

DELMONICO

STEAKHOUSE

20 YEARS OF DISTINGUISHED DINING

COCKTAILS

LIGHT SPIRIT COCKTAILS

SPRINGTIME VIOLETS *A spring inspired French 75 cocktail made with Old Tom Gin, Tempus Fugit Liqueur de Violettes, and Fresh Lemon Juice all topped with Mumm Brut Champagne. \$16*

PEAR DELIGHT *A delightful concoction of Grey Goose Poire Vodka, St. Germain Elderflower Liqueur, and Marie Brizard Pear William Liqueur finished with Fresh Lemon Juice. \$16*

STRAWBERRY FIELDS *Light and refreshing, perfect for summer. Beefeater Strawberry Gin, Maurin Quina Liqueur, Basil Infused Simple Syrup, and Fresh Lemon Juice topped with club soda. \$16*

DEL PALOMA *An enhanced Paloma with Don Julio Blanco Tequila, Cartron Pamplemousse Rose Liqueur, Fresh Lime and Ruby Red Grapefruit Juice. Tart and refreshing to satisfy any thirst. \$18*

CITRUS PRICKLE *Ketel One Citroen Vodka is integrated with our House-made Jalapeño Simple Syrup, Fresh Orange Juice, Cranberry Juice and a splash of Lemon. Spicy and sweet. \$16*

TEQUILA ON BROADWAY *The marriage of Casamigos Blanco Tequila, Cinzano Bianco Vermouth, Angostura Orange Bitters, and Cinnamon Simple Syrup makes for a unique interpretation of a classic Manhattan. \$18*

HERB SMOKED TEA *Smoky Del Maguey Crema de Mezcal, Casa Noble Crystal Tequila, House-made Rosemary Infused Black Currant Tea Syrup, and Fresh Lemon Juice gives a new meaning to herbal tea. \$16*

BUCKING BUCK *What happens when you take a classic mule and add a kick? Our spicy version of a Moscow Mule, made with St. George Green Chile Vodka, Absolut Lime Vodka, Fresh Lime Juice and Fever-Tree Ginger Beer. \$18*

HOLY MOLÉ *This is a serious Margarita, all grown up with its own style. This twist features Sauza Hornitos Black Barrel Añejo and Patrón Silver Tequilas married with Cointreau and Marie Brizard Orange Curaçao. Served on ice with our House-made Molé garnish rim. \$16*

DELMONICO SANGRIA *Red or White House-made Sangria made with seasonal fruits, spices, Cointreau, and a splash of Apple flavored Absolut Juice. \$16*

PEPPERMINT PATTY *A sweet and perfect ending. Fernet Branca Menta, Godiva Dark Chocolate Liqueur, Cardamom Bitters and Espresso. Served chilled. \$16*

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DARK SPIRIT LIBATIONS

APPLE JACKS *The perfect union of springtime flavors that is both light and refreshing. Laird's Applejack, Liquid Alchemist Apple Spice Syrup, and Cranberry Shrub all topped with club soda. \$16*

BITTERED RUM PUNCH *Mount Gay XO Rum, Aperol, Cinzano Bianco Vermouth, Fresh Lime Juice, Grapefruit Juice, Orange Juice, Bitters and a splash of club soda gives this classic Negroni cocktail a summery makeover. \$16*

FRENCH SPRITZER *This cocktail has a little punch for that extra feel good sensation, featuring Camus VSOP Borderies Cognac, Fresh Lemon Juice, Simple Syrup, a dash of Angostura Bitters, and finished with a splash of ginger ale. \$18*

SCOTTISH APPLE HIGHBALL *A tribute to a classic Highball made with Auchentoshan American Oak Single Malt Scotch Whisky, St. Germain Elderflower Liqueur, Schönauer Apfel, Liquid Alchemist Apple Spice Syrup and club soda. \$18*

A SMASHING THYME *A modern take on a classic Whiskey Smash cocktail with a summer essence, featuring Thyme-Infused Four Roses Bourbon, Wildberry Syrup, and Fresh Lemon Juice. \$16*

BEE'S ORDER *A unique take on the quintessential New Orleans cocktail with hints of honey and lemon. Sazerac Rye Whiskey, Yellow Chartreuse, Honey Syrup, and Lemon Bitters served in an Absinthe rinsed glass. \$18*

NEW FASHIONED *A new twist on an old classic for those that want muddled fruit without the muddled fruit. This New Fashioned features Buffalo Trace Bourbon, Curacao Orange infused XO Cognac, Maraschino Cherry Liqueur, and Angostura Bitters. \$18*

TASTE OF JAPAN *An innovative approach on a classic Manhattan combining two of Japan's most beloved spirits. Suntory Toki Japanese Whisky and Hakutsuru Sake unite with Cherry Heering Liqueur, Carpano Antica Formula Vermouth and a dash of Angostura bitters. \$18*

BLACK MAGIC *An ode to the "Black Manhattan" for those wanting something a little more unique. Rittenhouse Bottled-in-Bond Straight Rye Whisky, Pierre Ferrand Dry Orange Curaçao, Bigallet China-China Amer, and Angostura Bitters. \$18*

HOUSE OLD FASHIONED *A balanced tippie of Maker's Mark 46 Bourbon Whisky, Demerara syrup, and Angostura Bitters. Muddled fruit included upon request. \$18*