

BANK

CAFÉ AND BAR

To-Go Cocktails

Bottled Cocktail For 2: Not Your Daddy's Old Fashioned

2 oz. Redemption Rye
.5 oz. Averna
.5 oz. Allspice Dram
.25 oz. Burley Root beer Syrup
4 dashes cinnamon bitters
Open bottle and pour into rocks glass with large ice cube.
Garnish with Orange Peel, Brandied Cherry
(2 servings per bottle)
\$34

Turtledove Paloma

2oz. Tres Agaves
0.75oz Pink Peppercorn Syrup
1oz. Fresh Grapefruit Juice
0.25oz Lemon Juice
Serve up, garnish with 5 peppercorns
\$18

Ken's Favorite Negroni

2oz. Botanist Gin
1oz. Carpano Botanic Bitter (Campari)
1oz. Chef's Amaro #3
Pour over Large Cube, Garnish with Orange Peel
\$18

Golden Fleece (Treasure of the Argonauts)

2oz. Argonaut Brandy
0.75oz Cointreau
0.75oz Lemon Juice
0.5oz Rosemary Syrup
Pour over Large Cube, garnish with lemon peel & Rosemary Sprig
\$18

Pear Necessities

2oz. Titos Vodka
0.75oz Lime Juice
1oz. St. George Spiced Pear Liqueur
0.25oz Turbo Syrup
Bar Spoon of Spice Mix
Topped w/ Fever Tree Ginger Beer, garnished with Pear Chip
\$18

BANK Manhattan

2oz. Larceny Bourbon
1oz. Carpano Antica
Angostura Bitters
Serve up, Garnish with Brandied Cherries
\$18

Black Magic

3oz. Fresh Black Truffle Infused Titos Vodka
0.25oz. Lilet Blanc
Serve up, Garnish with Lemon Twist
\$30