

# S O C I A L   H O U R

5PM TO 8PM DAILY

## COCKTAIL 8

### PALOMA

tequila, grapefruit  
sugar, soda water  
circa 1952

### SOCIAL PUNCH

bourbon, spiced guava  
cordial, citrus, bitters  
circa 2017

### DAIQUIRI

rum, lime,  
sugar  
circa 1902

### JOHN COLLINS

London dry gin, lemon,  
sugar, soda water  
circa 1869

### IRISH CUBAN SMASH

Irish whiskey, raspberry,  
mint, lime, sugar, bitters  
circa 2018

### MOSCOW MULE

vodka, lime,  
ginger beer  
circa 1941

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## ROTATING SELECTION

BEER 5

WINE 8

RED | WHITE | SPARKLING

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## FROM THE KITCHEN

BITES 5

### Tostones Slider

short ribs, "mojo" red onions,  
queso fresco, garlic aioli

### Gourmet French Fries

sweet potato tempura

### Mahi Mahi Slider

asian slaw

### Crispy Calamari

curried mango aioli

### Salmon Cone

salmon, avocado

### Spicy Tuna Cone

tuna, cucumber, scallions

## THE COLLECTION

A MONTHLY SELECTION OF COCKTAILS

THAT WE BELIEVE YOU NEED TO

EXPERIENCE, DUE TO THEIR

STORY AND OF COURSE FLAVOR

APRIL 2018 - GIN

COCKTAIL 16

### "ORIGINAL" MARTINI

*gin, dry vermouth, orange bitters*

There are many theories on this cocktail's roots. The following is just one. New York City's Knickerbocker Hotel was, in the early 20th century, manned by bartender Martini di Arma di Taggia. The story goes, he served a drink, a favorite of John D. Rockefeller, that blended London dry gin, dry Vermouth, and orange bitters.

### RAMOS GIN FIZZ

*gin, lemon, lime, orange flower water, sugar, cream, egg white, soda water*

Originally called The New Orleans Fizz, this cocktail became so popular after its creation in 1888 that it took on the name of its creator – Henry C. Ramos of NOLA's Imperial Cabinet Bar.

### LAST WORD

*gin, lime, green chartreuse, maraschino*  
The Last Word is a Prohibition-era cocktail that got its beginnings in the Detroit Athletic Club's bar in the early 1920s