

EDWINS



RESTAURANT

LES COCKTAILS

Parisian Mule	12
Ketel One Vodka, Giffard Cassis Noir de Bourgogne, Lime Juice & Fever Tree Ginger Beer	
Fig and Tonic	15
Nolet's Gin, Fig & Rosemary Syrup & Fever Tree Indian Tonic	
Vieux Carré	16
Sazerac Rye, Hennessy VSOP, Sweet Vermouth, Benedictine, Angostura & Peychaud's Bitters	
Bourbon Cidre	12
Bulleit Bourbon, Apple Cider, Cinnamon, Ginger, Clove Syrup & Fresh Lemon Juice	
Maple Sky	13
Ron Zacapa 23, Maple Syrup, Fresh Lemon Juice & Egg White	
BT Manhattan	13
Buffalo Trace Bourbon, Sweet Vermouth & Angostura Bitters	
Pear Spritz	14
Wheatley Vodka, Vanilla Spiced Pear Syrup, Fresh Lemon Juice & Sparkling Wine	
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	14
Brown Butter Washed Corazon Reposado Tequila, Demerara Syrup & Angostura Bitters	
Fig and Rosemary Collins (N/A)	11
Fig & Rosemary Syrup, Fresh Lemon Juice, Soda Water	

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	