

EDWINS



RESTAURANT

LES COCKTAILS

Parisian Mule	12
Ketel One Vodka, Giffard Cassis Noir de Bourgogne, Lime Juice & Fever Tree Ginger Beer	
Botanique	12
Ketel One Peach & Orange Blossom, Honey Syrup & Fresh Lemon Juice	
Vieux Carré	16
Sazerac Rye, Hennessy VSOP, Sweet Vermouth, Benedictine, Angostura & Peychaud's Bitters	
Bombe Cerise	12
Bulleit Bourbon, Cherry Puree & Fresh Lemon Juice	
La Fin du Rhum	13
Ron Zacapa 23, Fresh Lime Juice & Demerara Syrup	
BT Manhattan	13
Buffalo Trace Bourbon, Sweet Vermouth & Angostura Bitters	
Vesper	15
Nolet's Gin, Wheatley Vodka & Cocchi Americano	
Paper Plane	14
1792 Small Batch Bourbon, Amaro Nonino, Aperol & Fresh Lemon Juice	
French 75	11
Tanqueray Gin, Sparkling Wine, Fresh Lemon Juice	
The Fourth Wall	13
Corazon Reposado Tequila, Capertif, Orgeat & Fresh Lime Juice (<i>Contains Nuts</i>)	
Tamarind Cooler (N/A)	13
Pineapple Juice, Tamarind Maple Syrup & Fresh Lime Juice	

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
Vilmart & Cie, Dry Fortified Wine from Champagne	
Fino Sherry	8
Alvear 'Fino en Rama,' Montilla Moriles 2012	