

Cocktails & Spirits

Our cocktail list is inspired by the classics crafted before and after American Prohibition.

Our artisanal spirits and liqueurs are hand-selected by taste - our bartenders craft beverages of exceptional quality and value.

I never drink anything stronger than gin before breakfast.

W.C. Fields

COCKTAILS

sparkling cocktails

apricot blossom 9

Bisol Jeio Prosecco, Maison Surrenne Petit Champagne Cognac, apricot liqueur

Summer bubbly inspired by William 'Cocktail' Boothy, self-proclaimed "Presiding Deity at the Hotel Rafael"

poire rosé 9.5

Gruet Sparkling Rosé, St. Germain, pear liqueur

Bubbly, beautiful and delicious, with just a touch of the round sweetness we love in ripe summer pears

gin

in fine spirits cocktail 9

Ransom Old Tom Gin, North Shore Aquavit, egg white, lemon, house bitters

The house specialty is a refreshing, nuanced flip blending Oregon Gin and locally produced Aquavit

secret garden 10

Brokers Premium London Dry Gin, Domaine de Canton, sage syrup, grapefruit juice, clove bitters

Step through overgrown ivy into Burnett's magical world with this fresh, herbal, luxurious cocktail

violette fizz 8

12 Bridges Gin, crème de violette, lemon, Fever-Tree club soda

A floral and refreshing classic featuring the liqueur made from alpine Queen Charlotte and March violets

fresh & clean 10

North Shore Gin No. 6, Aperol orange liqueur, lemon, Peychaud bitters

As an aperitif or a patio sipper – you'll feel cooler than Freddie Jackson sippin' a milkshake in a snowstorm

cloister

North Shore Gin No. 11, Chartreuse, grapefruit & lemon juice

A new classic highlights bright citrus with the "Elixir of Long Life" from the monks in Tarragona

11

4-part play 9

Hayman's Old Tom Gin, St-Germain elderflower liqueur, grapefruit and lime juices

Our current staff favorite – this drink puts four honest ingredients together and lets them shine

bronx

Death's Door Distilled Gin, sweet vermouth, dry vermouth, orange juice

Published in the *Old Waldorf Astoria Bar Book*, and named for the Bronx Zoo: a perfect gin martini with OJ.

10

sneaky peat 11.5

Zuidam Genever, Lillet Blanc, Benromach Single-Malt Scotch Whisky

Pre-prohibition Chicago bartenders used a subtle rinse of scotch in martinis for a smoky accent on the palate

rum

daiquiri 9

La Favorite Rhum Agricole, lime, sugar

A classic favored by J.F.K. and Hemingway - we serve ours up and very chilly (not frozen or blended)

caipiriNNha 8

Ypióca Cachaça Crystal, lime, brandied berries, amarena cherry syrup

A little Brazilian countryside drink updated with a touch of Sicilian love from our neighbors Nick & Natalina

tempest 8.5

El Dorado 5-year Aged Rum, house falernum, Blenheim's ginger ale, lime

An update of the national drink of the Bahamas, with a focus on the stormy side

planter's cocktail 8

Ron Botron Etiqueta Blanca Rum, Batavia Arrack van Oosten, lemon, brown sugar syrup

Traditional Central American farm-hand drink with real "pirate rum" – a sure cure for *bruuutal* summer heat

tequila/mezcal

de amor 9

Zapopan Tequila Silver infused with damiana, hibiscus, and vanilla; egg white, bitters

Three aphrodisiacs mingle in this smooth, frothy love letter to the classics

starting mañana 9

Zapopan Tequila Silver, Aperol orange liqueur, lime, organic orange marmalade, Angostura bitters

Why not put off today what you can procrastinate tomorrow?

sticks+stones 9.5

Partida Reposado Tequila, sweet vermouth, Heering cherry liqueur, grapefruit

"...may break my bones but a little tequila will never hurt me!" – recipe courtesy of Peter Vestinos

fresas coctel 12

Del Maquey Mezcal "Chichicapa", Koval American Oat grain spirit, agave nectar, lime, strawberry

Oaxacan spirit tradition meets Austrian spirit tradition (distilled in Chicago) for a smokin' fresh summer drink

whiskey

manhattan 8

Rittenhouse Rye 100, sweet vermouth, Angostura bitters, house-brandied cherry

Lady Churchill's 1870s political fundraiser introduced this unimpeachable classic, the 'king of cocktails'

old-fashioned 8.5

Wasmund's American Single Malt Whisky, demerara syrup, house bitters, irregular ice

Imported from Kentucky to the bar at the Waldorf Astoria. You'll know why this stays the test of time

germania club 10

Templeton Rye, apricot & honey syrup, lemon, mint, irregular ice

Inspired by honeyed apricot flavors of German Auslese Riesling, the Chicago sun, and classic smash drinks

sazerac cocktail 11

Templeton Rye, Kübler Swiss Absinthe Supérieure, Peychaud's bitters

From the French Quarter –older than the Hurricane. Cool, light and sweet, with a warm and spicy finish

deshler 9.5

Rowan's Creek Bourbon, Prunier Liqueur d'Orange, Lillet Rouge

A London post-Prohibition treat – smooth, sweet, tart – disappears at dangerous speeds

run for the roses 10

Old Weller Bourbon, Koval Rose Hip Liqueur, demerara syrup, house bitters

The Derby may be over, but summer weather begs for a julep as smashing as this one

vodka

moscow mule 9.5

Hangar One Vodka, Blenheim's 1903 Hot Ginger Ale, mint

1940s Hollywood cocktail that switched America from gin to vodka. Enjoy the spicy and delicious kick

upside-down vesper 9

Gvori Vodka, Brokers Premium London Dry Gin, Lillet Blanc

Bond's *Casino Royale* martini never goes out of fashion, even upside-down.

NoFo flip 8

Lovejoy Vodka, mint syrup, lemon, egg white, flamed grapefruit bitters

A new northside classic sourced with ingredients north of the 41st parallel – enjoy the frothy lemon meringue

market fizz 8.5

North Shore Vodka, Andersonville Farmer's Market fresh fruit, lemon, Fever-Tree club soda

Drink local! Local produce provides a fresh splash in this classic fizz recipe

COCKTAILS

neighbor favorites

side car 9

Maison Surrenne Cognac, Prunier Liqueur d'Orange

Named for an eccentric army captain chauffeured around in a motorcycle sidecar. A smooth, cozy ride

rye on rye 9

Founder's Red's Rye Ale, house barrel-aged Wasmund's Rye Spirit, house falernum, lemon

For beer geeks and cocktail aficionados: a craft brew cocktail marrying rye whiskey and rye pale ale

swedish mary 10

North Shore Aquavit, spicy bloody mary mix

In homage to Andersonville, we update the "Mary" with the complex spices of Aquavit, a Scandinavian staple.

the good life 11

North Shore Aquavit, Domaine de Canton, demerera syrup, lime, house bitters

Mellow spices & ginger nuances compliment the subtle sweetness of our housemade demerera syrup

punches

pimm's cup 9

Pimm's No. 1 Cup, Fever-Tree bitter lemon soda, cucumber, strawberry, lemon, mint

Still based on the 1823 No. 1 seret recipe, and still the cocktail of Wimbledon after over 120 tournaments

pisco punch 8 / 45 bowl

Pineapple-infused Inca Gold Pisco, mint syrup, lemon juice, nutmeg

Refreshing South American brandy punch – great on the patio and to share with the gang (bowl serves 6-8)

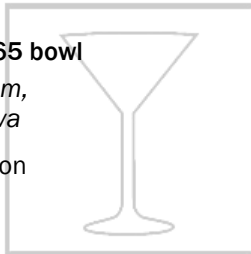
house punch

Maison Surrenne Cognac, Cockspur Jamaica Rum, Batavia Arrack von Oosten, green tea, citrus, cava

The In Fine Spirits take on a classic: Old Plantation Punch – serves 6-8



65 bowl



absinthe cocktails

corpse reviver no. 2 11

North Shore Distiller's Gin No. 6, North Shore Distiller's Sirène Absinthe

A citrusy and aromatic masterpiece that performs a lithe, spirited dance across your tongue

attention 9

Broker's Premium London Dry Gin, crème de violette, dry vermouth, Kübler Swiss Absinthe Supérieure

A juniper forest, violets underfoot, a whiff of citrus and a touch of anise. Served up with a beautiful violet hue

absinthe service

Kübler Swiss Absinthe Supérieure 11

North Shore Distillery Sirène Absinthe 11

La Muse Verte Absinthe Traditionnelle 11

Trillium Absinthe Supérieure 11

St. George Spirits Absinthe Verte 15

About absinthe service

Four people can be served with each drip fountain, with spoons, absinthe sugar and traditional French Pontarlier glasses. Intrigued?

- Yes, absinthe is legal in the US.
- The absinthes we carry do contain the botanical extract of wormwood. It doesn't cause hallucinations, but it is typically distilled at around 120 proof. Be forewarned.
- No fire is involved in our classic presentation.