

AVINÉ

caviste | sociale

TEMPERANCE \$5

Tasse d'Ami

Eastaboga honey, Cara Cara
orange, lime, soda

SPARKLING

Cara Cara Mimosa \$12

Cara Cara orange cordial topped with crémant

Aperol Spritz \$12

Aperol, crémant, orange garnish

French 75 \$11

Salignac, lemon, crémant

SHAKEN

Cucumber Gimlet \$11

Broker's gin, *Snow's Bend* cucumbers, lime

Daiquiri \$10

Don Q Cristal rum, lime

Pegu Club \$11

Broker's gin, Ferrand Dry Curaçao, orange bitters, lime

Sidecar \$12

Salignac, Combier L'Original, lemon

Bee's Knees \$10

Broker's gin, *Eastaboga* honey, lemon

Corpse Reviver #2 \$12

Broker's gin, Combier L'Original, Lillet blanc, absinthe, lemon

Whiskey Sour \$11

Whiskey, Angostura bitters, lemon

Your Choice of Larceny Bourbon or Rittenhouse Rye

TALL

Cucumber Mojito \$11

Don Q Cristal rum, *Snow's Bend* cucumbers, mint, lime, soda

Tom Collins \$10

Broker's gin, soda, lemon

Cara Cara Margarita \$12

Lunazul blanco, Combier L'Original, Cara Cara cordial, lime

Margarita \$12

Lunazul blanco, Ferrand Dry Curaçao, lime

Gin Rickey \$10

Broker's gin, soda, lime

STIRRED

Old Fashioned \$11

Whiskey, Angostura bitters, house demerara, expressed orange

Your Choice of Larceny Bourbon or Rittenhouse Rye

Manhattan \$11

Whiskey, Cocchi Torino, Ferrand Dry Curaçao, Angostura bitters

Your Choice of Larceny Bourbon or Rittenhouse Rye

Negroni \$12

Campari, Cocchi Torino, Plymouth gin

Boulevardier \$12

Campari, Cocchi Torino, Whiskey

Your Choice of Larceny Bourbon or Rittenhouse Rye

Sazarac \$11

Rittenhouse Rye, Peychaud Bitters, Herbsaint