

The Original Gangsters... Four Classics Prepared à la The Dealer's Choice!

The Old-Fashioned 14

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 rum? Let us know if you want more traditional or something unusual!

Open Range Old-Fashioned 11

The Negroni 14

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.

Open Range Negroni 11

The Manhattan 16

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.

Open Range Manhattan 12

The Daiquiri 12

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.

Open Range Daiquiri 9

{OPEN RANGE ORIGINALS}

French 406 10

Vodka, Chokecherry, Lime, Agave, Bubbles

Queen Anne's Revenge 12

All the Rum, Lime, Demerara Sugar, Maple, Porcini, Molasses

Pants on Fire 11

Mezcal, Bourbon, Lime, Strawberry, Jalapeño Shrub, Coriander

Mexico City 12

Reposado Tequila, Punt e Mes, Cherry Heering, Orgeat, Spiced Cherry

I'll Call You... 11

Gin, Cynar, Fresh Lemon, Maple, Lapsang Souchong, Cranberry, Raspberry

Death After Midnight 12

Absinthe, Crème de Violette, Fernet Vallet, Sparkling Rose

Buckin' Branca 12

Bourbon, Branca Menta, Ancho Chile, Chocolate Bitters

The Dealer's Choice 13

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.

The Name's Joe 12

Rye, Amaro Gran Classico, Cynar, Vermouth Rosso, Barolo Chinato

Guns N' Rosehips 11

Gin, Amaro Nonino, Dry Vermouth, Rosehip, Cynar, Rosewater

Bodega Banana 10

Gunnar's Rum Shwizz, Orgeat, Amontillado, Vermouth Blanc, Chunchu Bitters, Chocolate Bitters, Salt

The Rum Did It 10

Rum Anejo, Vermouth Blanc, Campari, Aperol, Orange Bitters, Acid Phosphate, Demerara Rum Rinse

That Evening Sun 11

Gin, Elderflower, White Vermouth, Sauvignon Blanc, Orange Bitters

{PUNCH}

Hottie Tod Punch 7

Rye, Lemon, Cinnamon, Maple, Chaga, Served Warm

Bye Bye Birdie Punch 7/40

Vodka, Cranberry, Cinnamon, Lemon, Orange, Lemon Oleo Saccharum, Bubbles

Negus Punch 7/40

Tuaca, Cognac, Oloroso Sherry, Lemon, Sugar, Lemon Oleo Saccharum, Recommended Warm.

Milk Punch 7/40

Bourbon, Earl Grey, Lemon, Orange, Clarified Milk, Anise, All-Spice, Cinnamon, Clove