



trellis

Cocktails

Locally grown fruits, vegetables and herbs from Chef Brian Scheehser's 10-acre Farm, provide the inspirations of our seasonal cocktails. Trellis Mixologists crush, mix and combine these ingredients into a selection of classic and original recipes in homage to America's cocktail roots.

Aperitif Cocktails

Chrysanthemum

Benedictine, Dolin Dry vermouth, Absinthe 8

Friuli Cocktail

Amaro Nonino, Angostura Bitters, Dom. Ste. Michelle blanc de blanc 12

Americano

Carpano Antica Formula, Gran Classico, club soda 12

Whisk(e)y

Porto Club

Maker's 46, Graham's 10yr port, Benedictine, Reagan's orange bitters 12

Chai Sour

Old Overholt rye, fresh lime and lemon juice, Averna Amaro, chai syrup, Angostura bitters 9

Greenwich Sour**

Old Overholt rye, fresh lemon juice, sugar, egg white, malbec 10

Sazerac

Sazerac rye, Peychaud's bitters, Pacificque absinthe 13

Boulevardier

Buffalo Trace bourbon, Carpano Antica Formula, Gran Classico 13

Vuix Carré

Elijah Craig 12yr bourbon, Hennessy VSOP, Carpano Antica Formula, Benedictine, Angostura and Peychaud's bitters 13

Blood and Sand

Ardbeg 10yr, Famous Grouse, Dolin Rouge, Cherry Heering, fresh orange juice 11

Gin

Hankey Panky

Voyager gin, Carpano Antica Formula, Fernet Branca 12

The Last Word

Voyager Gin, fresh lime, Green Chartreuse, Luxardo Maraschino 12

Bronx Cocktail

Martin Miller's Westbourne gin, Dolin Dry, Dolin Rouge, fresh orange juice, Angostura bitters 10

White Lady

Voyager gin, Cointreau, fresh lemon juice 10

Corpse Reviver #2

Voyager gin, Cointreau, Cocchi Apertivo Americano, fresh lemon juice, Pacificque absinthe 12

Ramos Gin Fizz**

No 209 gin, orange flower water, fresh lime and lemon juice, egg white, club soda 12

Clover Club**

Martin Miller's Westbourne gin, fresh lemon juice, raspberry syrup, egg white 12

Rum



John Thomas

Rhum J.M. Blanc, Dolin dry, Luxardo Maraschino, Green Chartreuse, Fee Bros. chocolate bitters 14

Sinner's Punch

Gosling's Black Seal, 10 Cane, Velvet Falernum, Grenadine, fresh lime and grapefruit juice, pineapple, house made cherry-vanilla bitters 12

White Lion

Appleton V/X rum, raspberry syrup, fresh lemon juice, Trellis bitters 8

Trader Vic's Mai Tai

Gosling's Black Seal, Appleton V/X rum, Cointreau, orgeat, fresh lime juice 12

Rum Toronto

Ron Zacapa 23yr, Fernet Branca, turbinado syrup 13

Brandy

Applejack Flip **

Laird's applejack, honey, fresh lemon juice, egg white, Fee's old fashioned bitters, grated cinnamon 11

Pisco Sour**

Capel pisco reservado, egg white, fresh lime and lemon juice, sugar, Peychaud's bitters 9

Jack Rose

Laird's applejack, fresh lemon juice, grenadine 7

Brandy Alexander

Presidente brandy, Godiva dark chocolate liqueur, half and half, shaved nutmeg 10

Grasshopper

Presidente brandy, crème de menthe, Godiva white chocolate liqueur, half and half, shaved chocolate 10

Champs Elysées Cocktail

Courvoisier VS, Yellow Chartreuse, fresh lemon juice, turbinado syrup, Angostura bitters 13

Tequila

Sampaguita

El Jimador reposado, fresh lime juice, grapefruit, jasmine syrup, grapefruit bitters 9

Chapala

Sauza Blue reposado, fresh orange and lemon juice, genadine, orange flower water, Fee Bros. lemon bitters 8

Rosita

Hussong's reposado, Dolin sweet vermouth, Gran Classico, Reagan's Orange Bitters 12

Vodka

Pear Necessity

Absolut Pear, honey, fresh lemon juice, pineapple 9

Bombshell **

Absolut Citron, vanilla syrup, fresh lemon juice, egg white, angostura bitters, brown sugar rim 10