

SEVEN GRAND

COCKTAILS

Rye Manhattan

From \$10

Choice of Rye Whiskey, stirred with Sweet Vermouth and bitters.

Sazerac Cocktail

\$10

Rittenhouse 100pf Rye served with a Pernod rinse and a flash of pyrotechnics.

Los Angeles Cocktail

\$10

Knob Creek Bourbon with a touch of Sweet Vermouth and Fresh Grated Nutmeg.

Grand Apple Cocktail

\$12

A lovely combination of Applejack, Maker's Mark and fresh grated cinnamon.

JULEPS

Kentucky Mint Julep

\$10

Fresh mint, house-made mint syrup and Maker's Mark served over crushed ice.
(\$15 deposit required for silver cup)

CRUSTAS, PUNCHES & FIZZES

Bourbon Crusta

\$11

Maker's Mark shaken with Cointreau, Maraschino Liqueur & fresh lemon juice.
Served up in a chilled, sugar-crusted glass.

Big Mak

\$12

Fresh blackberries, muddled and shaken with Maker's Mark bourbon.

Ramos Gin Fizz

\$14

Plymouth Gin shaken hard with fresh lemon and lime juices, cream, pasteurized egg white, and orange-flower water, topped with soda.

La Bruja

\$13

Partida Reposado Tequila, fresh grated ginger, and Ginger Ale.

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SOURS

Alaska

\$12

Plymouth Gin, Green Chartreuse VEP, Orange Bitters and fresh lemon juice.

Hemingway Daiquiri

\$9

10 Cane Rum & Maraschino Liqueur, shaken with fresh lime & grapefruit juices.

EyeLA

\$13

Ardbeg 10 year old scotch, Belle de Brillet, and fresh lemon juice.

Brock & Co.

\$12

Homemade ginger-honey syrup shaken with Knob Creek bourbon & fresh lemon juice.

The Irish Antidote

\$10

Jameson Irish whiskey on the rocks with fresh lemon juice & homemade honey syrup.

Elder Fitzgerald

\$12

Old Fitzgerald 12 yr. old bourbon & St. Germaine Elderflower liqueur. Simply Beautiful.

WINTER DRINKS

Dublin Flip

\$12

Irish Whiskey, combined with honey, bitters, & cream.

Whiskey Toddy

\$10

Old Overholt Rye Whiskey, Honey Syrup, & Mulling Spices.

Irish Coffee

\$10

Power's Irish Whiskey, Coffee, and Fresh Whipping Cream, *a-la-minute*.

18% gratuity added to checks of \$100 or more.