

CLASSIC COCKTAILS

\$15

THE MANHATTAN

Sweet Vermouth, Angostura Bitters with your choice of Whistle Pig Piggy Back Rye Whiskey, El Dorado 8yr Rum, or Monkey Shoulder Scotch Whisky

THE SAZERAC

Cocktail & Sons Spiced Demerarra Syrup, Peychaud's Bitters, Angostura Bitters, Absinthe Rinse with your choice of Sazerac Rye Whiskey, Remy 1738 Cognac, or Suntori Toki Japanese Whisky

OLD FASHIONED

Tippleman's Barrel Aged Smoked Maple Syrup, Angostura Bitters with your choice of Eagle Rare 10yr Bourbon, Jameson Caskmates Irish Whiskey, or Avuá Amburana Cachaça

TORONTO COCKTAIL

Fernet-Branca, Sugar, Angostura Bitters with your choice of Jack Daniel's Rye Whiskey, Crown Royal Salted Caramel Canadian Whisky, or Kimo Sabe Añejo Mezcal

PHILADELPHIA FISH HOUSE PUNCH

Appleton Reserve Blend Rum, Peach Brandy, Cocktail & Sons Oleo Sacchrum, Lemon, Tea with your choice of Hardy VS Cognac, Flor de Cana 18yr Rum, or Père Magloire VSOP Calvados

BOULEVARDIER

Campari, Carpano Antica Sweet Vermouth with your choice of Maker's Mark Bourbon, Diplomatico Reserva Rum, or Casamigos Reposado Tequila

PENICILLIN

Honey, Ginger, Lemon Juice with your choice of Laphroaig 10yr Scotch Whisky, High West Campfire Whiskey, or El Silencio Mezcal

VIEUX CARRE

Martini & Rossi Sweet Vermouth, Benedictine, Angostura Bitters, Peychaud's Bitters with your choice of Angel's Envy Rye Whiskey, The Real McCoy 12yr Rum, or Hennessy VS Cognac



SPECIALTY COCKTAILS

\$16

KYURI HIGHBALL

Suntori Toki Japanese Whisky, Nagomi Lychee Syrup,
Lime Juice, Cucumber Tonic

CARAVAN OF ONE

Glenmorangie 10yr Scotch Whisky, St-Germain Elderflower Liqueur,
Grapefruit Juice, Sandeman Character Sherry, Angostura Bitters

THE CHOSEN ONE

Buffalo Trace Bourbon, Ambros Banana Liqueur, Funkin Passion Fruit Purée,
Lemon Juice, Pineapple Chipotle Syrup

THE FALL OF '52

Wild Turkey Rye 101 Whiskey, Plantation Pineapple Rum, Aperol, Angostura Bitters

SMOKE SHOW

Glenfiddich 14yr Scotch Whisky, Giffard Banana Liqueur, Gomme Syrup,
Angostura Bitters, Smoked with Apple Tree Chips

DON BUT NOT FORGOTTEN

Bacardi 8yr Rum, Giffard Pineapple Liqueur, Brown Sugar Syrup,
Wray & Nephew Overproof Rum

SELF-MADE MAN

Gran Centenario Añejo Tequila, Amaro Lucano,
Cocktail & Sons Spiced Demerara, Angostura Orange Bitters

PRIZE FIGHTER

Slane Irish Whiskey, Giffard Vanilla Liqueur, Real Pumpkin Purée,
Stout Beer, Cinnamon Bun Cream



BEER

DOMESTIC \$7

Bud Light
Michelob Ultra
Budweiser
Shock Top
Elysian Space Dust IPA

IMPORT \$8

Corona
Modelo Especial
Heineken
Stella Artois
Guinness

CRAFT \$8

Bad Beat "I Love NV" Amber Lager
Dogfish Head SuperEIGHT Gose
Crafthaus Evocation Saison
Ballast Point Sculpin IPA
Dogfish Head 90 Minute IPA
Belching Beaver Peanut Butter Stout
Boulevard "Dark Truth" Stout



WINE

SPARKLING

| | Glass | Bottle |
|---|-------|--------|
| Prosecco, La Marca – Veneto Italy | 11 | 50 |
| Brut, Gruet – New Mexico | 14 | |
| Champagne, H.H. Mumm Blanc de Blanc – Épernay, France | 18 | 85 |
| Rosé, Moët Chandon – Épernay, France | 19 | |

WHITE

| | | |
|--|----|-----|
| Rosé, Champs de Provence – Provence, France | 12 | 44 |
| Riesling, Thomas Schmitt Kabinett – Mosel, Germany | 13 | 48 |
| Sauvignon Blanc, Brancott – Marlborough, NZ | 15 | 56 |
| Pinot Grigio, Santa Margherita – Aldo Adige, Italy | 18 | 68 |
| Chardonnay, The Snitch “By the Prisoner” – Napa Valley | 18 | 68 |
| Chardonnay, Plumpjack – Napa Valley | 27 | 104 |

RED

| | | |
|---|----|----|
| Pinot Noir, Decoy “By Duckhorn” – Sonoma Valley | 16 | 60 |
| Merlot, Sebastiani – Sonoma County | 13 | 48 |
| Cabernet Sauvignon, Louis M Martini – Sonoma County | 13 | 48 |
| Cabernet Sauvignon, ZD Vineyards – Napa Valley | 25 | 96 |
| Red Blend, Orin Swift “8yrs in the Desert” – California | 23 | 88 |
| Malbec, Alamos – Mendoza, Argentina | 14 | 52 |



REFRESHMENTS & SNACKS

EVIAN \$5

BADOIT SPARKLING \$5

SODA \$4

RED BULL \$7

Regular
Sugar Free
Red
Blue
Yellow
Orange

COFFEE OR ESPRESSO \$5

POPCORN \$5

Salt & Vinegar
Buffalo Ranch
Caramel Almond



BARREL-AGED TITO'S HANDMADE VODKA OLD FASHIONED

16

We age the Tito's Handmade Vodka in three-liter barrels on-site to create a whiskey that goes great in this cocktail. All vodka is aged a minimum of 30 days which gives it a nice amber color with hints of caramel and vanilla. Because this vodka is a corn base, it will have characteristics of a bourbon.

Two ounces of barrel-aged vodka

Tippleman's Smoked Barrel-Aged Maple Syrup

Two dashes of Angostura Bitters

