



## Signature Cocktails (flavor profile)

### **Burke Old Fashioned**

**(balanced) | 18**

Bulleit bourbon | maple syrup  
Angostura & Pimento Dram bitters  
Burke Bacon

### **GC Manhattan**

**(balanced) | 18**

Sagamore Rye whiskey | Angostura bitters  
Carpano Antica vermouth | Heering cherry liqueur

### **Hemingway Daquiri**

**(citrus forward) | 18**

Diplomático Reserva rum | maraschino liqueur  
fresh lime & grapefruit juices

### **Pomegranate Rose Martini**

**(sweet) | 20**

Grey Goose vodka | rose liqueur | lemon juice  
pomegranate juice | agave nectar | rose water

### **Amber Negroni**

**(swet & bitter) | 18**

Hendricks Gin | Lillet Blanc  
Quinquina Blanc | Campari

### **Espresso Martini**

**(balanced) | 18**

Ketel One vodka | freshly brewed espresso  
Kahlua

### **Honey Lavender 75**

**(balanced) | 17**

Bombay Sapphire gin | Hennessy cognac  
honey-lavender-ginger syrup  
lemon juice | topped with sparkling wine

### **Winter Moscow Mule**

**(citrus forward) | 18**

Tito's vodka | lime juice | cranberry juice  
The Bitter Truth Pimento Dram | ginger beer

### **The High Roller**

**(balanced) | 60**

Don Julio 1942, Licor 43, Agave Nectar, Lemon  
Juice, Mole Bitters, With Torched Lemon Peel,  
Rosemary, & Gold Leaf