



SIGNATURE COCKTAILS

BAR MANAGER **RYAN METCALF**

13 PRIME ORIGINALS

Gypsy Eyes 13

Developed at a popular bar in lower Manhattan known as Death and Company, this cocktail is a blend of bright summer flavors, crisp and effervescing with light citric and herbal notes.

GIN, LIME, APEROL, GRAPEFRUIT, GREEN CHARTREUSE

Ananarita 13

"Ananas" is the global name for what we call a pineapple. A classic margarita build, driven by a house-infused pineapple tequila and pineapple-fennel syrup.

PINEAPPLE TEQUILA, FRESH LIME, COINTREAU, PINEAPPLE FENNEL SYRUP

The Red Rose 13

Roses are red, violets are blue, if you enjoy Vodka, this cocktail's 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 Lavender infused honey water resulting in a nice floral pop with a trace of oak and vanilla.

SPIRIT WORKS BARREL GIN, LEMON, LAVENDER 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.

PIERRE FERRAND COGNAC, MOUNT GAY BLACK BARREL RUM, CARPANO ANTICA SWEET VERMOUTH, GREEN CHARTREUSE, ORANGE BITTERS

Cre'ole Fashion 13

A twist on the classic Old Fashion with a nod towards Chef Tommy's time in New Orleans.

BENT WING BRANDY, CREOLE BITTERS, ORANGE OLEO SACCHARUM

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.

MICHTER'S RYE, CARPANO ANTICA, YELLOW CHARTREUSE, ORANGE AND ANGOSTURA BITTERS

Vesper 15

Classic Cocktail invented by Ian Fleming, Author of 007.

STOLICHNAYA VODKA, BOMBAY SAPPHIRE, 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