

NEW YORK COCKTAILS

F A L L & W I N T E R

\$10^{EA.}

ASIAN PEAR MARTINI

Finger Lakes Distilling Yobo Soju, Fresh Asian Pear Juice, Bartender-made Ginger Simple Syrup, Verjooz, topped with a Cinnamon dusting

VESPER

Brooklyn Gin, Honeoye Falls Distilling Frozen Falls Vodka, Lillet Dry Vermouth with Fee Brothers Orange Bitters

ABSINTHE MINDED MARTINI

Cascade NY Absinthe, Cointreau, Fee Brothers Falernum Syrup with Fee Brothers Chocolate *and* Orange Bitters

CRANBERRY HARVEST

Southern Tier NY Gin, Campari, Bartender-made Ginger Simple Syrup, Cranberry and Orange Juices

AMARO SOUR

Lockhouse NY Amaro, Fresh-squeezed Lemon Juice, Orange Juice & finished with a dribble of Fee Brothers Grenadine

MOSCOW MULE

1961 NY Vodka, Fresh Squeezed Lime Juice and Ithaca's Ginger Beer

APPLE SANGRIA

Apple Country Spirits' NY Apple Brandy, Cassis, Cranberry/Pear Kombucha, Red Jacket Apple Cider and Seasonal Fruit

FENNEL FANTASY

Breuckelen '77' NY Rye Whiskey, Cascade NY Absinthe, Bartender-made Fennel/Apple Simple Syrup, Red Jacket Apple Cider with Fee Brothers Falernum Syrup

MAPLE MANHATTAN

Rough Rider NY Rye Whiskey, Finger Lakes Distilling Maple Jack, Bartender-made Maple Simple Syrup and a dash of Fee Brothers Black Walnut Bitters

PENICILLIN

VanBurnt Stillhouse NY Single Malt Whiskey, Fresh-Squeezed Lemon Juice, Bartender-made Honey Simple Syrup and Ginger Simple Syrup, Float of Lagavulin Scotch

FALL TO PIECES

Apple Country Spirits' NY Apple Jack, Breuckelen '77' NY Rye Whisky, Carpano Vermouth, Lockhouse Amaro