

— ARTISAN COCKTAILS \$14 —

**SMOKED MANHATTAN**

Woodford Reserve Bourbon, Cocchi Torino,  
Angostura bitters, hickory smoke.



**PUNCH THE CLOCK**

Gin, Becherovka, chamomile tea, honey,  
lemon, lemon twist.

**HOLY TRINITY**

Vodka, carrot brandy, Kummel,  
celery bitters, pickled onion.



**JACK ROSE**

Laird's Apple Brandy,  
grenadine syrup, lemon juice,  
lemon twist.

**ABUELITO**

Coffee-infused tequila, chocolate liqueur,  
Melotti amaro, walnut bitters,  
habanero tincture, chocolate shavings.



**SIMPLY SMASHING**

Bourbon, lemon, apple, maple syrup,  
cinnamon tincture,  
thyme-stuffed apple slices.

**HANKY PANKY**

Gin, Fernet, sweet vermouth,  
orange bitters, orange twist.

**DEALER'S CHOICE**

See what our bartender has up their sleeve.



**EASTERN INFLUENCE**

Vodka, Zyrbez, cranberry and kumquat  
syrup, lime, clove tincture, kumquat.

— BARREL-AGED COCKTAILS \$15 —

All spirits are aged in our American White Oak barrels, allowing them to take on some of the compounds of the barrel. As the barrel "breathes", the alcohol passes back and forth through the charring filtering impurities into the wood leaving you with a smoother end result.

**BOMBOCLAAT**

Jamaican over-proofed rum, white rum,  
creole shrub, honey, orange blossom water,  
orange twist.



**RED HOOK**

White rye, Punt e Mos, Luxardo,  
amarena cherry.

**OAXACAN**

Blanco tequila, Joven mezcail,  
agave nectar, Peychaud bitters,  
lemon twist.



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