

# the Hearth room

COFFEE • COCKTAILS • JAZZ

## CLASSIC COCKTAILS \$15

### OLD FASHIONED

old forester bourbon, sugar, cinnamon bitters,  
cherry, orange peel

### MANHATTAN

dickle rye, sweet vermouth, angostura bitters,  
cherry; served up or on the rocks

### FRENCH 75

new amsterdam gin, sugar, lemon juice,  
bervini prosecco, lemon peel

### AVIATION

new amsterdam gin, creme de violette, luxardo  
maraschino liqueur, lemon juice, cherry

### NEGRONI

new amsterdam gin, sweet vermouth, campari,  
orange peel

### DAIQUIRI

bacardi rum, demerara sugar, lime juice, lime  
peel

### PALOMA

el jimador tequila, grapefruit and lime juices,  
soda, salted rim & lime

### SIDECAR

christian brothers brandy, cointreau, lemon  
juice, sugar, orange peel & sugared rim

### ESPRESSO MARTINI

tito's vodka, kahlua, espresso

### SEASONAL MOCKTAIL \$8

rotating mocktail crafted by season & availability

## HAPPY HOUR NOON-7PM

\$3 off cocktails & wines by the glass  
15% off premium wines by the bottle

PLEASE ORDER AT BAR