

The Archipelago Bar

Ú

- FEBRUARY 2024 v1 -

✻ Bubbly / Clarified ✻

Meyer Lemon Highball

Meyer lemon aperitif, spring gin, tonic, soda

Apple Highball

(Pete Kellers, Multnomah Whiskey Library)

Brandy, rum, orange curacao, walnut bitters, soda, apple garnish

Life on the Farm

Yuzu gin, jasmine and herbal liqueurs, lemon, simple syrup, milk clarified (dairy), topped with yuzu tonic

✻ Stirred & Spirit Forward ✻

Sharpie Mustache

(Chris Elford, Amor y Amargo)

Dry gin, Rye, Amaro Meletti, Bonal Gentiane-Quina, Tiki bitters, orange twist, served up

Bluebird of Unhappiness

Floral gin, Bluebird Amaro (RIP), fino sherry, Salers gentian, chamomile syrup, saline

"In the direction of a White Negroni in the Alps, herbal with light sweetness on the finish"

Cabin in the Woods (mini, limited)

Woodsy gins, smoke tea liqueur, bitters

"Bracing and strong, but delicious for those inclined"

✻ Hot ✻

Hot Potato (limited)

Japanese whiskey, sweet potato liqueur, lemon, maple syrup, Angostura, hot water, marshmallow

✻ Dessert ✻

Boozy Eggnog

Eggnog, pear brandy, Angostura amaro, rum, Angostura bitters, nutmeg

"Last of the season deliciousness. Fancy a nightcap?"

Also...

Cosmo's Christmas (N/A) | Garden Sour (N/A)

Do ask about off-menu options (limited quantity)!
However standard classic cocktails are not generally available. We're here to try *new* things!