

EDWINS



RESTAURANT

LES COCKTAILS

Parisian Mule	12
Ketel One Vodka, Giffard Cassis Noir de Bourgogne, Lime Juice, Fever Tree Ginger Beer	
Shelby	13
Tanqueray 10, Benedictine, Yellow Chartreuse & Le Quintinye Vermouth Royal Extra Dry	
Le Pamplemousse	11
El Silencio Mezcal, Grapefruit Juice, Demerara Syrup, Soda & Sal de Gusano	
Botanique	12
Ketel One Peach & Orange Blossom, Lemon Juice & Ohio Honey Syrup	
La Mûre	13
Old Forester 100 Bourbon, Blackberry Purée, Orange Bitters & Demerara Syrup	
The Classic	19
Weller Antique 107, Carpano Antica Formula & Bogart's Bitters	
Cheval	14
Hennessy Cognac, Mint Syrup & Crushed Ice	
Mort-vivant	15
Flor de Cana, Bacardi, Smith and Cross Rum, Falernum, Lime, Grapefruit & Grenadine	
Sangria Blanche	12
White Wine, Peach Schnapps, Lemon, Strawberry, & Orange	
Carthusian	14
Old Overholt Rye Whiskey, Green Chartreuse, Demerara Syrup, Angustura and Orange Bitters, Absente Absinthe	
French 75	9
Tanqueray Gin, Sparkling Wine, Fresh Lemon Juice	

SEASONAL APERITIFS

Pastis	10
Traditional Presentation	
Kir	10
Giffard Cassis Noir de Bourgogne & Aligote Pascal Bouchard 2020	
Kir Royal	14
Giffard Cassis Noir de Bourgogne & Vigneau, Brut, Crémant de Loire NV	
Pineau des Charentes	12
Pierre Ferrand, Fortified Wine from Cognac	
Ratafia	12
Geoffrey, Dry Fortified Wine from Champagne	
Fino Sherry	8
Alvear 'Fino en Rama,' Montilla Moriles 2012	