

S O C I A L H O U R

5PM TO 8PM DAILY

BARTENDER SELECTION

COCKTAIL 8 / BEER 5

PALOMA

tequila, lime,
grapefruit, soda water
circa 1952

SOCIAL PUNCH

bourbon,
spiced guava cordial,
citrus, bitters

DAIQUIRI

rum, lime,
Sugar
circa 1902

JOHN COLLINS

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

MOSCOW MULE

vodka, lime,
ginger beer
circa 1941

DAILY BEER

bartender's choice

WINE 8

RED | SOMMELIER DAILY SELECTION
WHITE | SOMMELIER DAILY SELECTION
SPARKLING | PROSECCO | ITALY

FROM THE KITCHEN

BITES 5

Tostones Slider

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

Gourmet French Fries

sweet potato tempura,
okinawa purple potato

Mahi Mahi Slider

asian slaw

Crispy Calamari

curried mango aioli

Salmon Cone

salmon, avocado

Spicy Tuna Cone

tuna, cucumber, scallions

VINTAGE COLLECTION

A MONTHLY SELECTION OF COCKTAILS

THAT WE BELIEVE YOU NEED TO

EXPERIENCE, DUE TO THEIR

HISTORY AND OF COURSE FLAVOR

OCTOBER & NOVEMBER 2017

COCKTAIL 15

WHITE LADY

Gin, Cointreau, Lemon, Egg White

Created by Harry McElhone at Harry's New York Bar in Paris in 1923. It was Peter Dorelli, former manager of The American Bar at The Savoy in London, who added a dash of egg white to bind the drink together and give it a smooth and silky finish.

ROB ROY

Blended Scotch, Sweet Vermouth, Bitters

Created in 1894 at New York's Waldorf Astoria, named not after the famous Scottish folk hero Robert Roy Macgregor, but after a show on Broadway playing at the time.

VESPER

Gin, Vodka, Lillet, Lemon Twist

A variation of the classic dry martini, invented by writer Ian Fleming for the James Bond novel 'Casino Royale' in 1953. When writing the book, he created the cocktail with help from the a bartender at the Dukes Hotel London.