

SPECIALTY COCKTAILS

DOWNTOWN DONKEY | 12

tito's vodka, crushed cucumber, cock 'n bull ginger beer, lime
served in a copper mug over crushed ice with a cucumber slice

FALL PIMM'S | 13

copperwork's gin, pierre ferrand dry curaçao, dolin rouge, baked spice syrup
stirred and served in a burgundy glass with grated nutmeg

B.A.F. | 12

bombay sapphire gin, gran classico, aperol, luxardo bitter bianco, orange bitters
stirred, strained and served in a coupe with a lemon peel

HOUSE OF COMMONS | 14

macallan 10 year old scotch, charred pineapple-rosemary syrup, lemon, egg white
shaken and served in a coupe with angostura bitters

CHUPACABRA | 13

del maguey vida mezcal, lunazul blanco, aperol, grapefruit cordial
shaken and served on the rocks with espelette-salt

THE NIGHT CAP | 12

rynal vsop, laird's bonded apple brandy, benedictine, yellow chartreuse, psychaud's bitters
stirred and served in a coupe with orange peel

COMMANDER'S CUREALL | 18

glenkinchie 12 yr scotch, jasmine green tea-infused honey, angostura, regan's orange bitters
stirred and served on a large rock with an orange peel and brandied cherry

HAVANA NIGHTS | 15

ron zacapa rum, 18.21 havana & hide bitters, angostura orange bitters
stirred and served on a large rock with an orange peel and brandied cherry

KINGSTON COFFEE CUP | 15

appleton rum, bols genever, coffee infused cynar, lucid absinthe, aromatic bitters
stirred, strained and served on the rocks with orange peel

RN74 CLASSICS

I'M ONLY HAPPY WHEN IT RAINS | 13

bulleit bourbon, pinot noir reduction, maraschino liqueur, lemon

shaken and presented incognito in a burgundy glass

"WHAT SHE'S HAVING" | 14

death's door gin, chamomile shrub, lemon, blanc de blancs

shaken and served in a flute with a brandied cherry

OAXACAN VIEUX CARRÉ | 14

del maguey vida mezcal, old overholt rye whiskey, dolin rouge, benedictine, bitters

stirred and served on a large rock with a lemon peel

JOHN C. HOLGATE | 14

ketel one vodka, st. germain elderflower, honey, lemon

shaken and served up in a coupe with an orange peel

DAMES DE CHAT | 14

tanqueray 10 gin, yellow chartreuse, luxardo amaretto, lime, barrel-aged bitters

shaken and served tall in a collins glass with a rosemary sprig

RN74 MAPLE MANHATTAN | 15

RN74 knob creek single barrel #3938 bourbon, maple sugar, carpano antica vermouth, barrel-aged bitters

stirred and served up in a coupe glass with an orange peel and brandied cherry