**CBG capital bar and grill**

**Cocktails $12**

**Capital Cup**

Amaro Averna, Carpano Punt e Mes, Ginger Lime Syrup

**Downtown Shrub**

Flor de Cana, Nielsen’s Rum, Strawberry-Balsamic Gastrique

**Denckla Block**

Del Maguey Mezcal, Yellow Chartreuse, Aperol, Lime Juice

**Bachelors Quarters**

Beefeater Gin, Carpano Antica, Cynar, Brandied Cherry

**Hair Trigger**

New Orleans Rum, Fernet Branca, Angostura Bitters, Ginger Lime Syrup, Cucumber, Mint

**Gran Roche**

Casas Del Mar Cava, Cocchi Americano, Triple Sec, Angostura, Peychauds

**Whiskey Slush**

Makers Mark, Orange Granita, Ginger Ale

**Wine by the Glass**

**Bubbles**

**prosecco**⏐**voveti, veneto 10**

**sparkling**⏐**roederer estate brut, anderson valley 14**

**champagne**⏐moët & chandon ‘brut imperial’, epernay [187 ml bottle] 22

**White**

**chenin blanc-viognier**⏐**pine ridge, california 9**

**pinot gris**⏐**anne amie, willamette valley 9**

**riesling** ⏐**chateau ste. michelle ‘eroica’, columbia valley 10**

**sauvignon blanc**⏐**green & red catacula vineyard, Napa 11**

**chardonnay**⏐**byron, santa barbara county 12**

**chardonnay**⏐mer soleil ‘reserve’, santa lucia highlands 14

**Rosé**

**malbec**⏐**belasco de baquedano ‘rosa’, mendoza 8**

**field blend**⏐**carnard ‘coucher de soleil’, napa valley 14**

**Red**

**chianti**⏐**banfi superiore, tuscany 8**

**malbec**⏐**terrazas ‘reserve’, mendoza 10**

**merlot**⏐**starmont winery, carneros 10**

**zinfandel**⏐quivera vineyards, dry creek valley 11

**cabernet franc**⏐**domaine de bois mozé, anjou-villages 11**

**pinot noir**⏐**etude ‘lyric’, santa barbara county 12**

**cabernet sauvignon**⏐**north x northwest, columbia valley 12**

**6.18.14**

**Classic Cocktails**

**12**

**Bee’s Knee’s (c.1920s)**

**Tanqueray Gin, Lemon Juice, Honey**

**Even non-gin drinkers will delight in this tipple from the roaring twenties.  This fun Prohibition-era cocktail is believed to have been prepared with honey and lemon to mask the liquor, but you will want to embrace all aspects of this tasty concoction.**

**Brandy Crusta (c.1850)**

**Salignac Cognac, Lemon Juice, Luxardo Maraschino Liqueur, Cointreau, Bitters**

**The Crusta has a long history in cocktail lore.  Most believe the Brandy Crusta was created by Joseph Santini of New Orleans’ City Exchange. One taste and one can see where the Sidecar came from.**

**Bronx (1908)**

**Brokers Gin, Orange Juice, Sweet Vermouth, Dry Vermouth**

**Rumor has is that Johnnie Solon of the Old Waldorf Astoria created this cocktail in response to a customer who challenged him to create a new cocktail.  Solon responded with the Bronx and quickly became one of the most popular drinks of the early 20th century.  Surprisingly, the drink gains its name from the zoo and not one of the five boroughs.**

**Knickerbocker (c.1850s)**

**Kirk and Sweeney 12 yr Rum, Raspberry Syrup, Cointreau, Lime Juice**

**The history of the Knickerbocker is somewhat hazy.  No one is sure who created the cocktail, but it can be traced in print to the first cocktail book, Jerry Thomas’ *Bon Vivant’s Companion*.**

**Cocktail historian David Wondrich calls it “the spritual progenitor of the Tiki drink.”**

**Pimm’s Cup #111 (CBG 2011)**

**Pimm’s No.2, Square One Cucumber Vodka, Ketel One Citreon, Lemon Juice, Home-made Ginger Ale**

**There are many variations on this classic warm-weather sipper, most commonly found at Wimbledon and cricket matches.  Here we present the CBG’s adaptation.  Named after our address, we advise this to be sipped on our mezzanine.**

**CBG capital bar and grill**

**Cocktails $12**

**Cinema Highball**

Buttered Popcorn flavored Rum, Mexican Coke

**Wandering Leo**

Old Overholdt Rye, Amaro Abano, Apple Cider, Lemon Juice, Demerara Syrup

**Konichi-What**

Glenmorangie, Japanese Sencha Green Tea, Honey

**Fig and Thistle**

Espolon Blanco Tequila, Cardamaro, Fig preserves, Lemon, Aromatic Bitters

**Start Me Up**

Elijah Craig, Scarlet Ibis Rum, Strega, Orange Bitters, Honey and Ginger Syrup, Lemon Juice

**Bubbly Artemisia**

Carbonated Genepy de Alpes, Clarified Lime Juice

**Don the Dude**

Ultimo Reposado, Horchata, Kahlua

**CBG capital bar and grill**

**Throwbacks $12**

**Scotch Lodge**

Dalmore 12yr, Cherry Herring, Cynar, Punt e Mes, Orange Bitters

**Pea Coat**

Lairds Apple Brandy, Grand Marnier, Domain de Canton, Old Fashion Bitters

**Debutant**

Kai Lychee, St. Germaine, Lime, Grapefruit, Grapefruit Bitters

**Mule Kick**

Snap, Domaine de Canton, Lime Juice

**Don Draper South**

Del Maguey Mezcal, Agavero, Chocolate Bitters

**Play on Paloma**

Casa Noble Reposado, Vida Mezcal, St. Germaine, Lemongrass Syrup, Grapefruit, Grapefruit Bitters

**Crop Duster**

Haymans Old Tom Gin, Lemon Juice, Luxardo Marashino, Blackberry

Tax is included in all drink prices