower in proof than digestifs

Campari \$8

Ricard Anise (served 1:5 with ice) \$8

Pimms N° 1 \$8

Chartreuse Yellow \$10

Liqueur de G n pi \$8

Aperol \$7

Pernod \$8

Lillet Blanc \$6.5

Chartreuse Green \$11

Lucid Grande Absinthe \$12

Digestifs

To be enjoyed after a meal; usually higher in proof than aperitifs

Single Malt Scotch

Speyside unless noted

Cragganmore 12 yr \$12

Glenfiddich 12 yr \$14

Glenfiddich 15 yr \$15

The Balvenie 12 yr \$13

The Glenlivet 12 yr \$14

The Macallan 12 yr \$14

The Macallan 15 yr \$17

The Macallan 18 yr \$26

Glenkinchie 10 yr (Lowland) \$13

Glenkinchie 12 yr (Lowland) \$15

Dalwhinnie 15 yr (Highland) \$15

Oban 14 yr (West Highland) \$15

Highland Park 12 yr (Orkney) \$12

Highland Park 18 yr (Orkney) \$22

Lagavulin 16 yr (Islay) \$15

Talisker 10 yr (Skye) \$13

Blended Scotch

Chivas Regal 12 yr \$10

Dewar's White Label \$8

Johnnie Walker Black \$10

Johnnie Walker Green \$17

Johnnie Walker Blue \$46

Cognac & Brandy

Courvoisier VS \$10

Daron Calvados \$7

Deville \$7

Hennessy VSOP \$13

Hine VSOP \$12

Martell Cordon Bleu \$23

Metaxa \$7

Belle de Brillet \$8

Cordials, & Liqueurs

Herbal, slightly bitter

Averna Amaro \$8

Domaine Canton \$8.5

Drambuie \$8

Fernet Branca \$9

Galliano \$7.5

Limoncello di Pallini \$7.5

Romana Black \$7

Romana Sambuca \$7

Strega \$7.5

Sweet

B & B \$8

Bailey's Irish Cream \$8

Benedictine \$7

Chambord \$7.5

Cherry Heering \$7

Cointreau \$8

Disaronno Amaretto \$8

Frangelico \$8

Grand Marnier \$10

Kahlua \$7

Mathilde Paires \$6.5

Navan \$9

Southern Comfort \$8

St. Germain \$9

Tia Maria \$6

Tuaca \$7.5

Port & Grappa

Fonseca Siroco White \$8

Graham's Six Grapes \$8

Taylor Fladgate 10 yr \$8

Taylor Fladgate 20 yr \$12

Taylor Fladgate 30 yr \$20

Grappa di Nonino \$10