

Week of Classics

COCKTAILS

2-3 OZ

VERMOUTH & SODA.....	14
housemade dry vermouth, soda, twist	
MARTINI.....	16
your choice: vodka or gin, olives or twist	
NEGRONI.....	16
ampersand gin, esquimalt rosso vermouth, campari	
BOULEVARDIER.....	16
bonded bourbon, esquimalt rosso vermouth, campari	
OLD PAL.....	18
rittenhouse, beaufort dry vermouth, campari	
MANHATTAN.....	18
rittenhouse, esquimalt rosso vermouth, house bitters	
OLD FASHIONED.....	16
bonded bourbon, gomme syrup, house bitters	
SAZERAC.....	20
rittenhouse, hennessy vs, peychauds, cane, absinthe	
AVIATION.....	16
ampersand gin, crème de violette, lemon, luxardo	
DAIQUIRI.....	16
house blended white rum, lime, cane sugar	
GIMLET.....	16
stillhead gin, lime, cane sugar	
MARGARITA.....	16
espolon blanco, dry curaçao, lime, agave nectar, salt	
WHISKEY SOUR.....	17
bonded bourbon, lemon, cane sugar, miraculous foamer	
SIDECAR.....	20
hennessy vs, lemon, dry curaçao, cane sugar	
CORPSE REVIVER #2.....	18
stillhead gin, dry curaçao, lemon, dry vermouth, absinthe	

NON - ALCs

STRANGE FELLOWS NON ALC BEER.....	335ML 6
pale ale, or IPA	
SHERBIE.....	MP
citric sherbet, grapefruit & pineapple, lime, cherry syrup, soda	

BEER + CIDER

DRAUGHT BEER.....	17 OZ 9-11
steel & oak pilsner, yellowdog pale ale, rotating taps	
FEATURE CIDER.....	MP

AVAILABLE DAILY 5PM - CLOSE

THE Courtney Room