



## Craft Your Own Manhattan Menu

### Step 1:

Select any bourbon or whiskey from the Vinifera menu.

### Step 2:

Select a Sweet Vermouth

- Carpano Antica – vanilla, bitter orange, dates, cocoa, saffron
- Noilly Prat Rouge – spicy notes of saffron, cloves and cocoa beans
- Dolin Rouge – drier (less harsh), notes of apple and cherry
- Cocchi Vermouth di Torino- Flavors of rhubarb, bitter orange, cocoa, and baking spice make it complex enough for cocktails.
- Punt E Mes – bitter but more sweet than others with hint of orange
- Rockwell-Like a classy root beer with fig, toasted caramel, cloves, vanilla and ginger-
- Nonis Febrvariis Vermouth di Torino Superiore- Leading with floral, woody aromas that are supported by a lovely complexity of herbal and wine aromas. Delicately fruity on the palate

### Step 3:

Select a bitter

- Black Walnut
- Cardamom
- Cherry
- Chocolate
- Cranberry
- Grapefruit
- Lemon
- Lime
- Mint
- Old Fashioned
- Toasted Almond
- Orange
- Peach
- Peychauds
- Rhubarb
- Whiskey Barrel
- Augustura
- Cranberry
- Plum
- Molasses
- Orange - Gin Barrel

### Step 4:

Select a style

- Up
- Rocks
- Smoked \$.50
  - We torch your choice from five different woods:
    - Apple
    - Cherry
    - Pecan
    - Hickory
    - Maple

Can't decide, try the **Vinifera Manhattan:**

Woodford Reserve, Dolin Rouge Vermouth, Angostura Bitters