

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, Botanist, 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
Greyhound Gin or Vodka, Grapefruit Juice (V): Tanqueray Rangpur, IngeniOz, or Tito's (P): Tattersal, Edinburgh, Botanist, or St Georges	\$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
Ruby Yacht Ryan's first competition win, grapefruit and blood orange accented with rose and rosemary Ketel One Grapefruit & Rose, Elemental Romarin, and blood orange juice with dashes of poppy and smoked saline	\$10.00
Setting Sun Wishing spring a warm welcome with strong grapefruit, lavender, and gin Botnaist Gin, grapefruit juice, Creme Violete, and Aperol, served layered (stir with garnish before drinking)	\$10.50
Earl Gray Old Fashioned A wonderful blend of tea and bourbon Earl Gray Infused Four Roses, ginger infused honey syrup, and a dash of house bitters served on the rocks	\$8.00
Green Eyes Hinting at spring, herbal and silky smooth with just the right amount of sweetness, Botanist Gin, Green Chartruse, egg white*, lime juice and demerara syrup	\$12.50
Little Miss Sunshine A sparkiling reminder of what summer will bring Exotico Blaco Tequila, ginger beer, Pineapple/hot pepper shrub	\$8.00
Old Mint-hattan An old time favorite with a twist Rittenhouse Rye, Sfumato Rhubarb Amaro, simple syrup, mint served in a coupe	\$9.50
Thomas Paine A Boozy but approachable, highlighting some of the best notes of the base bourbon 1792 Bourbon, pineapple honey syrup, St. Germain, Lillet Blanc, and a dash of Hellfire Bitters	\$9.50

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