

Craft Your Own Manhattan



Step 1: Select any bourbon or whiskey from the Vinifera menu.

Step 2: Select a vermouth:

- Carpano Antica - Vanilla, bitter orange, dates, cocoa, saffron
- Noilly Prat - Spicy notes of saffron, cloves, and cocoa beans
- Dolin - drier, with notes of apple and cherry
- Cocchi - rhubarb, bitter orange, cocoa, and baking spices
- Rockwell - root beer, fig, toasted caramel, cloves, vanilla, ginger
- Nonis Februariis - floral, woody, herbal, fruity
- 1757 Rosso - herbs, spices, flowers, fruits
- 'Perfect' - Dolin sweet vermouth and Dolin dry vermouth

Step 3: Select bitters:

- Angostura
- Black Walnut
- Cardamom
- Cherry
- Chocolate
- Cranberry
- Grapefruit
- Lemon
- Lime
- Mint
- Old Fashioned
- Toasted Almond
- Molasses
- Orange
- Orange Gin Barrel
- Peach
- Peychaud's
- Plum
- Rhubarb
- Whiskey Barrel
- Mole

Step 4: Select a style

- Up
- Rock
- Smoked +\$0.50 (smoked drinks must be served on ice)
 - Glass smoked on your choice of wood:
 - Apple
 - Cherry
 - Pecan
 - Hickory
 - Maple