

BEAUJOLAIS

C O C K T A I L S

GASCONY O.F. \$10

Our signature Old Fashioned made with Cognac's rustic cousin Armagnac. Earthy, spicy and utterly addictive. *VSOP Armagnac, Lump Sugar, Orange Zest, Aromatic Bitters*

CERISE BUCK \$10

A Beaujolais original based on a classic buck. *Vodka, Cherry-Quinine Cordial, Aromatic Bitters, Fresh Lemon, Ginger Beer*

COCKTAIL A LA LOUISIANE \$10

This was the house cocktail at the Restaurant de la Louisiane, a famous French restaurant in New Orleans; circa 1937. Rich and voluptuous. *Rye Whiskey, Benedictine, Bitters, Absinthe*

FRENCH 75 A LA BEAUJOLAIS \$10

Our play of the classic French 75. Originally named after the French cannon used during WWI. *Dry Gin, Lillet Blanc, Fresh Lemon, Champagne*

TÌ PUNCH \$12

Creole for "petit", or "small punch", this cocktail is a specialty of the French Caribbean made with raw, grassy Rhum Agricole. *Rhum Agricole VSOP, Martinique Cane Syrup, Lime*

BOULEVARDIER \$10

Originating at Harry's American Bar in Paris while prohibition was still going strong in the U.S. A precursor of the Negroni. *Bourbon Whiskey, Sweet Vermouth, Campari*

M. BERTOUX \$13

Named for the French Army officer who first invented the motorcycle sidecar, this is our version inspired by the classic. *VSOP Cognac, Lump Sugar, Vanilla Bean, Dry Curaçao, Orange Bitters*

VIEUX CARRÉ \$12

Named after New Orleans's French Quarter, this cocktail originated at the Hotel Monteleone in the mid-1930s. Think of it as a French Manhattan. *Rye Whiskey, VSOP Cognac, Sweet Vermouth, Benedictine, Bitters*

SAZERAC \$12

Our Sazerac is based on the original 1850's version from the Merchants Exchange Coffee House. *VSOP Cognac, Absinthe, Lump Sugar, Bitters*

SANGRIA COCKTAIL \$10

Our Secret Spring Recipe. *Delicately spiced, additions of fresh lemongrass, mint and star anise.*

