

BRANCH

HOUSE COCKTAILS [9]

LIGHT AND CRISP



SLIPPERY BEGINNINGS

Rye, Coffee Cynar, Macadamia, Apple Brandy, Lemon, Salt

AMARILLO BY MORNING

Curry Gin, Lemon, Honey, Creme de Cacao, Chocolate Bitters

STRANGE OVERTONES

Dark Rum, Oloroso Sherry, Peach, Thai Bitters, Mint

A GRASSROOTS HANGOVER

Gin, Celery Leaves, Lemon, Sugar, Black Pepper

GREEN GLOVES

Mezcal, Salers Apertif, Green Chartreuse, Lime, Lemon

ANISE AND NEPHEW

Apple Brandy, Lemon, Chocolate Bitter, Tiki Bitters

TWO DOLLAR LOOSEY

Sherry, Creme de Noyaux, Salers Apertif, Lemon

NO TRUE SCOTSMAN

Scotch, Brandy, Creme de Cacao, Lemon

PA HOE HOE

Dark Rum, Scotch, Averna, Macadamia, Tiki Bitters, Grapefruit

STRONG AND BOLD

REASONS TO QUIT

Tequila, Green Chartreuse, Serrano-Honey, Lime, Cocchi Americano

THERE STANDS THE GLASS

Pistachio Rye, Creme de Noyaux, Creme de Cacao, Lemon, Chile

FAKE EMPIRE

Irish Whiskey, Pampelmousse, Absinthe, Pimento Dram, Grapefruit

A YAWNING DOG

Bourbon, Rum, Caramel, Angostura, Orange bitters

THE RED EYE

Tequila, Lime, Ancho Reyes, Vanilla, Grapefruit bitters, Barrel-Aged Bitters, Coffee

PERILS OF TRAFALGAR

Scotch, Campari, China Amer-Picon, Creme de Cacao, Orange

TUNE FROM RANGOON

Coconut Rum, Orgeat, Coconut, Basil, Grapefruit, Fernet

LOLA, L-O-L-A...

Zucca, Madeira, Vanilla, Blackberry, Ginger Beer, Mint

WINE & BEER



FULL WINE LIST
over 1000 labels
42 BEERS ON TAP

HAPPY HOUR

5 p.m – 7 p.m

\$3 off all cocktails

EVERYDAY

The Daily PUNCH

— authentic —
PROHIBITION STYLE
served daily while it lasts
\$5

CLASSIC & MODERN COCKTAILS [9]

HERBAL AND SPIRITOUS

DIAMONDBACK Rye, Applejack, Yellow Chartreuse

HANKY PANKY Old Tom Gin, Sweet Vermouth, Fernet

VIEUX CARRE Rye, Brandy, Sweet Vermouth, Benedictine, Bitters

LONG DRINKS

PIMM'S CUP Pimm's No. 1, Lemon, Dry Gin, Cucumber, Soda

LEFT BANK St. Germaine, Lemon, Peychaud's, Cava

TOM COLLINS Old Tom Gin, Lemon, Soda

RAMOS GIN FIZ Dry Gin, Lemon, Lime, Cream, Egg White, Soda

BOOZY

INTO THE AMBER Rye, Vanilla, Sweet Vermouth, Fernet Branca

BEAT LAB Pistachio-Infused Rye, Chinato, Gran Classico

FOREST FIRE Rye, Smoked Whiskey, Campari, Rosemary, Bitters

FISH HOUSE PUNCH Dark Rum, Brandy, Peach, Lemon, Lime, Sugar

DEAR DOCTOR Bourbon, Bitter Truth EXR, Curacao, Fernet Menta

SOUR

STOCKYARD PONY Bourbon, Aperol, Lemon, Sugar

AVIATION Old Tom Gin, Lemon, Maraschino, Creme de Violette

SIDECAR Brandy, Lemon, Curacao

ANGOSTURA SOUR Angostura, Lemon, Egg, Sugar

BEE'S KNEES Old Tom Gin, Lemon, Honey

BITTER AND BOLD

BOULEVARDIER Bourbon, Sweet Vermouth, Campari

TORONTO Rye, Fernet, Sugar

BROOKLYN Rye, Dry Vermouth, Maraschino, Amer-Picon

COFFEE NEGRONI Dry Gin, Bitters, Sweet Vermouth, Coffee Ice Cubes

TIKI

THE TELEVANGELIST Rum, Chestnut, Honey, Lemon, Pineapple

BARDSTOWN TO BARBADOS Dark Rum, Bourbon, Orgeat, Banana, Chinato, Guava

ZOMBIE Rum, Falernum, Cirtus, Cinnamon, Angostura