

COCKTAILS

THE GRILL MARTINI

fords gin or grey goose vodka / bèrto extra secco vermouth / olive bitters / charred cipollini

PERFECT MARTINI

sipsmith v.j.o.p gin / alessio bianco vermouth / mancino secco vermouth / black lemon bitters

\$16

\$22

MARTINI
YOUR WAY
3 oz / Add \$5

1

CHOOSE:
◊ GIN
◊ VODKA

2

◊ TRADITIONAL
◊ DRY
◊ PERFECT
◊ PURE

3

◊ DIRTY
◊ FILTHY
◊ GIBSON

4

◊ UP
◊ THE GRILL ROCK

		GIN		VODKA	
		2 oz pour		2 oz pour	
PINKY IN THE BRAIN	\$13	AVIATION	\$13	ABSOLUT	\$11
frozen bombay bramble gin / malfy con limone gin / capitoline tiber / strawberry / rosé		BLUECOAT AMERICAN DRY	\$12	ABSOLUT ELYX SINGLE ESTATE	\$16
SONIC THE GRAPEFRUIT	\$14	BLUECOAT ELDERFLOWER	\$14	BELVEDERE	\$15
drumshanbo irish gunpowder gin / grapefruit four ways / tonic / topo chico		BOMBAY SAPPHIRE LONDON DRY	\$13	BELVEDERE SMOGÓRY FOREST	\$18
RUM ME OVER	\$17	THE BOTANIST 22 ISLAY DRY	\$18	BOYD & BLAIR PROFESSIONAL	\$18
diplomático reserva exclusiva rum / el dorado 12 year rum		BARR HILL	\$14	CALEDONIA SPIRITS BARR HILL	\$18
knob creek rye / cacao nib-infused demerara syrup / bitters		BARR HILL TOM CAT RESERVE	\$16	CHASE	\$16
MANHATTAN NOIR	\$20	BRECKENRIDGE DISTILLERY	\$11	CHOPIN	\$13
whistlepig piggieback rye / montenegro amaro / thyme & rosemary punt e mes		COPPER & KINGS AMERICAN DRY	\$12	CRYSTAL HEAD	\$20
jerry thomas bitters / bourdeaux cherry		COPPER & KINGS AMERICAN OLD TOM	\$13	DRUMSHANBO SAUSAGE TREE	\$14
COSMO BLANC	\$17	D. GEORGE BENHAM'S SONOMA DRY	\$12	EFFEN BLACK CHERRY & VANILLA	\$12
hangar 1 makrut lime vodka / white cranberry / cointreau / cranberry foam		DISTRICT MADE	\$13	GREAT WOMEN SPIRITS COUNTESS	\$16
SOUR PUSS	\$16	DRUMSHANBO CALIFORNIA ORANGE	\$14	WALEWSKA	
grey goose le citron vodka / combier / lemon verbena syrup / burnt lemon		DRUMSHANBO IRISH GUNPOWDER	\$14	GREY GOOSE	\$14
VESPER INTO THE WOODS	\$19	ETSU HOKKAIDO	\$18	GREY GOOSE CITRON	\$15
monkey 47 schwarzwald gin / belvedere smogóry forest vodka / cocchi americano / lemon		FERDINAND'S SAAR DRY	\$23	GREY GOOSE L'ORANGE	\$15
GATO'S MEOW	\$18	FEW BREAKFAST	\$13		
barr hill tom cat gin / herradura reposado tequila / rhubarb / lime / cinnamon		FORDS	\$11		
luxardo maraschino / peychaud's bitters		FORDS OFFICER'S RESERVE	\$13		
KIND OF BLUE	\$15	FORTHAVE SPIRITS BLUE	\$16		
nolet's silver gin / bluecoat elderflower gin / st. george absinthe verte lillet blanc		GIN LANE 1751 LONDON DRY	\$11		
blue curaçao / bubbles		GIN MARE	\$15		
AB FAB	\$32	GLENDALOUGH DISTILLERY ROSE	\$14		
absolut elyx vodka / grand marnier cuvée du centenaire / sauternes / lemon		GLENDALOUGH WILD BOTANICAL	\$14		
PINK HIMALAYAN SALT / BEE POLLEN / PEARL DUST		GREEN HAT GINAVIT	\$13		
HARD PRESSED	\$14	THE HAKUTO MATSUI	\$14		
jack daniel's tennessee whiskey / hot apple cider / demerara / clove / cinnamon		HARAHORN NORWEGIAN	\$13		
THE GRILL HOT TODDY	\$15	HAT TRICK FINE BOTANICAL	\$13		
maker's mark bourbon / barr hill tom cat gin / honey / lemon		HENDRICK'S	\$14		
GRILL PUNCH	\$13				
pineapple-infused vodka / hayman's gin / grilled mango / ginger / mint / bubbles					
Pitcher (serves 5)	\$59				
SPIRIT-FREE LIBATIONS					
WITHOUT THE PUNCH	\$8				
mango / ginger / pineapple / mint / bubbles					
LAZY GRAPEFRUIT	\$8				
fresh & charred grapefruit / grapefruit tonic / topo chico					
I'VE BEEN BITTER	\$9				
ceder's classic / tart cherry / gentian / lemon					

A KNEAD RESTAURANT

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11.23