

# COCKTAILS

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<b>CRY ME A RIVER</b> 2oz	17
[fruity, sweet, citrusy, nutty] writer's tears, apricot brandy, lemon juice, pear juice, almond bitters	
<b>VIRIDIAN CITY</b> 2oz	17
[floral, bubbly, citrusy] cucumber infused ketel one, lime juice, bottega, celery bitters	
<b>BACKCOUNTRY BOULEVARDIER</b> 2oz	17
[sweet, bitter, smokey, herbal] bulleit bourbon, house blend sweet vermouth, campari, amaro montenegro, talisker 10yr	
<b>FLOWERS IN HER FOOTSTEPS</b> 2oz	17
[floral, citrus, light, delicate] empress, maraschino, grapefruit juice, lemon juice, lavender bitters, orange floral water	
<b>TWILIGHT STAR</b> 2oz	16
[sweet, chocolate, tannic, floral] star of bombay, crème de cacao, chamomile tonic syrup, cantina di negrar, cranberry juice	
<b>THE WYVERN</b> 2oz	15
[citric, herbal, sweet, nutty] bulleit rye, amaro montenegro, honey lemon cordial, walnut bitters	
<b>NARCO POLO</b> 2oz	19
[citrusy, smokey, spicy, tropical] don julio blanco, lime juice, pineapple juice, grand marnier, montelobos, tabasco & chilli syrup, ginger beer	
<b>PB &amp; J*</b> 2oz	18.5
[sweet, nutty, fruity, umami] peanut butter infused ron zacapa 23yr, chambord, bacardi spiced rum, demerara syrup, grapefruit juice	
<b>OAXACA'S PROBLEM</b> 2oz	19
[herbaceous, citrusy, spicy, light] don julio reposado, green chartreuse, dry curacao, egg white, grapefruit juice, lime juice, grapefruit bitters, tabasco	

\*food allergy; our cocktails may contain peanut or nut tree traces, please ask your server if you have any concerns.



# UVA CLASSICS

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<b>CAIPIRINHA</b> 2oz	17
[citrusy, boozy, refreshing, acidic] avua cachaça, raw sugar cube, fresh limes	
<b>FRENCH 76</b> 2oz	16
[bubbly, citrusy, refreshing, sweet] stolichnaya, lemon juice, simple syrup, bottega	
<b>NAKED &amp; FAMOUS</b> 2oz	17
[citrusy, smokey, herbaceous, sweet] aperol, stregga, lime juice, montelobos	
<b>GIBSON MARTINI</b> 2oz	16
[boozy, light, refreshing, acidic] tanqueray no.10, noilly pratt, pickled onion brine	
<b>ADONIS</b> 2oz	15
[tannic, dry, smooth, sweet] tio pepe, cocchi di torino, orange bitters	
<b>BLACK MANHATTAN</b> 2oz	16
[spicy, herbaceous, boozy, smooth] bulleit rye, amaro averna, angostura bitters, orange bitters	
<b>CORPSE REVIVER NO.2</b> 2oz	17
[citrusy, fruity, boozy, floral] tanqueray, lemon juice, cointreau, lilet blanc, absinthe	
<b>BLUE BLAZER</b> 2oz	20
[fire, boozy, lightly smoked, orangey] black bottle, talisker 10yr, simple syrup, angostura bitters, orange bitters, filtered water	



# NON-ALCOHOLIC COCKTAILS

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## **CHAI SOUR**

[spiced, citrusy, floral, light]

chai tea, spiced syrup, lemon juice, egg white, cardamom

8

## **GINGER & THYME SPRITZ**

[herbaish, spicy, fruity, bubbly]

lime juice, ginger beer, thyme syrup, plum & rootbeer bitters

8

## **NY SOUR**

[light, floral, herbal, fruity]

lemon juice, maple syrup, egg white, assam black tea, vanilla essence, pomegranate juice

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# WORLD WHISKEY FLIGHT

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## **THREE WHISKEY POURS 30**

### **BOURBON — BASIL HAYDEN**

medium dry tannic bite and rye spice with light wood and orange notes. as it expands, you find notes of peach and vanilla. toward the back of the throat, oak, black pepper, and vanilla and orange marmalade dominate.

### **RYE — MICTER'S**

cinnamon and pepper followed by vanilla and sweet cherries. bits of orange with dry oak and rye spices. adding water brings more of the cherry notes forward. creamy and smooth finish on the back palate.

### **SCOTCH — TALISKER 10YR**

it's a bonfire of peat crackling with black pepper, with a touch of brine and dry barley. a welcome delivery of orchard fruit provides a delicate and beautiful balance. toward of the back palate cherry and light nutmeg is evident to deliver a warm finish.

