1806 OLD FASHIONED

michter’s rye whiskey, sugar cube, angostura bitters

“Spirits of any kind, Sugar, Water, and Bitters...” defined the word ‘cocktail’ for the first time in print on May 13th, 1806. This combination of ingredients would not be technically termed an ‘Old Fashioned’ until Colonel James E. Pepper placed it on the menu at the Pendennis Club of Louisville, Kentucky in 1880.

SAZERAC

remy vsop cognac, sugar cube, peychaud’s bitters, pernod absinthe rinse

By 1838, Antoine Peychaud had opened an apothecary on Royal street in New Orleans. For his friends he would mix a toddie with cognac, sugar, water, his signature bitters, and a rinse of herbsaint. The brand of cognac was Sazerac de Forge et Fils. They called it ‘Sazerac’ for short, naming the first cocktail.

BACON APPLE MANHATTAN

bacon infused bourbon, carpano antica vermouth, roasted apples, candied bacon

The Manhattan was created in the 1860’s in NYC by a bartender on Broadway near Houston Street.

TRADER VIC MAI TAI, 1944

appleton estate rum 12yr, clement VSOP rum, orgeat liquid alchemist, curacao, lime

In 1944, Victor Bergeron “Trader Vic” created a concoction for Carrie Guild to which she exclaimed “Mai Tai-Roa Ae!” which meant “Out of This World-the Best!” Our sister property serves this identical drink in Hana, Maui, Hawaii.

JET PILOT

appleton estate rum, real mccoy rum, citrus, pernod, angostura bitters

The Luao, Beverly Hills, 1958

GREENPOINT

knob creek whiskey, chartreuse yellow, sweet vermouth, orange bitters

Created at Milk & Honey as a variation of the Manhattan.

CLEAR & DIRTY MARTINI

celery infused plymouth gin, olive infused ketel one vodka, stirred

Hemingway Bar, Paris.

JOHNNIE-O® ‘LIGHT & SUNNY’
caliche white rum, housemade lime cordial, fresno chile, ginger beer

Beach rendition of a “Dark & Stormy” created by johnnie-o founder, John O’Donnell.
SIDEWINDER ISLANDER
casamigos tequila reposado, vida mezcal, chartreuse yellow, tio pepe sherry, pineapple, lime
tasting notes: charred peaches, banana, minerality

PLAYA ACCESS
casamigos tequila blanco, fresh cucumbers, citrus
tasting notes: bright and refreshing, a day at the spa

ARROW MATIC
smooth ambler bourbon, suntory toki whisky, cynar, tio pepe sherry, angostura & fee brothers black walnut bitters
tasting notes: cigar, maple, cinnamon

SUN MOON STARS
ketel one vodka, ahus akvavit, seasonal melon, lemon, curtis vanilla bitters
tasting notes: tangerine, jelly beans

VILLAGE FIX
vida mezcal, housemade pineapple gomme, limes
tasting notes: smoke, tropical fruit, balance

LAST PART OF SUMMER
siete leguas tequila reposado, honey, lemon, pineapple, turmeric
tasting notes: vanilla, meyer lemon, yellow bell pepper

PERRY FARRELWINKLE
caliche rum, monkey 47 gin, pineapple, lime cordial, artisanal blue curacao
tasting notes: tart, citric acid, acai. Our spin on the Blue Hawaii cocktail.

COYOTE FANGS
tequila reposado infused with fresno chiles, violets, lime, mango, club soda
tasting notes: lavender, butter cake, cactus flower

LOW ABV COCKTAILS

GUITAR FESTIVAL
guava, fortified wine with ketel one vodka, curtis guava bitters
Tasting Notes: jasmine, pinot grigio, pear

FIRST LIGHT OF DAWN
cyrano clear brandy, st germain, egg white, butterfly tea, curtis vanilla bitters
Tasting Notes: flowers, citrus, cream

VILLA TREASURES
fortified wine, plymouth gin, rosemary, grapefruit, butterfly tea, hibiscus
Tasting notes: orange blossoms and lemongrass. Created for the Getty Villa, represents mosaic, marble, and fresco in the spirit of their prized bronze statue, a mythical satyr.

“It’s only one straw. . . said 8 billion people. Eco-friendly straws available upon request.”