

# BAR MENU

## COCKTAILS

### BARRELAGED SELECTIONS

**The Old Fashioned** | 18

*Maker's Mark, Knob Creek Rye, Jameson, Armagnac, Turbo, Ango*

**The Manhattan** | 22

*Whistle Pig Rye, Antica, Averna Amaro, Ango*

**The Negroni** | 18

*Roxor Gin, Campari, Antica*

**Hotel Nazionale** | 16

*Jamaican & Pineapple Rum, Pineapple, Apricot, Lime*

**Our Gin Fizz** | 16

*Gin, Crème de Violette, Lemon, Peach, Egg White*

**The Ambassador** | 18

*Monkey Shoulder Scotch, Suntori Toki Whiskey, All Spice Dram, Honey, Ango*

**Clearly Screwed** | 14

*Tito's, Orange, Lemon*

**The Pimm's Cup** | 14

*Pimm's, Gin, Cucumber, Strawberry, Lemon, Ginger Ale*

**Corpse Reviver** | 16

*Gin, Lemon, Dry Curaçao, Lillet, Absinthe Rinse*

**Blood & Sand** | 16

*Scotch, Antica, Cherry Herring, Orange*

**Turner's Martini** | 18

*Butter Washed Vodka, Blue Cheese Olives*

**Bijou** | 18

*The Botanist Gin, Antica, Chartreuse*

**Margarita "My Way"** | 16

*Tequila Ocho Reposado, Lime, Orange, Agave*

## SNACKS

**Kennebec Potato Chips** | w/ blue cheese dip • 10

**Texas Pimento Cheese** | w/ house-made crackers • 10

**Smoked Salmon Dip** | w/ buckwheat pancakes • 14

**Crab Dip** | w/ Serrano Chile, Lime & Tortilla Chips • 15

**Duck & Liver Pâté** | w/ toast • 12

**Pigs in a Blanket** | w/ mustard • 12

**Artisan Cheese Selection** | selection of 4 cheeses • 24