NEGRONI WEEK

"All that I require of a negroni variation is that the person who made it be thinking of the negroni when they created it." -Gaz Regan

Negroni Cocktails \$9

Barrel Aged White Negroni

Bozeman Spirits Ruby River Gin, Suze, Lillet Blanc. Aged in American Oak

Rosita

El Jimador reposado Tequila, Campari, Antica Formula Sweet Vermouth, Carpano Bianco Dry Vermouth

Boulevardier

Evan Williams Black Bourbon, Campari, Antica Formula Sweet Vermouth

Tribute

El Jimador Reposado Tequila, Antica Formula Sweet Vermouth, Campari, Scrappy's Chocolate Bitters

New Pal

Rittenhouse Rye Whiskey, Campari, Antica Formula Sweet Vermouth, Absinthe, Flamed Orange Twist

Old Pal

Pendleton Whiskey, Campari, Noilly Prat Dry Vermouth

Bottled

Beefeater Gin, Antica Formula Sweet Vermouth, Campari. Carbonated and bottled in house

Sbagliato

Antica Sweet Vermouth, Campari, Prosecco Served up

Montenegroni

Four Roses Bourbon, Amaro Montenegro, Punt e Mes Sweet Vermouth

Water From the Vine

Hayman's Old Tom Gin, Montgomery Distillers Barrel Finished Aquavit, Punt e Mes Sweet Vermouth, Wild Yarrow Tincture

Badlands

Montgomery Distillers Whyte Lady Gin, Aperol, Lillet Rouge, Fee Brothers Rhubarb Bitters

The Little Sprucey Rogue Distillery Pink Spruce Cin, Aperol, Lillet Blanc

Dealer's Choice Bartender's fancy in the traditional fashion of the Negroni: Spirit, Liquor, Fortified Wine

Negroni Flight \$22

Reduced pours of three Negronis of your choosing

OPEN RANGE BAR

\$1 from every Negroni purchased at Open Range June 1-6 will be donated to Thrive