



NEW YORK KITCHEN

NEW YORK COCKTAILS

SPRING 2018

\$10^{ea}

FAST FERRY SOUR

Rough Rider NY Bourbon, Black Button Fast Ferry Fernet, fresh squeezed lemon, orange juice and a wee bit of Fee Brothers grenadine

AMANDA'S FAULT

Apple Country Spirits Cherry Cordial, Tree Peach NY Vodka, fresh squeezed lime, Red Jacket Cherry Stomp, Fee Brothers Cherry Bitters

NYK GARDEN MARTINI

Black Button Garden Gin, Channing Daughters dry vermouth, Fee Brothers orange bitters and orange zest

SUMMER PLUM MARTINI

Apple Country Spirits Pluot (plum) Wine, Yobo Soju, fresh squeezed lime and Cointreau

DARRYL'S STRAWBERRY ROSÉ

Tommy Rotter NY Gin, Chateau Frank sparkling rosé, bartender made strawberry and honey simple syrups, Aperol and a squeeze of fresh lemon

MONTAUK MULE

LIV Long Island Vodka, Fresh Squeezed Lime Juice and Ithaca's Ginger Beer.

Just like the one from Moscow, only better

BLUEBERRY LAVENDER SPRITZER

1961 NY Vodka, bartender made blueberry & lavender bud simple syrup, squeeze of fresh lime topped with club soda and fresh blueberries

LAKESHORE LEMONADE

1961 NY Vodka, fresh squeezed lemon, muddled strawberries, fresh mint from our garden, a dribble of simple syrup and topped with club soda

SOUTHSIDE TOM

Queens Courage NY Gin, Ste. Germaine, a bit of fresh squeezed lemon, a splash of simple syrup bruised over fresh mint leaves as a martini

PENICILLIN

VanBurnt Stillhouse NY Single Malt Whiskey, fresh squeezed lemon juice, bartender-made honey simple and ginger simple syrups with a float of smoky Lagavulin Scotch over rocks