

# EDWINS



## RESTAURANT

### LES COCKTAILS

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

### SEASONAL APERITIFS

<b>Pastis</b>	11
Traditional Presentation	
<b>Kir</b>	12
Giffard Cassis Noir de Bourgogne & Aligote Pascal Bouchard 2020	
<b>Kir Royal</b>	14
Giffard Cassis Noir de Bourgogne & Vigneau, Brut, Crémant de Loire NV	
<b>Pineau des Charentes</b>	12
Pierre Ferrand, 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	