

### **“COLUMBUS AVENUE, MANHATTAN”**

Templeton Rye, Carpano Antica, Bokers bitters, stirred and served with brandied cherries and a flamed lemon peel

### **INTO THE DEEP**

Taylor Fladgate 10 year Tawny Port, Diplomatic Reserva Exclusiva, Bacardi 8 year, lemon, hand-crafted hibiscus bitters, splash pomegranate juice, rum raisin ice cream

### **JESHY'S REAL FANCY-LIKE COCKTAIL**

Woodford Reserve bourbon, balsamic roasted figs, Xoloti Mole bitters, maple sirop foam

### **SPICED PEAR SPARKLER**

Grey Goose Le Poire, house spiced sirop, Poire Mathilde topped with champagne

### **FRENCH 72**

Champagne, Bulldog Gin, limoncello, rosemary

### **JULES' BRANDY CRUSTA**

Martell's VSOP Cognac, Canton Ginger, orgeat sirop, lemon, Burlesque bitters with a splash of Syrah

### **WINTER MARGARITA,**

Partida Anejo tequila, Cointreau, mulled cranberry cider, lime, agave

### **WHITE ANGEL**

Chamomile infused vodka, St. Germain elderflower cordial, lemon, champagne

### **SWEET AND VICIOUS**

Charbay Blood Orange Vodka, grapefruit, Campari, grapefruit bitters, Moscato d'asti

## **NON ALCOHOLIC**

### **LES FRUIT D'HIVER**

Apricot, meyer lemon, rosemary, homemade sparkling lemonade

### **SPICED PEAR AND APPLE**

Pear, apple, housemade spice syrup, sparkling apple cider

### **LEMON AND QUINCE FIZZ**

Lemon, quince, soda

### **CHERRY LYCHEE SPARKER**

Morello cherry, lychee soda

**JULIA MARTIN, MIXOLOGIST**

