

## **BITTERCUBE COCKTAILS**

These cocktails make use of botanicals strained during the bitters making process as well as juices adjusted to lemon and lime strength by utilizing peeled citrus waste. Feel free to also order from the Heirloom recipe cards.

### **MANHATTAN- 12**

Cherry bark vanilla bourbon, sweet vermouth, black cherry

### **GIMLET - 10**

Chamomile-cinnamon gin, acidified grapefruit, sea salt

### **SAZERAC - 13**

Orange-coriander rye whiskey, cognac, absinthe

### **OLD FASHIONED - 13**

Trinity whiskey blend, muscovado, bitters

### **A&W AMERICANO - 10**

Birch-sarsaparilla brandy, sweet vermouth, muscovado seltzer, meringue cookie

### **SNAIL MAIL - 11**

Jamaican No.1 & 2 spiced rum, lime, honey, sparkling wine

### **BOBBY BURNS - 12**

Cinnamon-nutmeg scotch, sweet vermouth  
Heirloom Alchermes

### **FLORECITA - 11**

Chipotle-cacao tequila, lemon, demerara, black salt  
Heirloom Creme de Flora

### **THE PEOPLE'S ELBOW - 13**

Pineapple Amaro, rum, acidified orange, demerara  
Manzanilla sherry, Cherry Bark Vanilla Bitters

### **BAKED ALASKA - 12 - barrel aged**

Bombay Sapphire, Heirloom Genepy, honey  
Cherry Bark Vanilla Bitters

## **HIGHBALLS / NA / MISC**

### **TAILOR MADE HIGHBALLS**

#### **TONIC- 9**

Bombay Sapphire, cinnamon, peppermint, lemongrass

#### **BOTANICAL SELTZER - 9**

Grey Goose Vodka, banana, calamansi, mint

#### **MILWAUKEE MULE - 9**

Modest Vodka, orange, vanilla, chocolate, cinnamon

### **N/A LIBATIONS**

- Add Vodka, Gin, White Rum or Tequila for \$4

#### **BITTERCUBE SELTZER - 2**

Carbonated water with your choice of bitters

#### **GOLDEN EAGLE - 6**

Acidified grapefruit, honey, rosemary, lemon verbena  
Marvel Bar Bitters

#### **ROSEMARY VERBENA SODA - 4**

Sage, thyme, honey

### **BEER**

#### **CREAM CITY BRIX - 6**

Enlightened Brewing Co. - Cream Ale - 5% ABV

-Try it with a few dashes of bitters

### **DEALER'S CHOICE**

Confess your deepest desires  
or leave it up to the bartender...

### **SNACKS**

#### **EAST SHORE PRETZELS - 2**

Classic or Cajun seasoned

- Add a 1oz dipping jar of mustard for \$2