

parkway grill

custom crafted cocktails

———— 16 ————

french 85

champagne, st. germain, fresh grapefruit,
raspberry, served in a champagne stem

herradura margarita

herradura tequila, cointreau, fresh lime juice,
shaken and served ice cold in a stem

armagnac sidecar

bas armagnac, hand pressed lemon, cointreau,
shaken hard and poured straight up
in a sugar rimmed stem

pan rim tonic

astral pacific gin, hand pressed grapefruit,
elderflower liqueur, fever tree tonic,
over ice with grapefruit peel

chesapeake collins

vodka, rosemary infused cointreau,
fresh lemon and pomegranate juice
over cracked ice, splash of soda

café negroni

in house negroni, cold dripped through
crushed coffee beans, poured over ice block

the paloma five

mezcal, tequila, fresh grapefruit, cocchi americano,
cointreau, shaken and poured over cracked ice with salt

lime basil martini

ketel one, fresh lime juice, muddled
basil leaves, ice cold, martini style

no. ten downing street

king's ginger liqueur, single malt whiskey,
pressed lemon, honey, apple juice, hazelnut liqueur,
poured over cracked ice with cinnamon stick

espresso martini

vanilla bean ice cream, espresso, vanilla vodka,
kahlua, shaken and poured up, dash of nutmeg

beer, cider and waters

stella artois, belgium 7	heineken, holland 6
allagash white, maine 7	amstel light, holland 5
guinness stout draft, ireland 6	stone IPA, california 7
monk's café sour ale, belgium 8	coors light, colorado 4
angelo poretti, italy 7	bohemia, mexico 5
blanche de bruxelles, belgium 7	
anderson valley "boont" amber ale, california 6	
north coast "old rasputin" imperial stout, california 7	
black & blue cider, (22oz), california 14	
buckler (non-alcoholic), holland 5	

*for your enjoyment we also carry an assortment of soft
drinks including mexican coca-cola made with cane sugar
& fever tree tonic made with only the finest ingredients*

american oak barrel aged bourbons

barrel aged old fashioned

32 day aged custom blended bourbon,
sundried orange peels, cherry 16

barrel aged manhattan

36 day aged custom blended bourbon,
antica vermouth, bitters 16

batch 40

40 day barrel aged bourbon,
served neat in a stem 16

del mar

bonded XO rye, barrel aged in house for 36 days,
angostura bitters, antica sweet vermouth, stirred up
and poured over ice block with smashed basil 16

lexington 5

batch 40 bourbon, bitters, cherry infused
brandy, muddled orange, ginger beer 16

revolver

barrel aged custom blended bourbon,
coffee liquor, orange bitters 16

whiskey rebellion

batch 40 bourbon, xocolatl mole bitters,
ramazzotti amaro, stirred up in chilled
stem with candied cherries 16

featured flights

cognac:

hennessy vsop, xo, paradis flight 50

single malt scotch:

macallan 12, 18, 21 flight 60

house aged bourbon

old fashioned, batch 40, manhattan flight 25

blended scotch:

chivas 12, 18, 25 flight 35

crafted by: Mark Brown
bar manager / mixologist

Cheers!