

# DTR Cocktails

## BARREL AGED OLD-FASHIONED

*Evan Williams Bottled-In-Bond Bourbon, Organic Agave, Chocolate, Orange & Aromatic Bitters  
Served on an Artisan Ice Cube*

\$17

## TOFFEE TALK

*Bottled- in- Bond Bourbon, Peanut Butter Whiskey, Pear Liquor & Bitters, Orange Peel & Nutmeg  
Served on an Artisan Ice Cube*

\$17

## DREAMING OF ARUBA

*Diplomático Reserva Rum, Amaro Montenegro & Maple Syrup Stirred with Aromatic, Chocolate & Orange  
Bitters. Over an Artisan Ice Cube with a dehydrated Orange and grated Nutmeg*

\$17

## FALLING SUNSET

*Mediterranean Gin & Spiced Pear Liquor Stirred with Vermouth di Torino. Served Up, Flamed Orange Peel*

\$17

## RABBIT SEASON

*Kettle One Grapefruit & Rose, Shaken with Allspice- Carrot Syrup, Lime Juice, Ginger & Dashes of Habanero  
Tincture. Served Up*

\$17

## LONDON FOG

*London Dry Gin, Earl Grey Tea Shaken with Lemon, Vanilla & Cardamon. Served Up with a Citrus Bubble*

\$17

## RYE ME A RIVER

*Rittenhouse Rye Whiskey, Aperol, Vanilla, Passion Fruit, Lemon Juice & Coffe- Angostura, Clarified Milk*

\$17

## VOYAGE

### OLD-FASHIONED FOR TWO

*Angel's Envy Rye Whiskey, Coconut Rum, Amaro Cynar, Cacao Nibs, Allspice, Coffee-Angostura Bitters,  
Cherry Wood Smoke, Served Tableside*

\$60

## JALAPEÑO BUSINESS

*Lunazul Blanco Tequila Shaken with a Honeyed Herb, Fresh Lime Juice, Jalapeño,  
Agave & Aquafaba. Finished with Lime Zest. Served Up*

\$17

## FOUR SEASONS

*Rsuntory Toki Whiskey, Cherry- Cinnamon Syrup, Shaken with Banana Essences, Lime & Pineapple Juice  
Served on an Artisan Ice Cube*

\$17

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## Classic Cocktails

### DTR COSMOPOLITAN

*Deep Eddy Vodka, Cranberry Juice, Orange liqueur, Fresh Lime Juice, Citrus Oil Bubble. Served Up*  
\$16

### TOMMY'S MARGARITA

*Blanco Tequila, Shaken with Fresh Lime Juice, Organic Agave & Tajin Rim. Served in a Clay Mug Over Ice*  
\$15

### FRENCH 75

*Connption Kinship Gin, Lemon Juice, Cane Syrup & Sparkling Wine. Lemon Peel Garnish. Served Up*  
\$15

### PALOMA ROSA

*Hibiscus Flower Infused-Tequila Blanco, Fresh Grapefruit, Lime Juice, Dash of Simple Syrup*  
*Served Tall with Club Soda & Rosemary Sprigs*  
\$17

### BEE'S KNEES

*London Dry Gin, Shaken with Vanilla- Honey Syrup & Lemon Juice. Served Up*  
\$15

### ESPRESSO MARTINI

*Grey Goose Vodka Shaken with Brewed Espresso, Sugar Cane Syrup, Splash of Fernet Branca*  
*Finished with Cocoa Powder. Served Up*  
\$16

## Zero-Proof Cocktails

### LAZY LOVER

*Fresh Jalapeño Pepper, Agave Nectar, Lime Juice & Club Soda. Served Up with Fresh Thyme*  
\$13

### AMARETTO SOUR

*Lyre's Amaretto Shaken with Fresh Lemon Juice & a Dash of Simple Syrup. Served Over Ice*  
\$13

### AGE BEFORE BEAUTY

*Elderflower, Grapefruit, Lime Juice, Fresh Blueberries & Rosemary. Topped with Club Soda*  
*Served Over Ice*  
\$13

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