

S O C I A L H O U R

5PM TO 8PM DAILY

COCKTAIL 8

PALOMA
tequila, lime,
grapefruit, soda water
circa 1952

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

SOCIAL PUNCH
bourbon,
spiced guava cordial,
citrus, bitters

DAIQUIRI
rum, lime,
Sugar
circa 1902

MOSCOW MULE
vodka, lime,
ginger beer
circa 1941

BEER 5
BARTENDER'S CHOICE

WINE 8
SOMMELIER SELECTED - RED | WHITE | PROSECCO

FROM THE KITCHEN

BITES 5

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

Mahi Mahi Slider
asian slaw

Salmon Cone
salmon, avocado

Gourmet French Fries
sweet potato tempura

Crispy Calamari
curried mango aioli

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

January 2018

COCKTAIL 15

BEE'S KNEES

Gin, Honey, Lemon

Classic prohibition cocktail and phrase "bee's knees" was slang at the the time for "the best". The addition of critus and honey were often used to cover the smell of the poor bathtub gins, but the result was a well balanced cocktail that is even better today.

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.