

Vesper

BAR

The name of our bar was inspired by the 1953 cocktail in the original James Bond novel, *Casino Royale*.

The menu is separated into two styles: Classics and Vesper Interpretations. The Classics are a traditional rendering of the drink while The Vesper Interpretations are based on the original with a modern make-over that caters to the curious class.

Select a classic, try an inspired play on one, or ask your mixologist to craft a beverage just for you. We want you to be as involved in our cocktail program as we are. Here's one to get you started....

VESPER (1953) - 17

Created in the first James Bond novel and forever coining the ubiquitous, "Shaken, not stirred."

**Absolut Elyx Vodka, Nolet's Silver Gin
and Lillet Blanc**

THE SPY WHO LOVED ME - 17

The Bond approved Martini

**Ketel One Botanical Cucumber Mint,
Hendrick's Gin, Kina Liqueur
and Chateau Aloe Liqueur**



NO STRAWS ATTACHED

Let's save the world!

Straws Available Upon Request

SPECIALTIES - 17

MARK TWAIN (1847)

*According to Mr. Twain, "One should be consumed before breakfast, lunch and dinner."
Clearly the man knew how to live!*

**Monkey Shoulder Scotch, Lemon,
Simple Syrup & Bitters**

THE GILDED AGE

A sour that fuses Hawaiian and Mexican ingredients. Can you say Alohadios?

**Veras Joven Mezcal, Kapena Li Hing Tequila,
Grilled Pineapple & Habanero Syrup,
Tamarind & Lemon with a Tajin-g Mui Rim**

AIRMAIL (1949)

The classic cocktail that celebrated the first attempt to deliver mail by airplane.

**El Dorado 12 year Rum, Lime,
Honey and Champagne**

PENNY BLACK

*Named after the first postage stamp.
The kind you have to lick and stick to the envelope.*

**Avua Amburana & Prata Cachaça,
Black Pepper & Cardamom Honey, Lime,
Passionfruit Pearls and Sparkling Rosé**

OLD PAL (1922)

*An Ode to famed journalist
William "Sparrow" Robertson*

Templeton Rye, Dolin Blanc and Campari

NOBLE EXPERIMENT

Raise a glass...or two...to failed experiments!

**Barsol Pisco, Bitter Bianco,
Elderflower & Bergamot
and Blanc Vermouth**

SPECIALTIES - 17

AVIATION (1916)

The first bartender "handshake" in the finest of cocktail bars pre-prohibition.

**Empress 1908 Gin, Maraschino Liqueur,
Violette Liqueur, Lemon
& Simple Syrup**

SPIRIT OF ST. LOUIS

Take flight

**Toki Japanese Whisky, Damson Sloe Gin,
Oloroso Sherry, Banana Liqueur,
Chinese Five Spice, Citrus and Egg White***



BAMBOO COCKTAIL (1890)

An elegant cocktail created in the 1890's in Japan to appease the visiting dignitaries to the Grand Hotel in Yokohama

**Lustau Oloroso Sherry, Yzaguirre Blanco,
Vermouth and Bitters**

PARADOX OF CHOICE

More is less...

**PX & Oloroso Sherry,
Rojo & Blanco Vermouth,
Zucca Rubarbo Bitter & Black Fig Liqueur**



CHAMPS-ÉLYSÉES (1930)

Named for the elegant Parisian Avenue

**Hennessy VS Cognac, Yellow Chartreuse,
Lemon, Simple Syrup and Bitters**

ELYSIAN FIELD

The literal translation of the the famous Avenue, which is the final resting place for the souls of the heroic in Greek Mythology

**Organic Hardy Cognac, Elation Pear Cognac
with Bitters, Lemon and Coconut Chai Syrup**

**consuming raw or undercooked eggs
may cause illness*

WINE BY THE GLASS

Gruet, Blanc de Blancs, New Mexico	15
Veuve Clicquot, Reims	28
Bichot Crémant de Bourgogne Brut Rosé, Burgundy	16
Selbach Riesling, Mosel, Germany	12
Maso Canali Pinot Grigio, Trentino	11
Frenzy Sauvignon Blanc, Marlborough	14
Chalk Hill Chardonnay, Sonoma Coast	15
Von Buhl "Bone Dry" Rose, Pfalz, Germany	13
Siduri Pinot Noir, Willamette Valley	16
Filus Malbec "Reserve", Mendoza	14
Mantanzas Creek Merlot, Sonoma	14
Substance Cabernet Sauvignon, Columbia Valley	16

BEER

8 each

Budweiser - Bud Light - Michelob Ultra
Shock Top - St. Pauli, NA

9 each

Corona - Stella Artois - Stella Cidre
Fat Tire White - Elysian Space Dust IPA
Firestone 805 Ale - Goose Island IPA
Guinness Can - Modelo
Sierra Nevada Pale Ale

MOCKTAILS

Because you already are the life of the party...

MISCHIEF MAKER 8
Lime & Ginger Bubbly

CHILL PILL 8
Ginger & Cucumber Fizz