



Signature Cocktails

Burke Old Fashioned \$18

(Spirit forward)

Bulleit bourbon | Maple syrup
The Bitter Truth Pimento Dram | Angostura bitters
Burke Bacon

GC Manhattan \$18

(Spirit forward)

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

Citrus & Smoke \$18

(Fruity)

Xicala Mezcal | Green Chartreuse
Fresh lime & pineapple juices | Hibiscus syrup

Lychee Martini \$18

(Sweet)

Hendricks Gin | Soju
Lychee | Ginger syrup | Orange blossom water

Kill Devil \$18

(Bitter)

Diplomático Reserva rum | Ramazzotti amaro
Carpano Antica vermouth
Fresh lime & pineapple juices | Tiki bitters

Espresso Martini \$18

(Balanced)

Ketel One vodka | ForFive espresso
Kahlua

Milanese Mimosa \$17

(Dry)

Rosemary-infused Bombay Sapphire gin | Elderflower
Campari | Fresh grapefruit juice
Topped with sparkling wine

Spiced Pear Martini \$18

(Sweet)

Absolut Pear vodka | Fresh Lemon juice | Pear
Demerara syrup | Cinnamon sugar rim

Más Café, Amigo \$20

(Balanced)

Casamigos Añejo Tequila | House-made horchata
Cinnamon syrup | ForFive Espresso
Torched cinnamon

Clarified Piña Colada \$18

(Fruity)

Plantation 5-Year Artisanal Rum | Velvet Falernum
Coconut water | Fresh pineapple and lime juices
Demerara syrup | Clarified in-house
*Contains dairy