



## SIGNATURE COCKTAILS

EXECUTIVE CHEF **TOMMY CHAVEZ**

American Regional Cuisine | Menu Number 002

### **13** The Pilgrim 13

Bar Manager, Ryan Metcalf created this cocktail during his last venture. It combines holiday aromas and fall flavors for a warming and spirit forward cocktail experience.

**AVUA CACHACA, SAZERAC RYE WHISKEY, AVERNA AMARO, CARPANO ANTICA SWEET VERMOUTH**

### **Peats Dragon 13**

Created at Up & Up Cocktail Bar in Manhattan's Greenwich Village, the very same neighborhood where the term "86" was created at the iconic Speakeasy Chumley's. Peats Dragon is a Scotch Forward cocktail with notes of citrus and you guessed it....peat.

**BENROMACH SINGLE MALT SCOTCH WHISKY, GRAND MARNIER, LILLET BLANC VERMOUTH, PEPPERCORN TINCTURE**

### **13** Colibri 13

Created by our very own bartender, Carlos Preciado of 13 Prime, Colibri translates to Hummingbird, it combines summer and fall flavors in a style reminiscent of a Tiki creation with enough holiday spice for fall. Shaken with egg white, Hawaiian sweater not included.

**VIDA MEZCAL, SHIPWRECK RUM, GRAPEFRUIT, LIME, HIBISCUS CINNAMON SYRUP, ANGOSTURA BITTERS \*CONTAINS RAW EGG\***

### **13** Doppelganger 13

It looks like an Old Fashioned, but is it one? The answer is no. This cocktail is a spirit forward infusion of Rum and Cognac with a dash of Green Chartreuse and a splash of Sweet Vermouth to balance everything out. Boozy, sweet with an herbal spice that makes everything nice.

**MARTELL COGNAC, MOUNT GAY BLACK BARREL RUM, CARPANO ANTICA SWEET VERMOUTH, GREEN CHARTREUSE, ORANGE BITTERS**

### **13** Turkey Trott 13

Crafted with candied yams in mind. A touch of sweet with holiday spice and a smooth vanilla note to finish. Happy Holidays.

**WILD TURKEY 101 BOURBON, CORBIN CASH SWEET POTATO, LEMON JUICE, TAHITIAN VANILLA SYRUP, HOLIDAY SYRUP, ANGOSTURA BITTERS**

### **13** Thank You Please 13

The Thank You Please was influenced by another cream cheese washed drink from the legendary Trick Dog out of San Francisco. Tart, refreshing, delicious.

**PLYMOUTH NAVY STRENGTH GIN, STRAWBERRY CREAM CHEESE, SPIRIT WORKS SLOE GIN, APEROL, LEMON, SIMPLE SYRUP**

### **Elder Fashion 13**

The original recipe for the Old-Fashioned calls for spirit, sugar, and bitters. This twist on the classic incorporates St. Germaine Elderflower Liquor.

**ST. GEORGE BOTANICAL GIN, ST. GERMAINE ELDERFLOWER LIQUOR, ORANGE BITTERS**

### **13** Black Rose 13

For the vodka fans out there, Ripe Blackberry flavor with a hint of Rosemary.

**VODKA, ST. GERMAINE, LEMON, SIMPLE SYRUP, BLACKBERRIES, SMOKED ROSEMARY**

### **13** Train to Trinidad 13

A twist on the Classic whiskey sour, baking spice flavors and aroma are boosted by a generous amount of Angostura bitters, one of the oldest bitter companies in the world out of Trinidad.

**REDEMPTION RYE, ANGOSTURA BITTERS, LEMON, SIMPLE SYRUP, EGG WHITE \*CONTAINS RAW EGG\***

### **13** Carlito's Way 13

An elixir cracked together by Carlos. Hints of citrus, pine and spice for a bittersweet and warming profile.

**SAZERAC RYE, BRAULIO, LEMON, GRAPEFRUIT, ROSEMARY SIMPLE SYRUP, FRESH ROSEMARY**

### **Cognac Crusta 13**

Listed in the first ever cocktail guide (The Bon Vivants Companion) curated by Jerry "The Professor" Thomas in 1862, this cocktail combines rich cognac with orange notes from Cointreau and an acid pop from the lemon to balance everything out.

**COGNAC, LEMON, COINTREAU, SIMPLE SYRUP**

### **13** StaceKace 13

Created on the fly one night by our own Stacey Voss for a few local bartenders. It combines Black Barrel Rum, Aperol, and house made Tahitian Vanilla and Holiday syrup.

**MOUNT GAY BLACK BARREL RUM, APEROL, TAHITIAN VANILLA SYRUP, LIME, HOLIDAY SYRUP**

### **13** Tomahawk Manhattan 15

This is an ode to the gentlemen that are behind the grill, bringing the bar and the kitchen together.

**BOURBON, CARPANO ANTICA, TALLOW, BITTERS**

## 13 Prime Barrel Aged

**Copper & Bronze - A Rum Negroni 15**  
WHITE RUM, CAMPARI, CARPANO ANTICA SWEET VERMOUTH

**Vesper- Classic Cocktail 15**  
STOLICHNAYA VODKA, BOMBAY SAPPHIRE  
BOTANICAL GIN, LILLET BLANC VERMOUTH

**Green Point- A Riff on The Manhattan 15**  
MICTHER'S RYE, CARPANO ANTICA SWEET VERMOUTH, YELLOW  
CHARTREUSE, ORANGE AND ANGOSTURA BITTERS

## Beer

- Golden State Cider 6.9%** (Sebastopol, CA) 16oz 8
- The Lost Abbey Farmhouse Lager 5.8%** (San Marcos, CA) 12oz 7
- North Coast Steller IPA 6%** (Fort Bragg, CA) 16oz 7
- Flying Dog Gonzo 9.2%** (Ipswich, MA) 12oz 7
- Upland Brewing Oak and Red Sour 8%** (Bloomington, IN) 500ml 15
- Barrelhouse Brewing Paso Petite 2015 8.7%** (Paso Robles, CA) 500ml 17
- SLO Brew "Cali Squeeze" Blood Orange Hefeweizen 5.4%** (San Luis Obispo, CA) 500ml 8
- Full Circle Brewing Juicy IPA 6.6%** (Fresno, CA) 16 oz 8
- Full Circle Brewing Chinatown Coffee Stout 6.7%** (Fresno, CA) 16 oz 8
- Full Circle Brewing Guava Sour 5.5%** (Fresno, CA) 16 oz 8

Ask about our Seasonal Selections