

"The piano has been drinking (not me)" -Tom Waits

CHAMPAGNE COCKTAIL

(Adapted from Jerry Thomas- The Bartender's Guide 1862)

Brut Champagne, aromatic spiced sugar cube, dash of aged cognac

DIRTY GIBSON MARTINI

(Adapted from Jerry Thomas- The Bartender's Guide 1887)

Vodka stirred with house made olive brine and pickle juice Italian olives, and red pearl onions

SPICED PEAR TOM COLLINS

(Adapted from Jerry Thomas- The Bartender's Guide 1887)

Vodka infused with spiced pear shaken with meyer lemons and house made thyme syrup served tall with a splash of soda water

HOT TODDY

(Adapted from Allan Ramsay- The Morning Interview 1721)

Scottish Whisky, orange zest and winter spice infused acacia honey topped with hot water

CLOVER CLUB

(Adapted from the Stratford Hotel men's club Pennsylvania, 1911)

House made red currant and raspberry syrup shaken with London Dry Gin, lemon juice and egg whites

MEXICAN MULE

(Adapted from the Cock 'n' Bull Pub LA- Jack Morgan 1941)

Blanco tequila shaken with fresh pressed lime juice, and our spicy house made ginger beer

STORK CLUB

(Adapted from the Stork Club NYC- Sherman Billingsley 1929)

London Dry Gin gently infused with lemongrass and kaffir lime leaves shaken with mandarin liquor, orange marmalade, orange and lime juices

CROWN COCKTAILS

14.00