

Four Pillars... Left Completely to the Whims of our Individual Bartenders

The Old-Fashioned \$12

The definition of a cocktail is defined by this standard; spirit, sugar, bitters & water. Most common is a Whiskey Old-Fashioned. Ever tried one with an aged Tequila, barrel-rested gin or aged Rhum? Let us know if you want more traditional or something unusual!

The Negroni \$12

One of the greatest combinations of three simple ingredients in cocktail history. We are constantly trying different gins, vermouths, bitters and citrus peel combinations just because we can (and should). Let us craft one for you.

The Manhattan \$14

The latest endeavor to bring forth the most delicate, spirituous and sophisticated iteration of the proven classic. Whiskey, Vermouth, bitters. So many combinations to play around with. Let us take a true classic to another level.

The Daiquiri \$10

Rum, fresh lime, sugar. Really? A Daiquiri? Yes, yes, yes! When a true bartender wants to test the mettle of a fellow tin shaker, a Daiquiri is the order of choice. Trust us. And please, don't even mention a blender.

{ORIGINAL HOUSE COCKTAILS}

The C.J. Parker 10

Vodka, Aperol, Elderflower, Lemon, Grapefruit, Bill Clinton's Juniper Bitters, Bubbles

French 406 10

Vodka, Chokecherry, Lime, Agave, Bubbles

Ruya 10

Gin, Cocchi Americano, Vermouth Blanco, Amaro Nonino, Acid Phosphate

Can't Touch This 10

Rum, Rye, Becherovka, Prickly Pear, Rosehip, Lime, Honey

No. 5 11

Genever, Amaro Montenegro, Dolin Blanc, Lemon, Honey, Peach

Jungle Love 11

Barrel-Aged Cachaca, Rosehip, Orange, Lime, Honey Bay Leaf, Rosemary

Blind Date 11

Anejo Rum, Amaro Nonino, Fernet, Orange Curacao, Absinthe, Lime, Honey, Lavender, Wormwood

Smoke in the Sky 12

Islay Scotch, Aperol, Cynar, Lime, Honey

The Dealer's Choice 12

Allow your barkeep to choose from the pantheon of proven historical cocktail recipes or from the armory of former Open Range cocktails. A favorite option of the locals, we rarely disappoint.

{TIMELESS & MODERN CLASSICS}

Industry Sour 12

Green Chartreuse, Fernet, more Fernet, Ginger, Fresh Lime, even more Fernet

Paper Plane 11

Bourbon, Amaro Nonino, Aperol, Fresh Lemon

Bijou 11

Gin, Green Chartreuse, Vermouth Rouge, Orange Bitters

Whiskey Sour 9

Bourbon, Lemon, Sugar, Angostura Bitters

Debbie Don't... 10

Reposado Tequila, Averna Amaro, Fresh Lemon, Maple

Last of the Oaxacans 12

Mezcal, Green Chartreuse, Maraschino, Fresh Lime

Vieux Carré 11

Rye, Armagnac, Vermouth Rouge, Benedictine, Peychaud's Bitters, Angostura Bitters

Proper Irish Coffee 9

Irish Whiskey, Sugar, Coffee, Cream

{PUNCH ON TAP}

I Menta Do It Punch 7/40

Rum, Lime Juice, Branca Menta, Lavender Bitters, Peppermint Tea, Mint Syrup

Milk Punch 7/40

Bourbon, Earl Grey Tea, Clarified Milk, Warming Spices, Fresh Lemon, Orange