



— SIGNATURE COCKTAILS —

13 PRIME ORIGINALS

Tuscan Sunset 13

A bright and spirit forward cocktail with Herbal and Citric notes. The creator of this Gin named the label after his favorite uncle Valerio Cecchetti, and used ingredients found in Uncle Val's garden to create the patented botanical mixture.
UNCLE VAL'S BOTANICAL GIN, APEROL, LILLET BLANC, LEMON BITTERS

Carlito's Way 13

An elixir cracked together by our very own bartender, Carlos. Hints of citrus, pine and spice for a bittersweet and warming profile.
SAZERAC RYE, BRAULIO, LEMON, GRAPEFRUIT, ROSEMARY SYRUP, FRESH ROSEMARY

The Red Rose 13

Roses are red, violets are blue, if you enjoy Vodka, this cocktail is for you.
ROSE HIP INFUSED VODKA, LEMON, ST. GERMAINE, STRAWBERRY

Hot Mess 13

A blend of smokey and sweet with a touch of spice that's mellowed out by fresh mint and mango. Topped with Ginger Beer for a tropical twist on the Moscow Mule.
BLANCO TEQUILA, DEL MAGUEY VIDA MEZCAL, LIME, MANGO, MINT, GINGER BEER

Jane Bond 13

A seasonal twist on a well-known classic. Vodka or Gin infused with fruit and citrus from the current season. Served up with a citrus twist.
VODKA OR GIN, CARPANO ANTICA DRY, CITRUS OIL

Teas Knees 13

A twist on the prohibition classic, The Bees Knees! We boosted the flavor profile by utilizing Spirit Work's Barrel Aged Gin and a Chamomile infused honey water resulting in a nice floral pop with a trace of oak and vanilla.
SPIRIT WORKS BARREL GIN, LEMON, CHAMOMILE INFUSED HONEY

Doppleganger 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 Bourbon 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.
CAMUS V.S.O.P. COGNAC, MOUNT GAY BLACK BARREL RUM, CARPANO ANTICA SWEET VERMOUTH, GREEN CHARTREUSE, ORANGE BITTERS

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*

Down by the Bay 13

Down by the Bay where the watermelons grow. Back to my home, I dare not go. A spring forward and revitalizing cocktail with herbal sweetness accompanied by hints of watermelon and cucumber.
FORDS GIN, GRAPEFRUIT, LIME, CAMPARI, APEROL, BENEDICTINE, HONEY, CUCUMBER

Tomahawk Manhattan 15

This is an ode to the gentlemen that are behind the grill, bringing the bar and the kitchen together.
BOURBON, TALLOW, CARPANO ANTICA SWEET VERMOUTH, PEPPERCORN TINCTURE, ANGOSTURA BITTERS

13 Prime Barrel Aged

Green Point 15

A Riff on the Manhattan.
MICTHER'S RYE, CARPANO ANTICA, YELLOW CHARTREUSE, ORANGE AND ANGOSTURA BITTERS

Vesper 15

Classic Cocktail invented by Ian Fleming, Author of 007.
STOLICHNAYA VODKA, BOMBAY SAPPHERE, LILLET BLANC VERMOUTH

Rusty Nail 15

A Steakhouse Classic.
BENROMACH SINGLE MALT, DRAMBUIE

Chocolate Negroni 15

A Rum Negroni with Cocoa Nib infusion.
COCOA NIB INFUSED WHITE RUM, CARPANO ANTICA SWEET VERMOUTH, CAMPARI

CLASSICS & STANDBYS

Corpse Reviver #2 13

GIN, COINTREAU, LEMON, LILLET BLANC, ABSINTHE

Paper Plane 13

BOURBON, LEMON, APEROL, AMARO NONINO

Perfect Manhattan 13

BOURBON OR RYE, CARPANO ANTICA SWEET & DRY VERMOUTHS, ANGOSTURA BITTERS

Negroni 13

FORDS GIN, CAMPARI, CARPANO ANTICA SWEET VERMOUTH

Peat's Dragon 13

BENROMACH SINGLE MALT, GRAND MARNIER, LILLET BLANC, LEMON BITTERS, PEPPERCORN TINCTURE

Elder Fashion 13

ST. GEORGE BOTANICAL GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, ORANGE BITTERS

Cognac Crusta 13

COGNAC, LEMON, COINTREAU, SIMPLE, POWDERED SUGAR