

PLUCKY DRINKS & COCKTAILS

Summer 2008

THE MARTINEZ- The grand-daddy of the gin martini, this one dates back to the mid 1880's. Equal parts Tanqueray #10 London Dry gin and noilly prat sweet vermouth, a splash of maraschino liqueur, and a dash of Angostura bitters. Cocktail glass. \$9.50

NEGRONI- Created by the Italian Count Camillo Negroni in Florence circa 1910. He was a gambler, a cowboy and a raconteur, and he mixed a fine drink. The perfect aperitif. Tanqueray #10, Campari and sweet vermouth with an orange peel. Up or rocks, your choice. \$9.00

FRENCH 75- Created around WWI and named after an artillery piece of the same name, the original recipe is hotly contested. Some say gin, some say cognac. Either way it hits with remarkable precision. We like the brandy. Hennessy VS, fresh lemon juice, simple syrup and champagne, served over ice in a wine glass. \$9.50

HEMINGWAY DAIQUIRI- From El Floridita Bar in Havana, crafted for Papa Ernest himself. He took his frozen and without sugar. We like ours chilled and with a little less bite. 10 Cane rum, maraschino liqueur, fresh lime, fresh grapefruit, simple syrup. \$9.50

SEXY SADIE – A drink fit for a leap year...G'Vine Gin, Black Lime Syrup, Frangelico, Fresh Lime Juice, served over ice. \$10.00

WATERMELON RED HOT – This refreshing cocktail will bring you back in time. Watermelon Red Hot juice and Grey Goose Vodka. Served up, garnished with a pickled watermelon rind and fresno pepper. \$11.00

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SOMERSET SIDECAR- Our spin on the art-deco classic.

Laird's Reserve 12 year-old Apple Brandy, Cointreau, Hazelnut liqueur, fresh lemon. Served up, chilled with a rim of hazelnut sugar. \$12.00

THE RHUBERRY – Just like its name, this drink is short and simple: A blend of local strawberry & rhubarb infused rum, a touch of fresh lime juice & club soda, served on the rocks. \$9.00

BUBBLIN' BROWN SUGAR- A Caribbean take on the Champagne Cocktail. Housemade dark ginger syrup, peach and orange bitters, Gruet blanc de noir. \$10.00

BLUES FOR THEA- Our Blues is sure to chase away yours...Stolichnaya Blueberi vodka, Gozjo Amaretto, fresh blueberries and sage, lemon juice and Peychaud's New Orleans bitters. Straight up or on the rocks. \$11.00

XOCTL (COC-TEL) - Named for a Mexican princess renowned for her mixological prowess whose name some say is the origin of the word cocktail. Whether fact or fiction, this one is for her . Partida Reposado Tequila, Belle de Brillet pear liqueur, pear puree & lime juice. Rimmed with Mexican spiced salt. \$12.00

"PLUCKY"– adj.- Having or showing bravery and spirit in trying circumstances. A couple of these will certainly keep your courage up. Grey Goose L'Orange, Cointreau, fresh lime and Blood Orange puree, with a dash of orange bitters. Up and Cold, with limes. \$11.00