

COCKTAILS

Classics

	Value	Premium
Manhattan Whiskey, Sweet Vermouth and Bitters (V): Four Roses (P): Eagle Rare, Rittenhouse Rye or High-West Double Rye (+\$1)	\$7.50	\$10.00
Old Fashioned Whiskey w/ Muddled Sugar and Bitters (V): Four Roses (P): Eagle Rare, Rittenhouse Rye or High-West Double Rye (+\$1)	\$6.50	\$9.00
Martini Gin (or Vodka) & Vermouth w/ Olive or Lemon Twist (V): Tanqueray Rangpur, IngeniOz, or Tito's (P): Tattersal, Edinburgh or St. George	\$7.50	\$10.00
Margarita Tequila, Bauchant, Lime Juice (V): Exotico Blanco (P): El Mayor Reposado or Vida Mezcal	\$7.50	\$10.00
Daiquiri Rum, Citrus Juice and Natural Sugar (V): Cruzan Aged Rum (P): Plantation Frozen (+\$2) Strawberry, Lemon or Mixed Berry	\$6.00	\$8.00
Whiskey Sour Whiskey, Lemon Juice, Natural Sugar, Egg White* (Optional) (V): Four Roses (P): Maker's Mark or Eagle Rare	\$6.50	\$8.50
Gin & Tonic Gin, House Made Tonic and a Lime Twist (V): Tanqueray Rangpur (P): Tattersal, Edinburgh or St. George	\$6.50	\$10.00
Aviation Gin, Maraschino, Crème Di Violette and Lemon Juice (V): Tanqueray Rangpur (P): Edinburgh	\$7.50	\$10.00
Tom Collins Gin, Lemon Juice, Natural Sugar and Sparkling Water (V): Plymouth Gin (P): Ransom Old Tom	\$6.00	\$8.00
Irish Coffee Arcadia Coffee, Jameson Irish Whiskey and Sweet Cream	\$6.50	
Moscow Mule Vodka, Ginger Beer, Lime Juice and a Lime Garnish IngeniOz or Tito's Vodka	\$7.50	

Arcadian Craft

The Arcadian Boozy, whiskey forward drink with a nice blood orange finish. Cedar Ridge Malted Rye, Rittenhouse Rye and Solerno served in coupe	\$10.50
Brandywine Soul warming delicious Copper & Kings Butchertown Brandy, Ruby port, red wine, and expressed orange peel served in a warm snifter	\$10.00
Sinful Valley Smash Named after the porch sitters at The Outing Club, Clear Lake, IA Strawberries, basil, Scarlet Ibis rum, Xocolatl Mole bitters served on the rocks	\$9.50
Coffee Shop Old Fashioned A coffee twist on an Old Fashioned featuring Iowa Legendary Rye Iowa Legendary Rye, House roasted espresso blend cold brew, simple syrup, served on the rocks	\$10.50
Maple Sherry Manhattan Nutty sherry and maple highlight this fall twist on a Manhattan Eagle Rare Bourbon, Dry Sack Sherry, maple syrup, Xocolatl Mole bitters, served in a coupe	\$9.50
Apple Tart Spritz An easy drinking bubbler full of fall flavor Cedar Ridge Apple Brandy, Cruzan light rum, vanilla brandy, topped with Strongbow Cider, served in a collins	\$8.00
Blackberry Bourbon Lemonade An Arcadian favorite Blackberry Lemonade, Four Rouses Bourbon, Vanilla Brandy, Da Luca Prosecco, served on the rocks	\$9.00
Old Mint-hattan An old time favorite with a twist Rittenhouse Rye, Sfumato Rhubarb Amaro, simply syrup, mint served in a coupe	\$9.50
Dark Ritual A balanced blend of brandy, chocolate, and spice Copper&Kings American Brandy, Creme de Cacao, with a touch of peppercorn served in a coupe	\$10.00
Mezcal Matador Smokey rendition of a classic drink Exotico Blanco Tequila, Vida Mezcal, Pineapple, Lime, Agave, Arcadian Hellfire Bitters served on the rocks	\$8.50

Premium

Lola Based on the Kinks song, looks and starts sweet and fruity, resolves into boozy spice and smoke Immature Brandy, Butchertown Brandy, Mezcal, Pineapple Lemon-drop Pepper Shrub, Campari	\$14.00
The Septimus Complex, herbal, and alcohol forward with just enough sweetness St. George Terroir Gin, a variety of herbal liquors, and Carpano Antiqua Vermouth served in a coupe	\$13.00
The Gallion Cognac based cocktail in honor of our most loyal cocktail clubber Hennessy, Mezcal, Cynar, St. Germain, honey and lemon	\$14.00