



COCKTAILS TO-GO



CLASSICS



YESLER OLD FASHIONED 17

Woodinville rye, vanilla simple syrup, black walnut bitters



THE NEWCOMER 17

Westland American oak single malt whiskey, simple syrup, grapefruit bitters, flamed orange



THE CORIANDER GIMLET 15

Choice of Big gin or Snow Leopard vodka, coriander lime cordial



SAZERAC 15

Sazerac rye, simple syrup, grapefruit & orleans bitters, absinthe rinse



SOCIALITE 15

Copperworks New Cask gin, cardamom bitters, tonic



ESPRESSO MARTINI 15

Belvedere vodka, coffee, chocolate, coffee liqueur



UNSAFE COCKTAIL 15

Singani 63, rye, BroVo Jammy Sweet Vermouth, aromatic & orange bitters, Benedictine rinse

SEASONAL SPECIALTIES



THE "SEAMSTRESS" 15

Bourbon, pomegranate juice, lemon juice, ginger, aromatic bitters

Bright, balanced, refreshing



SCANDINAVIAN GETAWAY 15

Linie aquavit, Falernum, Meletti amaro, pineapple juice

Rich, savory, refreshing



CAIPIRINHA 15

Novo Fogo Cachaça, demerera, muddled lime, peated scotch rinse

Earthy, citrusy, grassy



TIME SERVED 13

Oola gin, BroVo Pink Vermouth, blackberry liqueur, lime bitters

Bold, fruity, balanced



FOG CUTTER 15

Rum, Camus VS Cognac, gin, orange & lemon juice, orgeat, Armontillado sherry

Citrus, well-balanced, tropical



SUMMERTIME SADNESS 15

Bluewater vodka, lime juice, Allspice Dram, Heavy Cinnamon simple

Spiced, smooth, clean

We'll bottle up your favorite cocktails to-go, you choose the number of servings.



BARREL-AGED COCKTAILS TO-GO

Aged in our house barrels for added smoothness & character



OAXACAN OLD FASHIONED



El Jimador Reposado, Del Maguey Vida Mezcal, Honey, Sugar, Grapefruit & Chocolate Bitters
Garnish: Orange Peel Served: Over a Large Cube in a Whiskey Glass

ROSITA



El Jimador Reposado, Campari, Sweet & Dry Vermouth, Bitters
Garnish: Lemon Twist Served: In a Coupe Glass

EL PRESIDENTE



Light & Aged Rums, Dolin Blanc Vermouth, Grand Marnier, Grenadine, Kiss of Smoke
Garnish: Lemon Zest Served: In a Coupe Glass

DE LA LOUISIANE



Glenmorangie 10 yr, Amaro, Monenegro, Hennessy VS, Sweet Vermouth, Chocolate Bitters
Garnish: Orange Zest Served: In a Coupe Glass

NEGRONI



Copperworks Gin, BroVo Jammy Sweet Vermouth, Campari
Garnish: Orange Peel Served: Over a Large Cube in a Whiskey Glass

MANHATTAN - "B MAN"



Old Forester Bourbon, Sweet Vermouth, Aromatic Bitters
Garnish: Luxardo Chery Served: In a Coupe Glass

PORT OF NEW YORK



Buffalo Trace Bourbon, Tawny Port, Aromatic Bitters
Garnish: Maraschino Chery Served: In a Coupe Glass

250ml - \$20 (2-3 Servings) 500ml - \$35 (5-6 Servings) 750ml - \$52 (7-8 Servings)

