# PRESS 626 COCKTAIL MENU

Crafted by Allie Ehlers & Betty Gowans

## SEASONAL HOT COCKTAILS

### HOT TODDY $10
Orchard Chai Rum/ Lemon/ Honey/ Peach Brandy/ Chamomile Bitters

### SPEYSIDE HIGH $12
Monkey Shoulder Scotch/ Coffee/ Peanut Butter Pandan Orgeat/ Amaro Montenegro/ PX Sherry
Walnut Bitters/ Earl Grey Bitters/ Whipped Cream
(For Fans of not so Irish Coffees)

### CACAO CACAO $12
Boozy Spiced Cocoa Syrup/ Cinnamon/ Walnut Bitters/ Mole Bitters
Whipped Cream/ Nutmeg/ Your Choice Of Booze
(For Fans Of Adult Hot Chocolate)

### VENUS IN FURS $12
Banhez Mezcal/ Smith & Cross Rum/ Amontillado Sherry/ Sweet Vermouth/ Benedictine
Walnut Bitters/ Orange Bitters/ Sesame Oil

### DROPS OF JUNIPER $12
Beefeater Gin/ Lavender Syrup/ Lemon/ Rosewater/ Rosemary/ Soda Water

### SMOOTH TALK $12
Old Overholt/ Old Forrester/ Cardamaro/ Sweet Vermouth/ Angostura Bitters/Aztec Chocolate Bitters

### FANCY FACE $12
Monkey Shoulder Scotch/ Elderflower/ Orgeat/ Lemon/ Chamomile Bitters/Q- Tonic

### PAIN KILLER $10
Silver Rum/ Olorosso Sherry/ Coconut Cream/ Orange & Pineapple Juice/ Angostura Bitters/ Nutmeg

### RÔSAILN $12
Blanc Vermouth/ Beefeater Gin/ Lemon/Tomato/ Saline/ Rosemary/ Celery Bitters

### DON'T CALL ME SHIRLEY $12
Barbancourt Rum/ Plantation Rum/ Meletti/ Fino Sherry/ Tart Cherry Saffron Bitters/ Walnut Bitters

### PRIMROSE $12
Laird's Apple Brandy/ Evan Williams White Label/ Becherovka/ Lemon/ Grenadine/ Absinthe Rinse

### SERGEANT PEPPER $12
Old Overholt Rye/ Pear Liquor/ Black Pepper & Lavender Syrup/ Mole Bitters

### AFTER DARK $12
Ancho Infused Evan Williams White Label/ Campari / Px Sherry/ Olorosso Sherry/ Galliano Ristretto/
Creme de Cacao/ Orange Bitters/ Mole Bitters

## BEERS

Ballast Point Gose $7 "Loirette" Brasserie de la Pigeonnelle Ale $8

Omme Gang Brewery Witte Wheat Ale $7 Hitachino Nest Espresso Stout $10 Hi-Wire Hop Circus IPA $7