



COCKTAILS

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SMITH-Crafted

[2oz]

SMITH Carré

Northern harvest rye, st. remy brandy,
cinzano, b&b, house bitters stirred
and served straight up 12

Manitoba Fashoined

Northern harvest rye, house bitters,
Canadian maple syrup, garnished with
local Saskatoon berries 13

SipSMITH G&T

Sipsmith VJOP gin [ABV 57.7%], fentimans
tonic served over a large ice-cube 25

Anoxicillin

J&B rare, freshly squeezed lemon, mezcal
float and house made ginger beer 13

Vegan Sour

Jim beam black bourbon, shaken with
pressed citrus, simple syrup, aquafaba,
and SMITH bitters 12

Brandy Manhattan

St. Remy brandy, lillet blanc, house
bitters served at ambient temperature 12

[1oz]

Basil Gimlet

Tanqueray gin, lime,
simple syrup, basil 10

Cucumber Collins

Cucumber infused vodka,
lime, blueberry shrub,
simple syrup, soda 10



COCKTAILS

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SMITH Classic-Crafted

[2oz]

Cask Boulevardier

Harry's New York Bar, Paris [1927]

Wild turkey 101 bourbon, campari, cinzano vermouth aged in oak barrels, finished with a flamed orange peel, and served over a large ice-cube 13

Cask Negroni

Café Casoni, Florence [1919]

Tanqueray gin, aperol, dolin blanc, aged in oak barrels served over a large cube 13

Last Word

Detroit Athletic Club, Detroit [1916]

Tanqueray gin, luxardo maraschino, green chartreuse, lime 13

Paper Plane

Violet Hour, Chicago [2007]

Jim beam black bourbon, aperol, amaro nonino, lemon 13

Corpse Reviver #2

Savoy, London [1930]

Tanqueray gin, lillet blanc, cointreau, absinthe, lemon 12

Mai Tai

Trader Vic's, Oakland [1944]

Plantation rum, cointreau, lime, orgeat, mai tai syrup 12

[1oz]

Tommy's Margarita

**Tommy's Mexican Restaurant,
San Francisco [1990]**

Cazadores tequila, lime,
agave syrup 10

Moscow Mule

Cock 'n' Bull, Los Angeles [1941]

Eristoff vodka, lime, house made
ginger beer, soda 10