

Craft Cocktails, Beer and Other Beverages Menu



Whiskey and Bourbon Cocktails \$13

Uncle Nearest Old Fashioned \$14

Uncle Nearest Rye, orange, cherry, honey, peach bitters, served on the rocks. \$2 goes to The Nearest Green Foundation.

Kentucky Mule

Buffalo Trace Bourbon, lime juice, simple syrup, Fever Tree ginger beer.

Vinifera Manhattan

Woodford Reserve Bourbon, Dolin Rouge sweet vermouth, Angostura bitters.

Toasted Almond

Larceny Bourbon, orgeat, Disaronno, smoked with pecan wood chips.

Kentucky Summer Tea

Benchmark Bourbon, sweet tea, lemon juice, peach bitters.

Peach Mint Julep

Buffalo Trace Bourbon, fresh mint leaves, peach syrup, peach bitters, crushed ice.

Infused Buffalo Trace \$11

Buffalo Trace Bourbon infused in-house with orange peels and vanilla beans. Served on the rocks.

Other Signature Cocktails \$13

Aperol Spritz

Aperol, prosecco, and club soda.

Dark Rum Mojito

Myers Dark Rum, mint, simple syrup, lime juice.

Blood Orange Margarita

Corazon Reposado Tequila, Sorel liqueur, blood orange juice, lime juice, club soda.

French 75

Bombay Sapphire Gin, lemon juice, simple syrup, and Astoria prosecco.

Jalapeno Margarita

Corazon Reposado Tequila, house-made jalapeño simple syrup, pineapple juice, lime juice, Gran Gala.

Lyre's Mocktails (Non-Alcoholic) \$12

Lyre's Espresso No-tini - Lyre's Coffee Originale, Lyre's White Cane Spirit, fresh espresso, vanilla syrup.

Lyre's Toasted Almond - Lyre's Amaretti, Lyre's White Cane Spirit, orgeat syrup.

Lyre's White Cane Collins - Lyre's White Cane Spirit, simple syrup, lemon juice, soda water.

NON-ALCOHOLIC

Craft Beer \$8/14 oz.

IPA – Saucy Brewing - **Juicy ASAP**

Pilsner – North Coast – **Scrimshaw**

Mexican Lager – Saucy Brewing – **El Lager**

Hard Cider – Blake's – **Triple Jam**

Other Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer \$2

Perrier - Sparkling Mineral Water \$3

Sage Elderflower Sipper

Fresh sage, sage simple syrup, Buffalo Trace, St Germaine, lemon juice, prosecco.

Smoked Old Fashioned

Benchmark Bourbon, orange, cherry, Angostura bitters, simple syrup, smoked on cherry wood.

Hawaiian Gold Rush

Benchmark Bourbon, honey, pineapple juice, lemon juice, grapefruit bitters.

Barrel Aged Manhattans

Our Barrel Aged Manhattans are aged in new oak barrels for 30 days, right now we have two options:

-Old Forester Vinifera pick, Rockwell vermouth, and orange

bitters aged in a new oak barrel for 30 days OR

-Sazerac Rye, Buffalo Trace, Rhubarb bitters, Carpano Antica

vermouth, and vanilla beans.

Milk-Clarified Cocktails

Hand-crafted cocktails, clarified with milk:

-Pineapple Spice: Gentleman's Cut bourbon, pineapple, port, star anise, cinnamon sticks, lemon, nutmeg OR

-NY Sour: Gentleman's Cut bourbon, port, lemon, Angostura bitters, orgeat, topped with red wine.

Espresso Martini

Wheatley Vodka, coffee liqueur, crème de cacao, vanilla syrup, espresso.

Pomegranate Cosmo Martini

Wheatley Vodka, Gran Gala, Pama liqueur, cranberry juice.

Strawberry Lemon Martini

Wheatley Vodka, limoncello, Gran Gala, lemon juice, strawberry simple syrup.

Sangria \$16 half carafe

Peachy sangria with fruit, white, rose, or red.

Spicy Pepper Martini

Wheatley vodka and hot cherry pepper in a chilled glass.