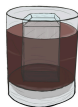
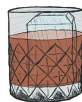


# BOOZY & HONEST <sup>20Z</sup>



## COFFEE & CIGARETTES<sup>1</sup>

*Bourbon, Amaro,  
Coffee Vermouth,  
Tobacco Bitters, Smoke [17]*



## PARDON MY FRENCH<sup>2</sup>

*Cognac, Bourbon,  
St-Germain,  
Angostura, Peat [18]*



## BLEEKER & BROADWAY<sup>3</sup>

*American Rye,  
Spiced Cherry  
Amaro, Vermouth,  
Chocolate [21]*

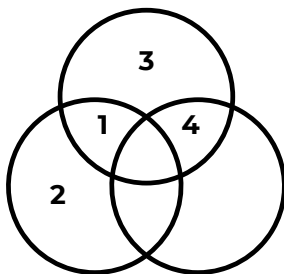


## LEFT LANE<sup>4</sup>

*Chamomile Akvavit,  
Burdock Tincture,  
Bianco Vermouth,  
Grapefruit Oil [18]*

LUSH

SMOKY



BITTER

# FRESH & LIVELY

20Z



## STAR GIRL<sup>1</sup>

*Vodka, Pomegranate,  
Dry Curacao, Vanilla,  
Lime [16]*



## DANCING MACHINE<sup>2</sup>

*Bombay Sapphire Gin,  
Amaro Nonino, Sherry,  
Pear Syrup, Lemon [17]*



## DESPERADO<sup>3</sup>

*Mezcal, Tequila,  
Strega, Amaro Nonino,  
Grapefruit, Egg White,  
Angostura [20]*

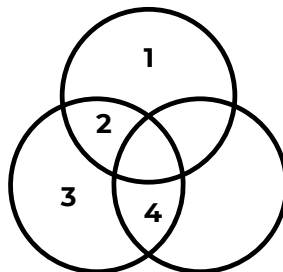


## YESTERDAY ONCE MORE<sup>4</sup>

*Akvavit, Lemon,  
Prosecco, Malbec,  
Egg White [17]*

JUICY

SOUR



EFFERVESCENT

# OFFBEAT & PLAYFUL

20Z



## THERE, THERE<sup>1</sup>

*Fernet Branca, Amaro  
Montenegro, Strega,  
Lime [17]*



## DOCTOR'S NOTE<sup>2</sup>

*Irish Whisky, Amaro,  
Earl Grey, Cereal Milk,  
Black Walnut, Egg [16]*



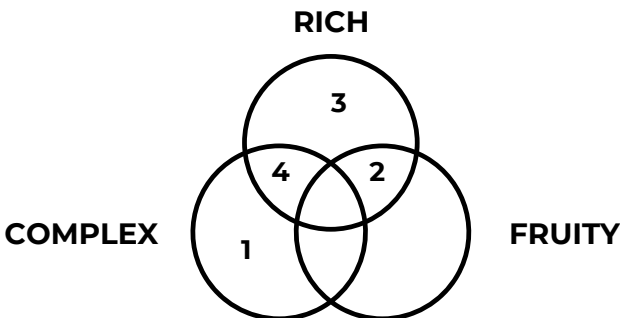
## FILTHY/GORGEOUS<sup>3</sup>

*Mezcal, Brown Butter Apple  
Brandy, Hot Apple Cider,  
Sweet Vermouth, Dry Curacao,  
Winter Spice, Cream [21]*



## WINTER IN MILAN<sup>4</sup>

*Fernet Branca, Dark Rum,  
Cynar, Vanilla, Egg, Mint  
[18]*



# CLASSICS

20Z



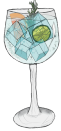
## LAST WORD<sup>1</sup>

*Bombay Sapphire Gin,  
Green Chartreuse,  
Maraschino Liqueur,  
Lime [23]*



## GT ESPRESSO MARTINI<sup>2</sup>

*Grey Goose Vodka,  
Amaro, Espresso,  
Kozel Dark Syrup,  
Cacao & Vanilla [18]*



## GT G&T<sup>3</sup>

*Bombay Sapphire Gin,  
Elderflower, House Tonic,  
Lemongrass, Cucumber,  
Herbs & Citrus [16]*

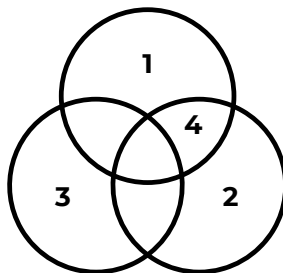


## ROBBY RARE AF<sup>4</sup>

*Aberlour A'Bunadh  
Scotch, Carpano Sweet  
Vermouth, Angostura  
Bitters, Amarena Cherry  
[40]*

## HERBACEOUS

BOTANICAL



ENERGIZING

# ABSINTHE SERVICE

Absinthe is a potent and aromatic spirit commonly characterized by its liquorice flavour, derived from botanicals and herbs like anise and fennel.

The traditional method for enjoying absinthe involves a few specific steps, often referred to as the "absinthe ritual."

The absinthe ritual begins by placing a sugar cube on a slotted spoon over a glass containing absinthe. Ice-cold water is then slowly dripped over the sugar cube, causing a louche to develop—the absinthe turns cloudy as a result of essential oils being released from the herbs in absinthe. Once the desired dilution is achieved, you can sip on your absinthe and enjoy.

**Lucid, France** [27]

