



Barrel Aged Cocktails



Tequila Cocktail ~ 13

Milagro Silver Tequila
Luxardo cherry liquor, Angostura
bitters, Absinthe, Agave Nectar

*Barrel aging cocktails softens the harsh
edges and adds layers of flavors. The
softened tequila aged in oak
takes on a sweet vanilla flavor with a hint
of smoked caramel.*

Winter White Manhattan ~ 13

Hudson White Corn Whiskey
Dolin dry vermouth
orange bitters

*This Manhattan cocktail has been aged in
a charred oak barrel for over two months.
The small cask has brought out the oaky,
caramel and vanilla while retaining the
basic elements in a classic Manhattan.*

Tavern Classic Cocktails

Purple Haze Martini ~ 10

Absolut citron, Chambord
pineapple juice

V-1 Max ~ 10

V-1 Vodka, Cointreau, pomegranate
juice, splash of sour

The Ketel ~ 11

Ketel One vodka
blue cheese stuffed olives
dry vermouth

Cocktails

Pear Brandy Side Car ~ 10

Clear Creek Pear Brandy, fresh squeezed lemon juice
simple syrup, pear nectar

Maple Espresso Martini ~ 8

V-One vodka, Cabot Maple Cream, espresso

The Grinch ~ 9

Grand Marnier, fresh lemon juice, cranberry juice
simple syrup, rosemary tree

Polish Apple Pie ~ 8

Zolankowa vodka, apple juice, cinnamon stick

Averna Cocktail ~ 11

Bulliet Rye, Averna, Carpana Antico
orange bitters, Amarena cherry

Peppermint Hot Chocolate ~ 8

Peppermint schnapps, Swiss chocolate, fresh whipped cream

The Blackwell ~ 10

Blackwell Jamaican rum, Pierre Ferrand Orange Caracao
Fresh lemon juice, simple syrup

Mac Collins ~ 10

Balvenie 14 yr single malt scotch
fresh squeezed lemon, simple syrup

