

# DTR Cocktails

**BARREL AGED OLD-FASHIONED** *Evan Williams Bottled-In-Bond Bourbon, Organic Agave, Chocolate, Orange & Aromatic Bitters. Served on a Big Rock.* \$17

**DREAMING OF ARUBA** *Diplomático Reserva Rum, Amaro Montenegro & Maple Syrup Stirred with Aromatic, Chocolate & Orange Bitters. Poured Over a Crystal-Clear Artisan Ice Cube topped with dehydrated Orange and grated Nutmeg.* \$17

**THE CLEANSE** *Elijah Craig Rye Whiskey & House made-Rosemary & Beet Cordial Shaken with Lemon Juice, A Dash of Ginger Syrup & Angostura Bitters. Served Tall with torched Rosemary.* \$17

**LONDON FOG** *London Dry Gin, Earl Grey Tea Shaken with Lemon, Vanilla & Cardamon. Served Up with a citrus bubble.* \$17

**BURNING MAN** *Tequila Blanco, Mezcal & Maraschino Cherry Liqueur Shaken with Cilantro, Orange Citrus & Pineapple Juice. Finished with Chipotle Pepper Bitters Float. Served over a Large Crystal Clear Artisan Ice Cube Smoked with a Tajin Rim.* \$17

## VOYAGE

OLD-FASHIONED FOR TWO

*Angel's Envy Rye Whiskey, Coconut Rum, Amaro Cynar, Cacao Nibs, Allspice, Coffee-Angostura Bitters & Cherry Wood Smoke*

\$60

*Served Tableside*

**JALAPEÑO BUSINESS** *Lunazul Blanco Tequila Shaken with a Honeyed Herb, Fresh Lime Juice, Jalapeño, Agave & Aquafaba. Finished with Lime Zest. Served Up.* \$17

**FALLING FOR YOU** *Wild Turkey 101 Bourbon, Aperol & Fernet Shaken with Spiced-Apricot, Passionfruit Syrup, Lemon & Pineapple Juice. Served Tall with Coffee-Angostura Bitters & Thyme.* \$17

**UPTOWN** *Lunazul Añejo Tequila, Orange-Vermouth & Bourbon-Chipotle Tincture Stirred with Dry Vermouth. Served Up with a Grapefruit Peel.* \$17

**PALOMA ROSA** *Hibiscus Flower Infused-Tequila Blanco, Fresh Grapefruit, Lime Juice & a Dash of Simple. Served Tall with Club Soda & Rosemary Sprigs.* \$17

**FUZZY BLANKET** *Elijah Craig Bourbon, Chamomile Syrup, Lemon Juice, Ginger & Hot Water. Served in a Mug with Fresh Mint and Cinnamon.* \$17

## Classic Cocktails

<b>DTR COSMOPOLITAN</b> <i>Deep Eddy Vodka, Cranberry Juice, Orange liqueur, Fresh Lime Juice, Citrus Oil Bubble. Served Up.</i>	\$16
<b>TOMMY'S MARGARITA</b> <i>Lunazul Blanco Tequila Shaken with Fresh Orange Citrus, Organic Agave &amp; Tajin Rim</i> <i>Served in a Clay Mug Over Ice.</i>	\$15
<b>FRENCH 75</b> <i>Connie's Kinship Gin, Lemon Juice, Cane Syrup &amp; Sparkling Wine. Lemon Peel Garnish.</i>	\$15
<b>HOT TODDY</b> <i>Spiced-Honey syrup, High proof Bourbon, Fresh Lemon &amp; Hot Water. Served with Cloves &amp; Grated Cinnamon.</i>	\$15
<b>DTR PORNSTAR MARTINI</b> <i>Vanilla-Passionfruit Syrup Shaken with Vodka &amp; Lime Juice. Topped with Sparkling Wine. Served Up.</i>	\$15
<b>KENTUCKY MULE</b> <i>Bottle-in-Bond Bourbon, Lime, Fresh ginger &amp; Ginger Beer. Served Over Ice with Lime Zest</i>	\$15
<b>HEMINGWAY DAIQUIRI</b> <i>Bacardi Rum &amp; Luxardo Maraschino Liqueur Shaken with Fresh Grapefruit, Lime Juice &amp; a Dash of Simple. Served Up.</i>	\$15
<b>ESPRESSO MARTINI</b> <i>Grey Goose Vodka Shaken with Brewed Espresso, Sugar Cane Syrup &amp; a Splash of Fernet Branca. Finished with Cocoa Powder. Served Up.</i>	\$16

## Zero-Proof Cocktails

<b>LAZY LOVER</b> <i>Fresh Jalapeño Pepper, Agave Nectar, Lime Juice &amp; Club Soda. Served Up with with Fresh Thyme.</i>	\$13
<b>RED LIGHT DISTRICT.</b> <i>Spiced Pomegranate Syrup, Dried Hibiscus Flowers, Club Soda &amp; Rhubarb Bitters</i> <i>Finished with a Grapefruit Twist. Served over Ice.</i>	\$13
<b>AMARETTO SOUR</b> <i>Lyre's Amaretto Shaken with Fresh Lemon Juice &amp; a Dash of Simple Syrup.</i> <i>Served Over Rocks.</i>	\$13
<b>KISS AND TELL</b> <i>Lyre's Pink London Spirit, Chamomile, Cinnamon, Cherry, Pineapple &amp; Lime Juice. Served Up.</i>	\$13
<b>THE LYRE'S SHARE</b> <i>Lyre's Amaretto, Lemon juice, Cacao Syrup, Aquafaba &amp; Pineapple Juice. Served Up</i>	\$13
<b>AGE BEFORE BEAUTY</b> <i>Elderflower, Grapefruit, Lime Juice, Fresh Cranberries &amp; Rosemary</i> <i>Topped with Club Soda. Served Over Ice.</i>	\$13

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