

RED ROVER, RED ROVER

COCKTAIL MENU

Twelve Dollars Each

The Statesman

Reminiscent of the days when gents used to tip their hats in the presence of a lady... Classy and slightly herbaceous with just a dash of orange bitters. **BROUGHT TOGETHER BY GUEST BARTENDER ERICK CASTRO.**

Martin Miller's London Dry Gin, Rothman & Winter Pear, Green Chartreuse and Orange Bitters

St. Pierre

Combining all the complexity of Agricole Rhum and Chartreuse, then wrapped in an approachable cloak of citrus. **THE AUTHOR OF THIS LOVELY LIBATION IS BOSTON NATIVE, MISTY KALKOFEN!**

Clement Premiere Canne Rum, Green Chartreuse, Fresh Lemon and White Grapefruit Juices

The Baby Daisy

This sexy little number is a trip back in time. Courtesy of good booze, a bad attitude and just a splash of effervescence. **CREATED BY ERICK CASTRO OF RICK HOUSE SF!**

Martin Millers Gin, Clement VSOP Rum, Fresh Lemon Juice, Housemade Grenadine and Sparkling Water

Summer in Martinique

Accentuating all the "sweet heat" of the islands, cooled off with a touch of citrus and bitter orange. **CREATED BY SOHO HOUSE BARMAN JUAN SEVILLA.**

Rhum Clement, Housemade Habanero-Infused Agave Nectar, Aperol and Fresh Lemon

La Revelacion

Revealing a lovely recipe that is one part Spanish sophistication and two parts French and Caribbean flavor. **A LITTLE DANDY BY COCKTAIL GODDESS MISTY KALKOFEN.**

Spanish Brandy, Dry Sack, Sherry, Rhum Clement Creole Shrub and Absinthe

Easy Living

"This drink recipe is a modern twist on the classic combination of rum, sugar, and lime juice – the 'island trinity'..." – *The Modern Mixologist.*

STRAIGHT FROM HIS NEW BOOK, CREATED BY THE MAN, THE MYTH, THE LEGEND... TONY ABU-GANIM!

Rhum Clement VSOP, Ginger Liqueur, Fresh Pineapple and Lime Juices

Smokin' Redcoat

A daring trifecta in which each spirit is masterfully layered upon the other! **A LIQUID PORTRAIT BY RISING BAR STAR JUAN SEVILLA.**

Martin Miller's Gin, Carpano Antica Formula and Mescal

Little Monster's Exotic Punch

From the depths of the Caribbean comes this spicy and flavorsome punch that is said to be the boon of sinful pleasures and visceral delights. Yet who are we to pass judgement on the lustful hearts of others? **WICKED FUN BY MIXOLOGIST EXTRAORDINAIRE, ERICK CASTRO!**

Clement VSOP Rum, Dry Sack Oloroso 15 year Sherry, Allspice Dram, Fresh Lime Juice, Organic Cane Sugar, Fresh Grated Nutmeg and Sparkling Water