



COCKTAILS DARK SIDE *Of The* CITY

FOR THOSE ADVENTURERS AMONG US WHO PREFER THE DARKER SIDE OF THE SPIRIT WORLD. STEP ASIDE, SINATRA, WE'VE GOT THE DRINKS COVERED TONIGHT.

UNDER THE BROOKLYN BRIDGE | \$11

Don't Let Noone Tell 'Ya I've Been Try'n'a Sell 'Ya The Brooklyn Bridge. - Frank Sinatra.

Frankie would've had a field day. Empire rye, dry vermouth, Sicilian Amaro dell'Etna, and maraschino liqueur. Luxardo cherries on the house.



ELLA FITZGERALD'S MANHATTAN | \$11

"Oh, we'll go to Coney, and eat baloney, on a roll...."

We prefer this, Ella. Classic but brilliant: smooth rye whiskey & sweet vermouth, w/ orange + Angostura bitters. Served with luxardo cherries & orange peel, of course.



Best SELLER BROWN SUGAR BLACK WALNUT OLD FASHIONED | \$10.5

Demerara syrup & Kentucky bourbon set off by a dash of black walnut bitters, served w/ flambéed cinnamon stick & a sprig of rosemary. Who says you can't teach an old dog new tricks?



BOULEVARDIER | \$10

Bourbon, sweet vermouth, and campari w/ an orange twist, this American in Paris will knock your chaussettes (that means socks!) right off the boulevard.



THE EMPIRE STATE COCKTAIL TREE CHOOSE 3 DRINKS, SERVES 4 DRINKERS | \$35

Choose any 3 cocktails and get 4 3 oz. servings of each for four guests.

Not sure of what combo to choose? Here are a few we recommend:

THE SAVORY FINISH

Spicy Passion - Salty Dog
Mary Goes to Mexico

THE KILLA TEQUILA

Cadillac Margarita - Spicy Passion
Pom-Pom-Paloma

THE FRESH PRINCE OF PALM HARBOR

(not quite a) PK - Tommy Blue Eyes
Lucky Lemonade

MIDNIGHT IN TIMES SQUARE

Gasparilla Takes The Harbor - Big Apple Martini
NoMad NightHawk Espresso Martini

"HOLD MY KEYS, please"

TRULY DELICIOUS. DEADLY POTENT. COCKTAILS FOR THE AGES DONE LUCKY DILL'S WAY.

GASPARILLA TAKES THE HARBOR | \$9

Pirate Jose Gaspar sailed into Tampa Bay, not New York Harbor, but if he did he'd be drinking this take on a Hemingway Daiquiri: two types of golden rum, Drillaud banana liqueur, & Aztec chocolate bitters. Served w/ a fresh mint tree + banana chips. *Note: this is a delicious spirit-forward take on a traditional lime daiquiri (not the frozen drink!)*



DARK-ER AND STORMI-ER | \$11

Sip on this Bermuda triangle of Gosling's dark rum, ginger beer, and fresh lime juice served over crushed ice in a classic copper mug. Great for a stormy day or, well, any day!



(NOT QUITE A) PK | \$12

Overproof rum meets pineapple juice, coconut cream, pineapple juice, & a splash of Giffard banana liqueur. A shake of nutmeg & pineapple wedge complete the beach scene, in a nifty pineapple glass w/ that cute umbrella on top (of course.)



VACCINATION | \$9

Our 2021 take on the classic Penicillin cocktail created at NYC's Milk & Honey: blended scotch, a splash of Single-Malt, basil simple syrup, fresh lemon juice, with candied ginger & a bruleed lemon wheel.



A MEXICAN IN MOSCOW | \$12

A classic Mule heads south w/ smoky Se Busca Joven mezcal, passion fruit purée, simple syrup, & ginger beer garnished with candied ginger, lime + a pinch of chili lime salt.



WICKED SMOKY MEZCAL NEGRONI | \$12

Smoky Se Busca Joven mezcal, Campari, & sweet vermouth conspire into one wicked cocktail. Garnished w/ a dehydrated blood orange wheel.



RECOMMENDED CORPSE REVIVER #2 | \$9

Lillet blanc, Suze orange liqueur, and Bombay gin come together in a chilled, Absinthe-washed Nick & Nora glass to revive you after even the toughest of days.



KENTUCKY DERBY MINT JULEP | \$9

Great at the Derby. Perfect any day. Crushed ice supports a mix of real KY bourbon, simple syrup, and mint. Finished with a tree of mint & a dash of bitters.



JOE'S FAMOUS KEY LIME PIE MARTINI | \$12 (W/ REAL KEY LIME CURD)

Vanilla vodka, sweetened lemon and lime, and real Key Lime curd get shaken and served up in a graham cracker rimmed coupe make this an unforgettable Florida classic done right.

PINK SQUIRREL | \$8.5

A mix of Tempus Fugit's nutty crème de noyaux and white crème de cacao shaken up with your choice of heavy cream or non-dairy almond milk + topped with grated nutmeg make this an after-dinner treat you won't - and shouldn't - resist.



BRANDY ALEXANDER | \$8.5

French Calvados, a touch of cream, & crème de cacao join forces with grated nutmeg for a perfect before-or-after dinner persuasion.

WHITE RUSSIAN | \$9

The Dude would approve (for Coen Brothers fans): vodka, Kahlua, & a touch of heavy cream (or almond milk) for a classic you just can't miss.



THE DEAD RABBIT'S PROPER F'N IRISH COFFEE | \$8.5

Our only hot drink and for good reason: this one takes the cake. NYC's The Dead Rabbit (#1 cocktail bar in the world) brings us this take: Clontarf Irish whiskey, hot locally-roasted Kahwa Coffee, demerara syrup, and heavy cream on the side. *Add Creme de Menthe - \$1*



Like Drinking
Dessert



COCKTAILS SUMMER *In The* CITY

REFRESHING, SOPHISTICATED, FRUIT-FORWARD COCKTAILS THAT QUENCH, DELIGHT, AND PUT A SMILE ON YOUR FACE.

TOMMY BLUE EYES | \$11

Tom Collins meets Maine blues in our twist: Hendrick's Gin, club soda, muddled blueberries, and fresh basil. Finished w/ lemon + a touch of honey.

THE LUCKY LEMONADE | \$9

A better version of an Arnold Palmer: Absolut Raspberry, fresh lemon juice, house-made simple syrup, layered with Firefly Tea Vodka and served with a bruleed lemon wheel.

THE SALTY DOG | \$8

Not just a pet name for your fisherman uncle: Palm Harbor's take on the Greyhound: Tito's shaken with grapefruit juice + served with a grapefruit twist, soda water, & a rock salt rim.

BLOODY ALL DAY | \$9

"Bloody Marias count as a vegetable, right?"
Best Bloody Mary in the Bay. Made right w/ ZingZang max, Tito's vodka, & an Old Bay salted rim. Served with a celery tree, olive sword, & crisp smoked bacon.

THE CADILLAC MARGARITA | \$9

We're an NY bar but we rock this the Cali way w/ Espolon reposado, Cointreau, FRESH lime and orange & a float of Gran Marnier. Rock salt rim because obviously.
***PIMP MY RIDE: Do It W/ Don Julio (Top Shelf!) For \$3 Extra

POM-PALOMA | \$9

Margarita's sexier cousin! Real, fresh pomegranate juice w/ Espolon Blanco tequila, a splash of grapefruit, and a splash of lime. Fizzed up w/ soda water. Served w/ a sprig of rosemary and a rock salt rim.

CARMELA CORLEONE | \$9

"You can never lose your family." - Carmela Corleone, *The Godfather*
Tito's muddled with blackberry & fresh lemon, then shaken frothy + served in a flute with champagne float + lemon wheel garnish. Mama Carmela would approve, molto buona!

GREAT WHITE NEGRONI | \$11

Literally your new favorite drink. Lillet blanc, Suze orange liqueur, and botanical gin with a twist of orange. Boom!

MARY GOES TO MEXICO | \$11

Smoky Se Busca Joven mezcal sets off the fruity spicy heat of roasted jalapeno pepper in this twist on a classic Bloody Mary. Rimmed in chili-spiked salt w/ bacon + a wedge of lime.

SPICY PASSION MARGARITA | \$11

For sweet n' spicy lovers out there. Floral passion fruit set off by a jalapeno kick. Espolon Blanco tequila. What's not to love? Served with a bruleed blood orange slice and fresh jalapeno.

THE SPRITZ BAR | \$11

REFRESHING SUMMERY CONCOCTIONS OF PROSECCO, SODA WATER, AND ENTRANCING LIQUEURS.

APEROL SPRITZ

Italy by way of NYC. Italian Aperol (orange flavored) spritzed w/ orange round + a rosemary sprig.

Lillet Rose + lemon spritzed w/ prosecco + soda, served w/ a twist of lemon + a sprig of thyme and rose petals
LILLET ROSE

ROMAN HOLIDAY

Campari, prosecco, soda, and a twist of lemon topped with those delicious brandied cherries.

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SUMMER SPRITZ

MARTINIS! MARTINIS! MARTINIS!

YOU'RE AT THE BAR AT THE PLAZA HOTEL. OR WAS IT THE WALDORF? NO MATTER: A TALL, DARK STRANGER IS APPROACHING. BETTER SIP THAT MARTINI AND LOOK GREAT DOING IT!

THE WALDORF MARTINI | \$11

No nonsense. A real martini, NYC-style. Have it 007's way (shaken) or stirred. Gin or vodka w/ dry vermouth + a splash of olive juice if ya like it dirty. Dash of orange bitters. Crowned w/ Queen olives.
"You either know a good martini or you don't."

THE TWA FLIGHT 727 | \$12

Never had a purple martini? Start today. Direct from NYC's Hotel Wallick circa 1916, this one's a stunner: gin, maraschino, crème de violette, + fresh lemon juice shaken into a coupe + served w/ a brandied cherry.



JAMES BOND'S VESPER | \$12

"Three measures of gin, one of vodka, half a measure of Lillet Blanc. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel. Got it?"
(we can stir it too if you prefer...)

BIG APPLE MARTINI REDUX | \$10

Sophisticated and luxurious: Tito's grain-free vodka, calvados (apple liqueur), and apple juice shaken with lemon and chilled in a coupe - et voila! Served with your own slice of the big apple.



THE NIGHTHAWK OF NOMAD ESPRESSO MARTINI | \$10

Puts other coffee drinks to shame. Locally brewed Kahwah cold-brew combined with Tito's grain-free vodka, Mr. Black Coffee Liqueur, and a dash of simple syrup. Start your engines!!!



2 WAYS TO FROSÉ

DITCH PLAINS CLASSIC | \$9

Traditional frozen rosé w/ vodka, lemon, and a hint of elderflower.



STRAWBERRY MINT FROSÉ | \$9

A riff on the classic w/ juicy strawberries and refreshing mint to cool you down on a hot day.