



## Craft Your Own Manhattan Menu

### Step 1:

Select any bourbon or whiskey from the Vinifera menu.

### Step 2:

Select a Sweet Vermouth

- Carpano Antica – notes of 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- notes of rhubarb, bitter orange, cocoa, baking spice
- Punt E Mes – bitter but more sweet than others with hint of orange
- Rockwell – notes of root beer, fig, toasted caramel, cloves, vanilla and ginger
- Ransom – notes of dates, walnut, strawberry-rhubarb, cocoa and spice.

### 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, Up