



# COCKTAILS

--

SMITH Classic-Crafted

[2oz]

## **Chamomile Infused Negroni**

**Café Casoni, Florence [1919]**

Beefeater gin, Campari, Cinzano,  
chamomile tea 12

## **Remember the Maine**

**Charles H. Baker's "The Gentleman's  
Companion" [1939]**

Wild Turkey rye, Cinzano,  
Cherry Herring, Absinthe 13

## **Cask Black Manhattan**

**Bourbon and Branch, San Francisco, [2008]**

Wild Turkey 101 bourbon,  
Averna, bitters 12

## **Death in the Afternoon**

**Ernest Hemmingway, [1935]**

Cava, Absinthe, sugar cube 13

## **Last Word**

**Detroit Athletic Club, Detroit [1916]**

Beefeater gin, Green Chartreuse,  
Maraschino, lime 13

## **Jungle Bird**

**Aviary, Kuala Lumpur [1978]**

Plantation Rum, Campari, lime pineapple 12

----- 10 [1oz] / 12 [2oz] -----

## **Paloma**

**La Capilla, Tequila [1941]**

Cazadores tequila, lime,  
grapefruit soda

## **Moscow Mule**

**Cock 'n' Bull, Los Angeles [1941]**

Skyv vodka, lime, house-made  
ginger beer, soda



# COCKTAILS

--

## SMITH-Crafted

[2oz]

### **American Cassanova**

Jim Beam black, Amaro Nonino, soda,  
Prosecco, green straw bitters 13

### **Raging Pirate**

Plantation rum, Cynar, Ancho Reyes,  
Mt. Fuji bitters 12

### **Manitoba Fashioned**

Northern Harvest rye, Canadian maple  
syrup, SMITH bitters, garnished with  
local Saskatoon berries 13

### **No Mames**

Ancho Reyes, Havana 3, strawberry,  
pineapple, lime 12

### **Turn the Beet Around**

Siete Misterios Mezcal, beet syrup,  
lemon, grenadine, bitters 13

### **SipSMITH G&T**

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

10 [1oz]

### **Don't Call Me Sherry**

Fino and Olorosso sherry,  
pineapple shrub, vanilla,  
lime, apple juice

### **The Fizz!**

Tequila or Gin, lemon,  
sugar, aquafaba, soda