

## Arcadian Craft Cocktails

<b>The Arcadian</b>   Boozy, whiskey forward with a nice blood orange finish	11
<b>The Septimus</b>   Gin based, complex, strongly herbal, alcohol forward just enough sweetness	13
<b>Doctor's Orders</b>   An apple a day... Fall flavors with Cedar Ridge Rye, Copper&Kings Apple Brandy, and St. George Spiced Pear	11
<b>NightWatch</b>   Adapted from Death & Co., an unlikely but brilliant combination of Gin, Rum, and Sherry	9.5
<b>Devil's Kiss</b>   A touch of sweetness with hint of spicy heat, made with C&K Apple Brandy, Benedictine, Lazzaroni Amaretto, and Hellfire bitters	12
<b>Maple Bourbon Old Fashioned</b>   A slight twist on the classic using Eagle Rare Bourbon and real maple syrup	9
<b>Taproot</b>   A complex bittersweet and earthy concoction from our chef, a combination of beet and carrot juice, with a healthy dose of Cedar Ridge Bourbon.	11
<b>Hot Spiced Cider</b>   Bourbon, rum, hot fresh apple cider and fall spices	7.5
<b>Mocha Royale</b>   A sweet desert pick me up with a shot of espresso, crème de cacao, and whipped cream	7
<b>Brandy Alexander</b> - The classic form of one of the original desert cocktails, using Copper&Kings American brandy, crème de cacao, and cream	10.5

## Classic Cocktails

<b>Manhattan</b>   Whiskey, Sweet Vermouth, Bitters Value: Four Roses; Premium:Eagle Rare, Rittenhouse Rye, High West Double Rye(+\$1)	7.5/10
<b>Old Fashioned</b>   Whiskey with Muddled Sugar & Bitters Value: Four Roses; Premium:Eagle Rare, Rittenhouse Rye, High West Double Rye(+\$1)	6.5/9
<b>Martini</b>   Gin & Vermouth with a lemon twist or olive Value: Tanqueray Rangpur; Premium:Letherbee, Tattersal, Uncle Val's, St. Geroges	7.5/10
<b>Margarita</b>   Tequila, Triple Sec, Lime Or Lemon Juice Value: Exotico Blanco; Premium:El Mayor Reposado, Vida Mezcal	7.5/10
<b>Daquiri</b>   Rum, Citrus Juice, Natural Sugar Value: Cruzan Aged; Premium: Plantation; Frozen(+\$2): Strawberry, Lemon, Mixed Berry	6/8
<b>Whiskey Sour</b>   Whiskey, Lemon Juice, Natural Sugar, Egg White* (optional) Value: Four Roses; Premium: Maker's Mark, Eagle Rare	6.5/8.5
<b>Gin &amp; Tonic</b>   Gin, House-made Tonic, and a lime twist Value: Tanqueray Rangpur; Premium: Letherbee, Tattersal, Uncle Val's, St. Georges	6.5/10
<b>Aviation</b>   Gin, Maraschino, Crème Di Violette, Lemon Juice Value: Tanqueray Rangpur; Premium: Uncle Val's	8/10
<b>Tom Collins</b>   Gin, Lemon Juice, Natural Sugar, Sparkling Water Value: Plymouth Gin; Premium: Ransom Old Tom	6/8
<b>Moscow Mule</b>   Vodka, Ginger Beer, Lime Juice, Lime Garnish Primary Spirit: Ingenioz or Titos Vodka	7.5/10
<b>Irish Coffee</b>   Arcadia Coffee, Irish Whiskey, Sweet Cream Primary Spirit: Jameson Irish Whiskey	6.5/10

## Spirit Flights (0.5oz samples of each)

<b>Brandy</b>   Cedar Ridge, Hennessy VSOP, C&K American Craft, C&K Butchertown Reserve	10
<b>Bourbon</b>   Eagle Rare, Cedar Ridge, David Nicholson 1843, Jefferson's Reserve	9
<b>Rye</b>   Cedar Ridge Malted Rye, High West Double Rye, Hudson Manhattan Rye, Col. Taylor Rye	9
<b>Tequila/Mezcal</b>   Exotico Blanco, El Mayor Reposado, Avion Anejo, Vida Mezcal	13
<b>Cedar Ridge</b>   Apple Brandy, Malted Rye, Bouron, Port Cask Bourbon	8.5
<b>Copper &amp; Kings</b>   Absinthe Blanch; Immature, American Craft, & Butchertown Reserve Brandies	11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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# Cocktails and Spirit Flights