

Eveleigh's Fall 2015 Cocktail Menu

Celebratory:

- **The Thorn**
Vodka, Aperol, Fresh Lemon, Passion Fruit
- **Eveleigh Lemonade**
Chamomile-Infused Tequila, Cocchi Americano, Combier, Fresh Lemon, Touch Of Honey

Quick & Cunning:

- **Beefeater & Tonic**
Beefeater Gin with House-Made Tonic
- **Cyrus Noble Whiskey & Ginger** (On Draught)
Whiskey, Freshly Pressed Ginger Juice

Swipe Right:

- **Mexican Motel Room**
Mezcal, Homemade Tepache, Creme De Banane, Chocolate Chili Bitters
- **Time Of My Life**
Fino Sherry, Strawberry Vermouth, Red Hot Preserved Cucumber

Thought Provoking:

- **The Fender**
Ramp-Infused Ford's Gin, Dolin Dry Vermouth, Pickled Ramp Garnish
- **El Borachito**
Your Choice Of Tequila Or Mezcal, Calisaya, Punt E Mes, Carpano Antica, Orange Essence

Porch Sipper:

- **Dark Arts** (\$15)
Blended Scotch, Nocino, Black Lime, Yuzu Bitters
- **Opium** (\$13)
Pow Wow Botanical Rye, Amaro Zucca, Sweet Vermouth, Blistered Rhubarb Bitters

#Ballerstatus:

- Van Winkle Special Reserve, 12 Yr (\$95)
- Whistle Pig "Old World" (\$30)
Special Release - French Sauternes Cask Finish
- Armagnac, Sempe, 1975 (\$45)

**All cocktails \$12 unless otherwise noted.*