
cocktails

milli

OLD FASHIONED

bourbon, rye, turbinado sugar, dark brown sugar, angostura bitters 13

EASTSIDE

london dry gin, lime, mint, cucumber 14

CRYSTAL RICKEY

coconut washed white rum, acidified sugar, soda 13

FRENCH 75

london dry gin, lemon, sugar, blanc de blancs 14

DIABLO

blanco tequila, lime, lemon, ginger kombucha, cassis 13

COSMO

vodka, dry curaçao, peach, cranberry, lime 13

MARTINI

gin or vodka. Order it traditional style, dirty or as a gibson 15

STRAWBERRY AMERICANO

strawberry infused campari, french sweet vermouth, soda 14

MANHATTAN

rye, italian sweet vermouth blend, angostura bitters 14

WHITE NEGRONI

london dry gin, suze, cap corse blanc 14



about the cocktails

milli

OLD FASHIONED

bourbon, rye, turbinado sugar, dark brown sugar, angostura bitters 13

about me

The oldest known American cocktail not influenced by European drinking cultures. The Old Fashioned has been ubiquitous in the world of cocktails with many derivatives and styles of execution. It is the simplest definition of the word cocktail (spirit, sugar, bitters, water) and has contributed to more cocktail innovations than any other classic.

EASTSIDE

london dry gin, lime, mint, cucumber 14

about me

Add mint to a Gimlet (gin, lime, sugar) and it becomes a Southside, add cucumber to that and you have an Eastside. The Gimlet can be dated back to the colonial era British Navy. Officers were given gin rations and sailors were given rum rations. They added lime to combat the effects of scurvy, a Vitamin C deficiency which was common during long voyages at sea. This is where the American term "limey" originates.

CRYSTAL RICKEY

coconut washed white rum, acidified sugar, soda 13

about me

The Rickey is a combination of spirit, lime, and soda. Essentially a Rickey is a drier Gimlet. We exchanged gin for rum and incorporated coconut to add depth and body. Acidified sugar replaces the citrus component for a mouthwatering tropical result.

FRENCH 75

london dry gin, lemon, sugar, blanc de blancs 14

about me

Named after the French 75mm field artillery gun that helped defeat the German advances of World War 1. A relative of the Tom Collins, substituting champagne for soda. We shake ours with a lemon peel to release the essential oils resulting in a highly aromatized beverage.

DIABLO

blanco tequila, lime, lemon, ginger kombucha, cassis 13

about me

The Diablo dates back to the recipe books of famed bartender Trader Vic. It combines two classic cocktail styles: the Daisy (Margarita) and the Buck (Mule). This cocktail is the best of both worlds made with organic kombucha and a touch of French black currant.



COSMO

vodka, dry curaçao, peach, cranberry, lime 13

about me

Inspired by Dale de Groff's Cosmopolitan. Instead of using citron-flavored vodka, we use neutral vodka and incorporate French peach. Serving the cocktail on crushed ice makes it even more bright and refreshing.

MARTINI

gin or vodka. order it in the traditional style, dirty, or as a gibson 15

about me

The Dry Martini evolved from the Manhattan family of cocktails in the early 20th century. It has since become an iconic cocktail and was the go-to style for creating new libations in the 80's and 90's.

STRAWBERRY AMERICANO

strawberry infused campari, french sweet vermouth, soda 14

about me

This cocktail evolved from the Milano-Torino (Campari from Milan, vermouth from Turin). Italians noticed that adding soda was popular with American tourists and the name stuck. This is the introduction into bitter cocktails.

MANHATTAN

rye, italian sweet vermouth blend, angostura bitters 14

about me

Originating in the late 1800's and named after the New York City borough, this was the first true combination of American drink making techniques meeting their European cousins. We blend two Piedmontese vermouths made from locally sourced botanicals..

WHITE NEGRONI

london dry gin, suze, cap corse blanc 14

about me

A less bitter version of the classic Negroni. This straw-colored version uses Suze, a bitter gentian root liqueur and Cap Corse Blanc, a Quinquina aperitif wine based off chinchona bark and infused with herbs.