

SIGNATURE COCKTAILS

JUNE 2016

Our signature cocktails are created by our staff. We update them on the 5th of every month. They are meticulously designed using fresh, seasonal ingredients. Get them while you can.



HAPPY HOUR MON-FRI 4PM-7PM

\$2 OFF SIGNATURE COCKTAILS

 **CAPITAL BLUSH**
Blue Capital Gin, house-made basil-lemongrass syrup, fresh lime juice

 **CHARTREUSE MOJITO**
American Fifth Spirits Herbal Liqueur, fresh lime juice, Laughing Crane Farms mint, soda, sugar

 **CHERRY SMACKEREL**
Vanilla Fat Five White Whiskey, fresh lime juice, tart cherry juice, maraschino cherries, simple syrup, brown sugar


 **GINPHONY**
Capital Gin, American Fifth Spirits Ginger Liqueur, fresh lemon juice, mint simple syrup, house-made absinthe tincture, maraschino cherry, Laughing Crane Farms mint, fresh ground star anise


 **HURRICANE**
Turtleback White Rum, mango nectar, house-made orgeat, fresh lemon juice, house-made grenadine

 **JACK ROSE TWIST**
Cinnamon Fat Five White Whiskey, apple juice, fresh lemon juice, house-made grenadine, fresh ground cinnamon, Peychaud's bitters

 **LUGNUT COLADA**
Turtleback White Rum, American Fifth Spirits Amaretto, fresh lime juice, simple syrup, coconut cream, house-made orgeat

 **PAD THAI**
HUE Vodka, chili sauce, fresh lemon juice, simple syrup, peanut butter, coconut milk
**Consuming raw or undercooked eggs may increase your risk of foodborne illness*

 **PUNCH RICK**
Turtleback White Rum, fresh lime juice, simple syrup, Angostura bitters

 **SYBARITE**
Fat Five White Whiskey, American Fifth Spirits Barrel-aged maple syrup, brown sugar/black fig syrup, lemon juice, over-steeped tea

 **TENDERHEARTED**
Capital Gin, honey syrup, blackberries, rosemary, juniper berries, lemon

STANDARD COCKTAILS

 **BUTTER BEER** – Butterscotch InHUEsion, Faygo Creme Soda

 **CINN & BERRY IT** – HUE Vodka, Cinnamon Fat Five White Whiskey, muddled strawberry, simple syrup, house-made sour mix


 **CUCUMBER BASIL MARTINI** – Cucumber Basil InHUEsion, lemon juice, soda water

 **EMPIRE** – Barrel-aged Capital Gin, American Fifth Spirits Curacao, simple syrup, over-steeped tea, orange bitters

 **EYJAFJALLAJÖKULL (THE ICELANDIC VOLCANO)** – Capital Gin, lingonberry jam, honey, ginger beer, ground cardamom

 **FULL COUNT** – Blood Orange HUE Vodka, Lemon HUE Vodka, lemon juice, orange juice, simple syrup, lemon & orange bitters
**Consuming raw or undercooked eggs may increase your risk of foodborne illness*

 **GIMLET U540** – Lemon InHUEsion, blueberries, fruit simple, simple syrup, lime juice

 **THE GINGER** – Ginger InHUEsion OR Fat Five White Whiskey, ginger beer, ginger syrup, lime juice

 **GUNFIRE** – Turtleback White Rum, black tea, mint simple syrup

 **HEMINGWAY** – Turtleback White Rum, fresh lemon juice, fresh lime juice, simple syrup

 **HONEY BASIL DON'T CARE** – HUE Vodka, honey syrup, lemon juice, basil, muddled blackberry, soda

 **KENTUCKY PEAR** – Fat Five White Whiskey, pear juice, apple juice, simple syrup


 **LIQUID STRAWBERRY** – Turtleback White Rum, fresh strawberry, fresh lemon juice, fresh lime juice, simple syrup

 **MINT JULEP** – Fat Five White Whiskey, mint simple syrup, house-made rye syrup, fresh mint leaves

 **PLEASANTLY PEACHY** – American Fifth Spirits Peach Schnapps, American Fifth Spirits Whiskey Cream, Cinnamon Fat Five White Whiskey, American Fifth Spirits Amaretto, peach puree, Faygo Crème Soda

 **RHUBARBARANN** – Rhubarb HUE Vodka, Faygo Creme Soda, muddled strawberry

 **SALTED CARAMEL WHITE RUSSIAN** – HUE Vodka, American Fifth Coffee Liqueur, half & half, caramel/sea salt syrup

 **SEA FOAM** – HUE Vodka, house-made sour mix, simple syrup, American Fifth Spirits Blue Curacao, pineapple juice, orange, lime, lemon

 **SPICY MARKEL** – Habanero InHUEsion, pineapple juice, muddled serrano peppers, cilantro

