

ARTISAN COCKTAILS

SIMPLY SMASHING \$14

Bourbon, apple, lemon, maple syrup, cinnamon tincture, apple slices.

THE BOTANIST \$14

Gin, Green Chartreuse, ginger syrup, lemon juice, lemon twist.

FLOWERING HIBISCUS \$14

Vodka, champagne, rhubarb syrup, lemon juice, mint, edible hibiscus flower.

CLASSIC COCKTAILS

JACK ROSE \$14

Apple Brandy, housemade grenadine, lemon juice, lemon twist.

SMOKED MANHATTAN \$15

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

SAZERAC \$14

Rye Bourbon, Peychaud's bitters, absinthe rinse, demerara syrup, flamed orange peel.



BARREL-AGED COCKTAILS



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.

BOMBACLOT \$16

Jamaican over-proofed rum, amaretto, orange flower water, orange twist.



LUSH'S LOZENGE \$16

Bourbon, Yellow Chartreuse, honey syrup, lemon juice, black walnut bitters, lemon twist.



OAXACAN \$16

Tequila, mezcal, agave syrup, Peychaud's bitters, lemon twist.



INFUSED COCKTAILS

Crafted with house-infused premium spirits to bring you an unparalleled taste.

SAUL'S INFERNO \$15

Serrano pepper-infused tequila, Luxardo, lime juice smoked pineapple syrup.



TASTES LIKE AUTUMN \$15

Vanilla and clove infused vodka, pear puree, lemon juice, cinnamon syrup, cinnamon stick.

SPILL THE TEA \$15

Earl Grey-infused gin, St. Germaine, egg white, lemon juice, flamed rosemary sprig.



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