



Punica Granatum

COCKTAILS 18

Sleep No More

vodka, elderflower, dry vermouth, lime, rosé cider

Gallow Green

tequila, cucumber, snap & snow pea agua fresca, fresh lemon

Little Boy Blue

bourbon, blue curaçao, graham cracker, pear, quince, lemon, ginger

Northern Lights

tequila, pomegranate, lime, soda

Staycation

rum, cacao, coconut, ginger, lime

West Side Beekeeper

mezcal, watermelon, honey, lime, fire tincture

Calla Lily

gin, benedictine, orange blossom & hibiscus, lemon, sparkling rosé

J.G. Conwell

rye, amaro, ancho Reyes, mango

Palm Reader

passionfruit, sherry, aperitivo, sparkling wine

Toki Highball

Toki Japanese whisky, carbonated water, mint

FROZEN

Frozen Espresso Martini

coffee, vanilla vodka, cold brew liqueur

WINE BY THE GLASS

WHITE

Macon Villages "La Crochette" 16/65
Chardonnay - FR

Hiedler "Loss" 15/60
Sauvignon Blanc - FR

Sandy Cove 14/56
Sauvignon Blanc - NZ

ROSÉ

Mas de Cadenet 15/60
Cotes du Provence - FR

Borell-Diehl 13/52
Saint Laurent - GER

RED

Baron de St. Onge 17/68
Cabernet Sauvignon/Merlot - FR

Hamacher 15/60
Pinot Noir - WA

SPARKLING

Mionetto 15/60
Prosecco - IT

Gloria Ferrer 17/65
Blancs de Blancs - CA

Amadio Rose Spumante 15/60
Prosecco - IT

Pommery Pop Extra Brut Split 29
Champagne - FR - 187mL

WINE BY THE BOTTLE

RED

Baron St. Onges, *Cabernet Sauvignon/Merlot FR* 68
Hamacher, *Pinot Noir WA* 60

Domaine Du Grapillon D'Or *Gigondas FR* 75

Gloria Ferrer, Carneros *Pinot Noir CA* 80

Chateau Grand Puy Ducasse, *Pauillac, FR* 175

WHITE

Mâcon-Villages "La Crochette", *Chardonnay FR* 65

Hiedler "Loss", *Gruner Veltliner AT* 60

Sandy Cove, *Sauvignon Blanc NZ* 56

Cantine Russo Rampante *Etna Bianco IT* 60

Vaillons, Alain et Adrien Gautherin, *Chablis 1er Cru FR* 120

SPARKLING

Laurent Perrier Brut, *Champagne FR 375ml* 50

GH Mumm Grand Cordon, *Champagne FR* 120

Taittinger, *Champagne FR* 140

Beau Joie Brut, *Champagne FR* 175

Beau Joie Brut Rose, *Champagne, FR* 180

Billecart Salmon Rose Brut, *Champagne FR* 200

Krug Grande Cuvee, *Champagne FR* 420

Ace of Spades Brut, *Champagne FR* 800

BEER

DRAFT 9

Five Boroughs
Pilsner - BK - 5%

Allagash
White Ale - ME - 5.2%

KCBC
Superhero Sidekick IPA - BK - 6.2%

Montauk
Seasonal - LI - 6%

Catskills
Freak Tractor Farmhouse Ale - NY - 6.4%

Belhaven
Stout - SCT - 5%

CANS & BOTTLES

Wolffer's 11
Rose Cider - NY - 6.2%

Juneshine 8
Hard Kombucha - CA - 6%

NON ALCOHOLIC

MOCKTAILS 7

Gallow Green
cucumber, snap & snow pea agua fresca, fresh lemon

Dry Northern
pomegranate, citrus, soda

Dew Drop
ginger, grapefruit juice, lemonade

SOFT DRINKS 4

coke, diet coke, sprite, ginger ale, ginger beer, tonic

JUICES 6

orange, grapefruit, cranberry, pineapple

ENERGY 8

Gorgie
watermelon crush, peachy keen, electric berry



LIFE AND TRUST BANK

You could say that banking
is in our blood.

III, 2.



Triticum Aestivum

VODKA

Tito's

Texas

Distilled corn using old fashioned pot stills. Kosher and gluten free.

Ketel One

Holland

100% wheat in copper pot stills, filtered over loose charcoal, and rests in tile-lined tanks until ready.

Grey Goose

France

Made from just two ingredients: soft single-origin winter wheat from Picardy, France, and spring water from Gensac-La-Pallue in France.

Luksusowa

Poland

Made from Poland's select potato crop grown exclusively in the Baltic coast region of North Poland.

Harridan

New York

Floral aroma and creamy mouthfeel. Notes of citrus and herbs follow, with a velvety layer of toffee and caramel and a hint of vanilla on the finish.

~ Cocktail ~

Moscow Mule

The Moscow Mule is a mid-century classic that was born in 1941 and helped contribute to vodka's rise in America. As the legend goes, it was concocted by two men. John Martin needed to sell Smirnoff vodka, a new and generally unknown spirit at the time that his distribution company had recently purchased. Another man, bar owner Jack Morgan, needed to deplete the stash of ginger beer taking up space at his Cock 'n' Bull pub. They decided to combine the two ingredients with a little lime, and the rest is history. Well, minus the mug.

GIN

Bombay Sapphire

England

Each bottle is infused with 10 hand-selected botanicals from exotic locations around the world.

Hendricks

Scotland

The unique taste comes from its use of roses and cucumbers along with 11 other botanicals.

Monkey 47

Germany

The 47 refers to the number of botanicals used which includes such unlikely fruit ingredients like lingonberries, blackberries, and honey pomelo.

Plymouth

England

Corn from their local farm, infused with local juniper berries, honeydew, coriander, basil, mint and jasmine.

The Botanist

Scotland

Created at the Bruichladdich distillery on Islay, with 22 locally hand foraged botanicals.

Sipsmith Orange

England

Smooth, sweet and full bodied, with notes of cardamom and coriander.

~ Cocktail ~

Tom Collins

The Tom Collins is strikingly similar to the gin punches being served in London bars during the 19th century. An enterprising barkeep named John Collins named the concoction after himself, whether or not he invented it. But given that the cocktail was typically made with Old Tom gin, drinkers eventually took to requesting Tom rather than John Collinses.



Juniperus Communis

RUM

Brugal

Dominican Republic

Dry to begin and buttery in the mouth with a slight hint of caramel and tannin.

Pussers

Guyana

Blends and distributes the original Royal Navy rum -- one of the most historic and traditional rums still available today.

Goslings Black Seal

Bermuda

Made from a 150-year-old Gosling family recipe, uses the finest distillates aged in charred American oak casks.

Kirk & Sweeney 23

Dominican Republic

Named after a rum smuggling schooner, this rum has notes of dried fruits, sweet breads and caramelized sugar.

Havana Club Silver

Puerto Rico

Cuban style rum, with notes of pineapple and banana, hints of vanilla and oak.

Plantation OFTD

Overproof rum, O.F.T.D. (which stands for 'Old Fashioned Traditional Dark') is comprised of a blend of rums distilled in Barbados, Jamaica and Guyana.

Avua Amburana Cachaça

Brazil

Sugar cane spirit, aged in Amburana wood, found only in the forests of Latin America.

~ Cocktail ~

Mai Tai

A definite Tiki Hall of Famer, created in the 1930's from the talents of both Don the Beachcomber and Trader Vic. Composed of rum, orange curaçao, fresh lime juice and orgeat (a nuanced almond syrup), it's held sway over cocktail enthusiasts and Tiki aficionados for decades. It even enjoyed a star turn in the Elvis film "Blue Hawaii."

TEQUILA

Fortaleza Blanco

Mexico

Aromas of citrus and rich cooked agave, with bold notes of olive and butter.

Espolon Blanco

Mexico

100% blue agave tequila produced in the Highlands region of Los Altos in Jalisco, Mexico.

1921 Reposado

Mexico

Produced with 100% Blue Weber estate grown Agave, aged for a minimum of 6 months in new American Oak Barrels bearing a medium char.

Casamigos Anejo

Mexico

100% Weber Blue Agave raised in the rich, red clay soils of the Jalisco highlands. The piñas are slow-roasted for three days in traditional brick ovens.

Jose Cuervo Reserva de la Familia Extra Añejo

Mexico

Award winning aged tequila, dark amber in color with an aroma of oak, almonds, apples, olives and cinnamon.

~ Cocktail ~

Tequila Sunrise

The Tequila Sunrise was created in the early 1970s by Bobby Lozoff and Billy Rice at the Trident bar in Sausalito, California. The cocktail achieved notoriety after Mick Jagger tasted it at a party to kick off The Rolling Stones' 1972 tour. The band began ordering it at stops across the country, and even dubbed the tour "the cocaine and Tequila Sunrise tour," which helped to propel the drink's popularity.

WHISK(E)Y

AMERICAN - BOURBON

Makers Mark

Sweet whiskey smelling of caramel and vanilla that lands on the front of your palate, soft and smooth, with a long, warm finish.

Basil Hayden

White pepper, orange peel, lemon and corn notes are offset by gentle cinnamon, rye spice and sweet caramel.

Blantons

Sweet, with notes of citrus and oak. The creamy vanilla nose is teased with caramel and butterscotch, all underscored by familiar baking spices such as clove, nutmeg, or cinnamon.

Knob creek

Big, bold, and complex. The aroma holds a bouquet of rich wood and vanilla notes with hints of maple sugar and roasted almonds.

Jefferson's Ocean Voyage 23

Warm and complex with notes of sea-salt caramel truffles, allspice berries, and some exotic fruit in the background.

Bib & Tucker

6 year old small batch bourbon which is carefully distilled in Tennessee is adored for its charred cinnamon, chocolate and caramel flavor notes.

~ Cocktail ~

Old Fashioned

The first use of the term "Old Fashioned" to describe a whiskey cocktail, specifically a bourbon cocktail as it is known today, is said to have been at the Pendennis Club in 1880. This club in Louisville, Kentucky is said to have created the cocktail to honor a well known bourbon distiller. The Old Fashioned has since been named the official cocktail of Louisville, and has a two week festival dedicated to it every June.

AMERICAN - RYE

Whistlepig 10yr

Spicy, caramel and mint flavor notes. Powerful baking spices and pralines with vanilla and more.

Michter's Rye

Dried fruit, caramel, black pepper and spicy flavor notes.

Rittenhouse 100

Thick, fruity palate with chocolate oranges, cassia bark, nutmeg and oak.

Old Overholt

Sweet scents of graham cracker, caramel, and vanilla frosting are at the forefront atop a citrusy orange base.

~ Cocktail ~

Sazerac

The exact birthdate of the cocktail is elusive, and purported to be anytime between the 1830s and the late-1800s. For decades, the Sazerac was primarily a New Orleans drink, and even today, it's regarded as the official cocktail of Louisiana.

CANADIAN

Crown Royal

Vanilla, caramel, brown sugar and a nice oakiness to round out the flavor profile before a hint of rye spiciness passes over the palate.

IRISH

Jameson

Floral, herbal hops, grapefruit citrus notes on the nose and a taste of light citrus, sweet herbal notes and delicate spicy tones.

Green Spot

Spicy and soft, gentle notes of oak, green woods, menthol, potpourri.

~ Cocktail ~

TIPPERARY

Shows up in cocktail books in 1916 and the story goes that a guest walked into a bar humming "It's a Long Road to Tipperary" and asked for a drink. The song was an anthem for homesick Irish soldiers during WWI, so naturally the resulting cocktail features whiskey in homage to Tipperary county in Ireland.

SCOTCH

Oban 14 yr

Orange peel, smoke, sea salt, and honey distinguish this full-bodied highland malt.

Laphroaig 10 yr

Bold, smoky taste, followed by a hint of seaweed and a surprising sweetness.

Talisker Storm

Salty brine & peat smoke, strong up front, fades into a peppery citrus-like finish.

Lagavulin 16yr

Intensely concentrated flavor, massive peat smoke with ultra-intense iodine. Fruity-sherry notes, vanilla and Lapsang Souchong.

Famous Grouse

Sweet up front, with notes of vanilla custard and crème brûlée.

Johnnie Walker Black

Sweet and smoky whisky marked by intense flavors of sweet apple, honey, cinnamon and clove.

Highland Park 18yr

Ripe cherries dusted with bittersweet cocoa, freshly harvested honeycomb and candied orange peel.

~ Cocktail ~

BLOOD AND SAND

The recipe first appeared in 1930 in "The Savoy Cocktail Book" by Harry Craddock. It gets its name from a 1922 bullfighter, 'Blood and Sand', a movie starring Rudolph Valentino, the silent-film star known as "The Latin Lover."



SLEEP NO MORE
NOW BOOKING

III, 2.



Hordeum Vulgare