

## Shaken

### WORDS OF WISDOM

A vodka silver sour brimming with tart cherry and opulent red wine  
Modest Vodka, Lemon, Ruby Port, Cherry Heering, Egg White

### TROUBLE AHEAD, TROUBLE BEHIND

A bright pink bombshell finishing with a whisper of chocolate  
Dorothy Parker Gin, Lemon, Dolin Blanc, Marie Brizard White Cacao

### FRESH METAL

An evocative Mai Tai with a rich, dry, anisette finish  
Plantation 3 Star Rum, Lemon, Mansinthe, Licor 43, Orgeat, Mint

### GUMDROP BUTTONS

Rich vanilla with a gingerbread-house familiarity  
Sacred Bond Brandy, Lemon, Matusalem Rum, Amaro Meletti,  
Ginger, Allspice Dram

### GOODBYE NOW, TA-TA THEN

A gippy, pie-spiced sherry cobbler  
Palo Cortado Sherry, Pineau des Charentes, Falernum,  
Coffee-Pecan Bitters

### MUST CONFESS

A Margarita straight from your grandma's kitchen  
Lunazul Blanco Tequila, Lime, Pineau des Charentes, Cinnamon, Grenadine, Strawberry, Egg White

### PLINY'S CUP

An elevated Brown Derby with sunny grapefruit cordial  
Wild Turkey Rye, Lemon, Sacred Bond Brandy, Cynar, Grapefruit  
Cordial, Boker's Bitters

### LAID UP IN LAVENDER

Smoked raspberries and lavender, lemon and honey: a study in polarity  
Pig's Nose Scotch, Lemon, St. George Raspberry Brandy,  
Lavender, Honey, Marie Brizard White Cacao

### SLIDE AND SINKER

What a lumberjack would drink poolside  
Rittenhouse Rye, Lemon, Carpano Antica, Pineapple, Angostura

## COCKTAILS 13 DOLLARS

Large Format Options Available for Groups  
Please Inform Your Server of ALL Food Allergies or Restrictions

# COCKTAILS



## WINTER

### The Violet Hour's Classics

#### ENTERTAINER TOBY MALONEY, 2011

An orange creamsicle cocktail just in time for winter  
Modest Vodka, Lemon, Licor 43, Orgeat, Orange

#### YELLOW ROSE OF TEXAS TOBY MALONEY, 2007

Lightly tart, crisply refreshing, and just a bit floral  
Lunazul Blanco Tequila, Lemon, Yellow Chartreuse, Rose

#### ROUSTABOUT TOBY MALONEY, 2009

A rich apple Manhattan with subtle nuttiness  
Evan Williams, Chauffe Coeur Calvados, Carpano Antica, Angostura,

#### KING'S RANSOM ZAC SORENSEN, 2015

A dry gin cocktail for a smoky whiskey drinker  
Ransom Old Tom, Chief Gowanus, Vermouth del Professore Bianco,  
Pierre Ferrand Curacao, Great King St. Scotch

#### EEYORE'S REQUIEM TOBY MALONEY, 2007

Layered bitterness: a Negroni with a wicked right hook  
Campari, Dolin Blanc, Letherbee Gin, Cynar, Fernet Branca

## Hot

#### THE VIOLET HOUR TODDY

Jim Beam Rye, Ramazzotti, Demerara, Lemon, Angostura

#### THE VIOLET HOUR PUNCH NO. 5

\$55 (Serves 5-7)

Jim Beam Bonded Bourbon, Lemon, Amaro Meletti, Angostura



## COCKTAILS AT HOME

Violet Hour+ Bottled Old Fashioned Mix  
Violet Hour+ Cocktail Kit



## Stirred

#### THE VIOLET HOUR OLD FASHIONED

House Elijah Craig Bourbon, Demerara, Angostura

#### CLEARCUT MARTINI

A luscious Martini reminiscent of being happily lost in the forest  
Hayman's London Dry Gin, St. George Botanivore,  
Vermouth del Professore Bianco

#### STREET OF GOOD CHILDREN

An "improved" Old Fashioned with Antigua rum and Crescent City sensibilities  
English Harbour 5yr Rum, Marie Brizard Orange Curacao,  
Herbsaint, Peychaud's Bitters

#### PAJAMA BOY

The lovechild of a Manhattan and Old Fashioned with jammy pear and Alpine notes  
Buffalo Trace Bourbon, St. George Pear Brandy, Cocchi di  
Torino, Benedictine, Peychaud's Bitters, Angostura

#### WHAT BIG EYES YOU HAVE

Smoke, blackberry pie and citrus in a TI Punch riff  
Vida Mezcal, Corazon Reposado, Amaro Lucano, Angostura,  
Orange Bitters

#### GYPSY SPELL

Winty spices, bright herbs, and deep sarsaparilla  
Fernet Branca, Broadbent 5yr Madeira, Falernum, Ginger, St.  
George Absinthe

## Creamy

#### THE BRAIN SCRATCH

Pirate rum and savory angostura bark in a wintry colada  
Hamilton Black Jamaican Rum, Lemon, Amargo Vallet,  
Coco Lopez, Pineapple

#### VELVET FLIP

A two-tone egg nog with deep malty flavors  
English Harbour 5yr Rum, Marie Brizard Orange Curacao,  
Herbsaint, Peychaud's Bitters, Egg Yolk, Porter

#### HELD HOSTAGE

Fruit, nuts, and a warming, luxurious texture  
Lazzaroni Amaretto, Lemon, Lazzaroni Fernet, Ginger, Egg White