

# EDWINS



## RESTAURANT

### LES COCKTAILS

<b>Parisian Mule</b>	11
Tito's Handmade Vodka, Giffard Cassis Noir de Bourgogne, Lime Juice, Fever Tree Ginger Beer	
<b>Winter in Champagne</b>	13
Grand Marnier, Grapefruit Juice, Campari	
<b>Uncanny Valley</b>	16
Templeton 4 year Rye Whiskey, Laphroaig 10 year Scotch, Demerara Syrup, Orange & Angostura Bitters	
<b>Statesman</b>	14
Tanqueray Gin, Rothman & Winter Orchard Pear, Green Chartreuse, Orange Bitters	
<b>Winterbird</b>	15
Flor de Cana Anejo Rum, Fernet Branca, Rothman & Winter Orchard Apricot, Angostura Bitters, Pineapple & Orange Juice	
<b>Cavalier</b>	13
Hennessy Cognac, Cointreau, Orgeat Almond Syrup, Fresh Lemon Juice, Apricot Preserves	
<b>Avion de Papel</b>	12
El Silencio Mezcal, Angostura Amaro, Aperol, Fresh Lime	
<b>The Antique</b>	18
Weller Antique 107, Peychaud Bitters, Vieux Pontarlier Absinthe, Demerara Syrup	
<b>American New Fashioned</b>	13
American Liquor Co. Blended Vodka, Pomegranate Liqueur, Nocino Walnut Liqueur, Demerara Syrup	
<b>French 75</b>	9
Tanqueray Gin, Sparkling Wine, Fresh Lemon Juice	

### SEASONAL APERITIFS

<b>Pastis</b>	10
Traditional Presentation	
<b>Kir</b>	10
Giffard Cassis Noir de Bourgogne & Aligote Pascal Bouchard 2015	
<b>Kir Royal</b>	14
Giffard Cassis Noir de Bourgogne & Vigneau, Brut, Crémant de Loire NV	
<b>Pineau des Charentes</b>	12
Navarre, Fortified Wine from Cognac	
<b>Ratafia</b>	12
Geoffrey, Dry Fortified Wine from Champagne	
<b>Fino Sherry</b>	8
Alvear 'Fino en Rama,' Montilla Moriles 2012	