

# SAZERAC LIQUID MENU

## FEATURED SPIRIT: GIN TIMES

### Summer of Gin!

“No spirit is associated with “Spring” more than Gin. This easily mixable, juniper berry flavored, herbal tonic has the perfect taste and characteristics for use when mixing up your favorite warm weather cocktails. Whether it’s the simple Gin and Tonic or the more advanced Aviation, you can’t go wrong with Gin. On the most basic level, Gin is a clear alcoholic spirit distilled from grain or malt and flavored with juniper berries. In the United States, it must be at least 40% ABV (80 proof) and possess the flavor of juniper berries. Originally used for medicinal purposes, 11th century monks distilled a spirit that they flavored with juniper berries, chosen because of their flavor and the assumption that they had medicinal properties. Dutch Physician Franciscus Sylvius is widely known as the inventor of Gin. The Dutch also believed that the drink had medicinal qualities. By the late 1600’s there were over four hundred distilleries in Amsterdam making Gin with juniper berries, anise, caraway, coriander and other herbs and spices. They believed that drinking Gin would help cure kidney problems (ironically), stomach problems and gout. English troops, while battling the Spanish in the Eighty Years’ War, discovered Gin in Holland. They would drink it before battles because of its assumed calming effects and for its purported medicinal purposes. The Britons obviously felt strongly about this spirit and its effects because once it was brought back to England, many distilleries opened up and it has since become their most historically produced spirit.”

Please enjoy these Sazerac Original Cocktails Featuring Gin.

<b>GOSSAMER</b> .....	12
<i>Tanqueray Gin, St. Germain Liqueur, Campari, Lemon Juice, Egg White Foam</i>	
<b>SPRING FLING</b> .....	14
<i>Junipero Gin, St. Germain, Maraschino Liqueur, Lemon Juice, Cilantro, Orange Bitters</i>	
<b>PAINTED LADY</b> .....	16
<i>Beefeater 24 Artisan Cut Gin, Dry Vermouth, Yellow Chartreuse, Green Chartreuse, Orange Bitters</i>	
<b>KIRSCH BERRY BRAMBLE</b> .....	16
<i>Hendrick’s Gin, Maraschino Liqueur, Schladerer Edel-Kirsch, Lime Juice, Orange Bitters</i>	

Please enjoy these Classic Cocktails Featuring Gin.

<b>NEGRONI</b> .....	10
<i>Ford’s Gin, Campari, Sweet Vermouth</i>	
<b>AVIATION COCKTAIL</b> .....	12
<i>Aviation Gin, Luxardo Maraschino Liqueur, Crème de Violet, Lemon Juice</i>	
<b>THE N° 3 MARTINI</b> .....	15
<i>N° 3 London Dry Gin, Dry Vermouth, Olive or Twist</i>	
<b>PLYMOUTH &amp; TONIC</b> .....	9
<i>Plymouth Gin, Fever-Tree Tonic Water, Lime</i>	
<b>HAYMAN’S OLD TOM COLLINS</b> .....	9
<i>Hayman’s Old Tom Gin, Lemon Juice, Soda Water, Simply Syrup</i>	
<b>VESPER</b> .....	10
<i>Bombay East Gin, Effen Vodka, Lillet</i>	

# SAZERAC LIQUID MENU

## SPECIALTY COCKTAILS



<b>THE SAZERAC</b> .....	12
<i>The Traditional Cocktail of New Orleans: Old Overholt Rye Whiskey, Peychaud’s Bitters, Sugar, Lemon Peel, Absinthe Rinse</i>	
<b>RYE</b>   <b>SASKATOON</b> .....	13
<i>Rittenhouse Rye Whiskey, Fernet Branca, Dark Crème de Cacao, Angostura Bitters</i>	
<b>BLOSSOM OF MY EYE</b> .....	12
<i>Bulleit Rye Whiskey, Grand Marnier, Butterscotch Liqueur, Lillet, Orange Bitters</i>	
<b>BOURBON</b>   <b>COMMODORE N°4</b> .....	12
<i>Bulleit Bourbon, Chambord, Amaretto, Freshly Squeezed Lemon</i>	
<b>PRAIRIE FIRE COMPANION</b> .....	13
<i>Maker’s 46 Bourbon, Sweet Vermouth, Housemade Cinnamon Cordial, Tabasco, Angostura Bitters</i>	
<b>SCARLET PLANTAIN</b> .....	11
<i>Appleton Estate V/X Rum, Campari, Crème de Banana, Lemon Juice, Banana Chips</i>	
<b>RUM</b>   <b>GINGER FLIP</b> .....	12
<i>10 Cane Rum, Domaine de Canton, Muddled Fruit &amp; Berries, Egg White Foam</i>	
<b>TIKI CHIEF</b> .....	12
<i>Bank’s 5 Island Rum, Aperol, Lemon Juice, Almond Syrup</i>	
<b>COGNAC</b>   <b>THE MARINER</b> .....	14
<i>Hennessy VS Cognac, Cointreau, Cruzan Blackstrap Rum, Orange Bitters</i>	
<b>HEMINGWAY COBBLER</b> .....	15
<i>Espolón Blanco Tequila, Maraschino Liqueur, Grapefruit Bitters, Muddled Grapefruit and Lime</i>	
<b>TEQUILA</b>   <b>EQUINOX</b> .....	14
<i>Partida Reposado Tequila, Agave Nectar, Cayenne Pepper, Chocolate Bitters</i>	
<b>ZACATECAS</b> .....	11
<i>El Jimador Tequila, St. Germain, Orange Bitters, Lemon Juice, Prosecco</i>	
<b>BELL TOWN BRAWL</b> .....	11
<i>Suaza Hornitos Tequila, Cointreau, Muddled Bell Peppers, Lemon Juice</i>	
<b>4TH &amp; SPRING</b> .....	14
<i>Hangar One Vodka, Grand Marnier, Campari, Aperol, Flamed Orange Peel</i>	
<b>VODKA</b>   <b>VODKA MULE CUP</b> .....	14
<i>Ketel One Vodka, Pimm’s No. 1, Housemade Ginger Syrup, Simple Syrup, Lime Juice, Mint</i>	
<b>BY ANY OTHER NAME</b> .....	12
<i>Absolut Vodka, BroVo Rose Geranium Liqueur, Licor 43, Freshly Squeezed Lemon Juice, Peychaud’s</i>	
<b>FROST/NIXON</b> .....	12
<i>Effen Vodka, Domaine de Canton, Lemon Juice, Crème de Violette</i>	