

# ÉLIXIRS

## CLASSIQUES

- 120 South** 12  
*Our version of the Champagne Cocktail, with a bit more action!*  
**Vachiron & Clerc Blanc de Blancs, Aperol, Grand Marnier, Sugar, Bitters**  
*An ideal complement to our Blue Point Oysters or Diver Scallops*
- Sage Collins** 12  
*Jerry Thomas' 1876 book "The Bartender's Guide," was the first to list the Tom Collins recipe.*  
**Plymouth Gin, St. Germain, Lemon, Sage Syrup**  
*An ideal complement to our Pork Belly or Duck Cassoulet*
- Margarita** 14  
*This cocktail has a racy history surrounding its origin. But, all the stories have similar "M.O.," to impress a woman.*  
**Patron Reposado Tequila, Mezcal, Agave Nectar, Lime, Bitters**  
*An ideal complement to our Diver Scallops or Coq au Vin*
- Negroni** 14  
*This cocktail was invented by Count Camillo Negroni in 1919 in Florence, Italy. Orson Welles described it as: "The bitters are excellent for your liver, the gin is bad for you. They balance each other."*  
**Beefeater 24 Gin, Campari, Carpano Antica Formula, Bitters**  
*An ideal complement to our Diver Scallops or Coq au Vin*
- Sazerac** 12  
*Cited as the first cocktail ever invented in America, it is also the oldest known cocktail and was created by John Gertsen.*  
**Apricot-Infused Maker's Mark Bourbon, Pernod, Peychaud's Bitters, Syrup**  
*An ideal complement to our Potato Gnocchi or Yukon Gold Boulanger*
- Manhattan** 14  
*All agree that this cocktail is a New York native. But, the details are surrounding its inception are varied. We have added to Jerry Thomas' recipe to stir up this classic cocktail.*  
**(ri) Rye, Carpano Antica Formula, Orange Curacao, Bitters**  
*An ideal complement to our Bouillabaisse*

## MODERNES

- Liberté Cocktail** 12  
**Absolut Pear Vodka, St. Germain, Champagne, Lemon**  
*An ideal complement to our Duck Confit or East Coast Loin*
- Crimson** 13  
**Absolut Citron Vodka, St. Germain, Raspberry/Tarragon Puree, Lemon**  
*An ideal complement to our Tuna Ceviche*
- Provence** 14  
**Plymouth Gin, Carpano Antica Formula, Maraschino, Provance Bitters**  
*An ideal complement to our Atlantic Salmon or Short Rib Beef Bourguignon*
- Rittenhouse Sour** 12  
**(ri) Rye, Red Wine, Lemon, Soda, Syrup**  
*An ideal complement to our Diver Scallops*
- Autumn's Fashioned** 13  
**Jim Beam Bourbon, Ginger, Pear, Cranberries, Sugar**  
*An ideal complement to our New York Steak Salad*
- A Ruby in the Fall** 13  
**Cruzan #9 Spiced Rum, Ruby Port, Aperol, Pear & Agave Nectar, Lemon, Cinnamon**  
*An ideal complement to our New York Steak Salad*

## SANS ALCOOL

- Homemade Gingerale** 7  
*Spicy ginger purée added to club soda and accented with freshly squeezed lime juice*
- Lemon Mango Mist** 6  
*Blend of freshly squeezed lemon juice, mango purée, angostura bitters and club soda*
- Virgin Mary** 6  
*A savory mix of tomato juice and spices comes alive in our signature House-made Bloody Mary mix*

Compliments of Marc Yanga, Master Mixologist