



# COCKTAILS

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## Smith-Crafted

12 [2oz]

### **Citrus Negroni:**

lemon oolong infused gin, Dolin Blanc, Aperol, finished with lemon peel

### **Grapefruit Margarita:**

tequila, triple sec, grapefruit juice, lime, finished with grapefruit peel and a cardamom salt rim

### **Cask White Manhattan:**

white whiskey, Dolin Blanc, aged in oak barrels, finished with SMITH orange bitters over 1 large ice cube, cherries

### **Noix du Bois:**

bourbon, frangelico, amaretto, Laphroig rinse, over 1 large ice cube

### **Shandy:**

Aperol, honey, lemon, topped with cider

----- 10 [1oz] -----

### **Lit Lemonade:**

Smith-crafted ginger cognac, fresh squeezed lemons, apricot bitters, simple syrup, topped with soda

### **Cucumber Collins:**

Smith-crafted cucumber infused vodka, freshly squeezed lemon and lime juice, topped up with soda water and finished with pickled cucumbers stained with blueberries

### **The English:**

gin, St-Germain elderflower liqueur, freshly squeezed lime juice, vanilla simple syrup, muddled cucumber and basil, topped off with soda water



# COCKTAILS

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## Smith Classic-Crafted

12 [2oz]

### **Aperol Spritz:**

aperol, cava served over ice,  
finished with orange

### **Blood & Sand:**

scotch, cherry brandy, sweet vermouth,  
freshly squeezed orange juice

### **Whisky Sour:**

rye, one pressed lemon, sugar, one egg  
white, and SMITH orange bitters

### **Bellini:**

Smith-crafted grenadine,  
spiced rum topped with house made  
peach sorbet and finished with cava

### **Old Fashioned:**

bourbon, smith bitters, sugar cube,  
finished with cherries  
and a flamed orange peel

### **Sangria:**

assorted fresh fruit, premium red wine,  
and specially selected liqueurs

--- 10 [1oz] ---

### **Dark & Stormy:**

**The national drink of Bermuda**  
dark rum, one pressed lime,  
house made ginger beer,  
finished with a splash of Coke

### **Moscow Mule:**

vodka, honey dew, lime, house made  
ginger beer, finished with mint