



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 Fashioned

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

SipSMITH G&T

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

Amoxicillin

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 & chocolate 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