

# SEASONAL COCKTAILS

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## PIMLICO PUNCH

— \$18 —

Shot Tower American Dry Gin, 1904 Apple Brandy Liqueur, Pimms, Cucumber, Lemon, Gomme Syrup, Orange Bitters, Torched Rosemary

*This cocktail is a refreshing julep-style drink inspired by the Preakness Stakes, Baltimore's annual horse race that takes place on the third Saturday in May every year. Featuring Baltimore made Gin and apple brandy liqueur, this drink is perfect for a sunny race day in late spring*

## SNALLYGASTER

— \$19 —

Sagamore Rye, Underberg, Strawberry Infused Pierre Ferrand 1840 Cognac, Roasted Strawberry Syrup, Dried Strawberry, Bay Leaf

*The Snallygaster is a cryptid from Frederick, MD, with roots in German folklore. A half reptile, half bird creature, this tale dates back to at least 1909. The legend was so pervasive that it led President Teddy Roosevelt to consider attempting to hunt the beast after the Smithsonian offered a reward. The tale of the Snallygaster ends by alleging the creature drowned in a vat of moonshine mash. This old fashioned variation utilizes Maryland rye whiskey, an herbaceous German bitter, and a rustic style Cognac. Strawberries in various applications help to round out the drink, making for a phenomenal spirit-forward spring cocktail.*

## VER SACRUM

— \$22 —

Green Chartreuse, Anise Hyssop Infused Festlig Aquavit Krogstad and Benedictine, Herbal Tincture, Soda, Liquid Chlorophyll, Citric Acid, Gold Leaf

*Latin for Sacred Spring, this is a take on the famous Last Word, which originated in 1916 at the Detroit Athletic Club. Traditionally equal parts Chartreuse, Gin, lime and Luxardo Maraschino, this version amplifies the herbaceous characteristics of the drink while toning down the sweetness and lightens the flavors with effervescence. This is an extraordinarily elegant yet rich cocktail exemplifying the spirit of spring.*

If these cocktails aren't to your liking, we would be more than happy to make you your favorite drink.