

EDWINS



RESTAURANT

LES COCKTAILS

Parisian Mule	12
Ketel One Vodka, Giffard Cassis Noir de Bourgogne, Lime Juice, Fever Tree Ginger Beer	
Bourbon Cidre	12
Bulleit Bourbon, Apple Cider, Fresh Lemon Juice & Cinnamon, Clove & Ginger Syrup	
Bijou	15
Tanqueray, Sweet Vermouth, Green Chartreuse & Absinthe	
La Pêche	12
Bulleit Bourbon, Peach Purée, Orange Bitters & Fresh Lemon	
Maple-Infused Sazerac	15
Woodinville Rye, Armagnac, Woodinville Barrel-Aged Maple Syrup, Absinthe, Angostura & Peychauds Bitters	
Penicillin	14
Johnnie Walker Red Label, Ardbeg 10, Honey-Ginger Syrup & Fresh Lemon Juice	
Sangria Rouge	13
Red Wine, American Liquor Co. Vodka, Pierre Ferrand Dry Curaçao, Lemon, Strawberry, & Orange	
What's Old is New Again	14
Milagro Anejo Tequila, Angostura Bitters, Disco Inferno Hot Pepper Extract & Demerara Syrup	
French 75	11
Tanqueray Gin, Sparkling Wine, Fresh Lemon Juice	
Rhum Aigre	13
Ron Zacapa 23, Nocino, Orgeat, Fresh Lime Juice & Egg White	
SEASONAL APERITIFS	
Pastis	11
Traditional Presentation	
Kir	12
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	