

Flor de Jamaica 11

Hibiscus and Ginger are two common ingredients of the Caribbean and Central America. In this refreshing **Vodka Sour**, these spice and floral flavors compliment each other. -*Cane & Table, 2016*

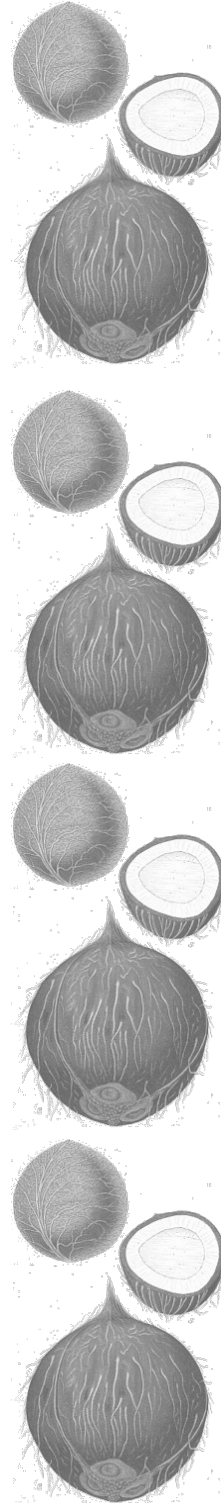
Absent Stars 11

A punchy, bittersweet **Rum Sour**, with passionfruit and Campari to compliment the wild and grassy Rhum Agricole. -*Cane & Table, 2015*



C&T Piña Colada 11

Invented at the Caribe Hilton in San Juan back in 1954, it has been a beach staple ever since. Slightly lighter than the classic **Piña Colada**, we excluded the heavy cream and added a bit of fresh citrus with the fresh pineapple juice. -*Caribe Hilton, 1954*



Mariner's Swizzle 23 (for 2)

The essential style of Caribbean cocktail is the Swizzle, a refreshing drink served over crushed ice. Served in a hollowed out pineapple, this **Rum & Sherry Swizzle** pulls in a blend of Caribbean spices with Don Q 2007 and Pale Sherry at it's heart. -*Various (ca. 1800s)*

Improved Bombo 11

The Bombo was served at each of George Washington's first presidential campaign stops. The original (rum, molasses, and nutmeg) is updated here with a blend of Jamaican and Barbadian rums, curacao and Tiki Bitters, in the style of the classic **Rum Old Fashioned**. -*Various (ca. 1700s)*

Brandy Bellowstop 13

In the American colonies, nothing encapsulated tavern life like the **Flip**, where rum, molasses, and ale were incorporated by means of a flaming poker. This cooler version uses a whole egg along with calvados and almond -*Various (ca. 1700s)*





Luck I've Had 14

An aromatic, strong pull served **Sazerac** style. Two powerful spirits – mezcal and white armagnac – combined here as the base spirit with a dash of Bittermens habanero shrub and a big grapefruit nose make for a short hoist that will leave you sated.

-Cane & Table, 2016

Brazilian Hardwood 12

This **Rye Whiskey Old-Fashioned** riff with Avua Amburana Cacacha and Bonded Rye gets improved with a bit of Falernum.

-Cane & Table, 2015

Droptiny Cocktail 11

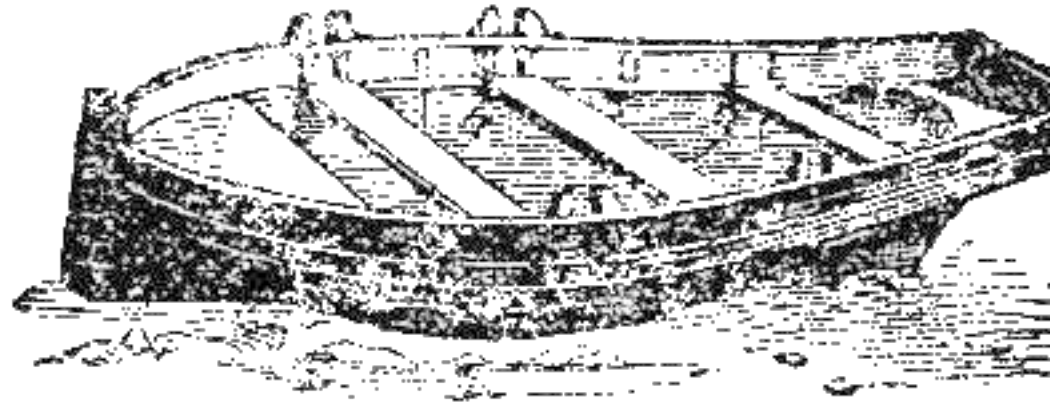
An elegant riff on the **Negroni** with a lighter style of gin that introduces Hungarian Tokaji and a bitter bianco to the formula for the classic bitter aperitif.

-Cane & Table, 2017

US-Nine 13

A modern take on the Stone Fence – a sort of **Tom Collins** that uses brandy and cider with a more fruit forward approach, pear brandy is mixed with Arts + Sciences cider and a bit of pomegranate and lemon.

-Cane & Table, 2017



Barbadian Gin Punch 15

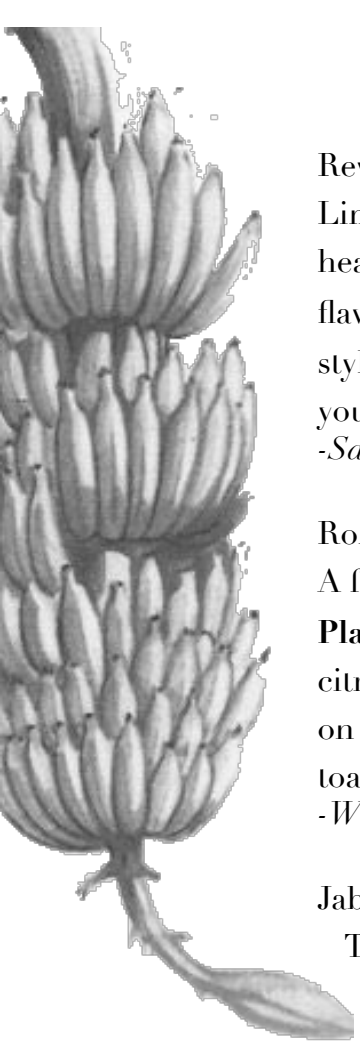
Dutch traders traveled extensively in the 18th and 19th century Caribbean islands, which is how genever found its way there. This **Tom Collins** variation uses fresh coconut water, genever, lime, and a touch of falernum. *-West India Pickles, 1876*

Madeira Cobbler 12

From the signing of the Declaration to the first Supreme Court Hearing, all the way to Abe Lincoln's inauguration, Madeira fueled the birth of this country. The Madeira Cobbler was one of the most popular beverages from the time. We use a house blend of madeira with lemon. *-The Bon Vivants Companion, 1862*

Vauxhall Rack Punch 12

Drank by the gallon in London's Vauxhall Gardens for several hundred years, this **Punch** was also featured in several Dickensian works. A mix of Jamaican rum, arrack, lemon, nutmeg, and cognac – fashionable with the wealthy – served over ice to update the original recipe. *-Various (ca. 1600s)*



Reveille Cocktail 10

Lime, grapefruit and honey soothe the heat of navy proof rum. The big, bold flavors of a **Navy Grog** served in the style of a **Corpse Reviver** will rouse you in time for the morning bugle.

-Savoy Cocktail book, 1930

Roman Punch 11

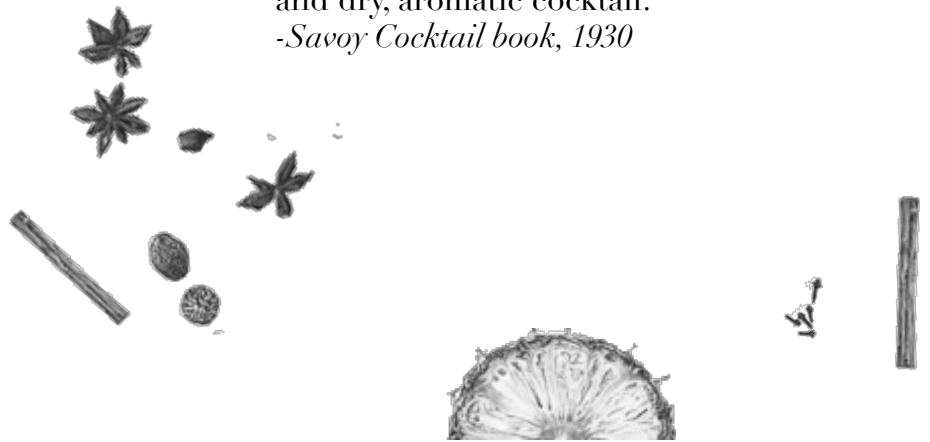
A fruity and refreshing take on the **Planter's Punch**, with raspberry, citrus, rum, and cognac is served tall on crushed ice and topped with a toasted marshmallow.

-White House Menu, 1877

Jabberwock Cocktail 11

This intercontinental riff on a **Martini** blends distinctive flavors of England, Spain, and South Africa London Dry Gin, Fino Sherry and Caperitif--into a delicate and dry, aromatic cocktail.

-Savoy Cocktail book, 1930



Scotch and Coconut 14

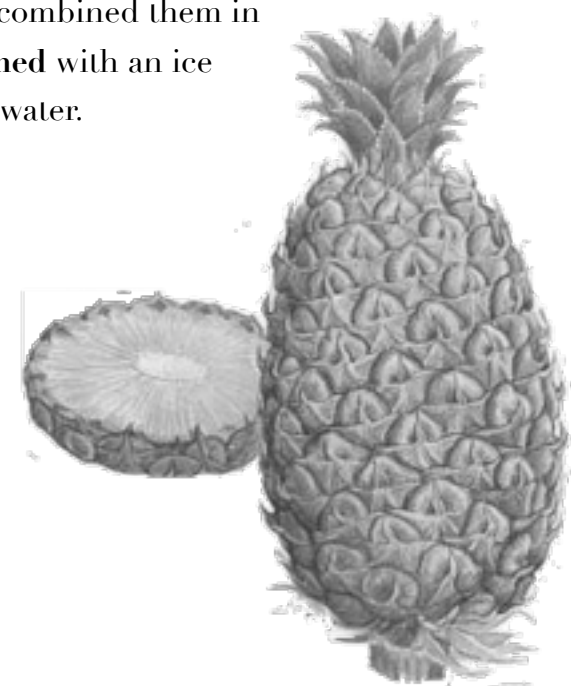
Scotch or rum with coconut water are a popular combination in Puerto Rico. We took creative license and combined them in an **Improved Old-Fashioned** with an ice sphere of frozen coconut water.

-Various, ca. 1800s

'flu Cocktail 11

A spicy **Whiskey Sour** where fresh ginger packs a wallop. Add a splash of Jamaican rum and what more could you ask for in a cool weather drink.

Savoy Cocktail Book, 1930



Banana Manhattan 12

A house classic, this riff on a **Rum Manhattan** variation incorporates a bit of absinthe and French banana liqueur into the classic standard and subs in a bitter Italian Vermouth with 12 year-old El Dorado rum *Inspired by the Manhattan, 1800s*

