



DEEP ELLUM - DALLAS, TEXAS

## CLASSIC COCKTAILS

### Bloody Mary Mornin' \$8

Vodka - Chloe's Custom Mix - Spices - Lime - Celery Stalk

Make it Tito's Handmade Vodka \$10

### Margarita \$10

Tequila Arette Blanco - Cointreau - Lime - Simple

### Espresso Martini \$12

Cold Brew - Stoli Vanilla - Kahlua - Baileys Irish Cream

### French 75 \$8

Sparkling Wine - Gin - Lemon - Simple

### Kir Royale \$10

Sparkling Wine - Creme de Cassis

### B'nois Manhattan \$18

Woodford Reserve Bourbon - Carpano Antica Formula Vermouth  
Angostura Bitters - Orange Bitters - Luxardo Cherries

### Benton's Old Fashioned \$16

Bacon "fat-washed" Four Roses Bourbon Whiskey  
Maple Syrup - Angostura Bitters - Orange Twist

### House Martini (shaken, not stirred)

Mixing glass half full of ice, add 2 dashes **orange bitters** and 1/2 oz. **Noilly Prat Dry Vermouth** - shake and discard. Add new ice and add 3 oz. of your **favorite GIN or VODKA** and shake vigorously. Strain into chilled coupe or martini glass, or in a rocks glass with ice.

Garnish: Queen Olives, Cocktail Onions,  
Lemon Twist, Orange Bitters.

(Priced accordingly)



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## SPECIALTY DRINKS

### Gypsy Tea Room Mule \$12

Deep Ellum All Purpose Vodka - Cucumber - Mint  
Lime - Black Tea Syrup - Ginger Beer

### Kona Sunset Mai Tai \$12

Bacardi Silver - Pineapple - Lemon - OJ - Simple  
Creme de Noyeaux - Original Myers Dark

### Shotgun Wedding \$12

Jack Daniels - Strawberry - Lemon - Simple "rich"  
Angostura Bitters - Ginger Beer

### Lavender Lemon Drop \$10

Tito's Handmade Vodka - Lavender - Lemon - Simple

### Desert Texas Paloma \$12

Desert Door Sotol - Lime - Grapefruit Juice - Agave Syrup

### French 75 "au Claire" \$16

Empress 1908 Gin - Lemon - Simple  
Blanc de Blancs Brut, Provence, FR

### Lady of the Lake \$16

Gray Whale Gin - Cointreau - Lemon - Egg White

### Carajillo \$12

Licor 43 - Espresso

### Ginger's Negroni \$16

Beefeater Gin - Campari - Carpano Antica Formula Vermouth

## COFFEE DRINKS

### Irish Coffee \$14

Jameson Irish Whiskey, hot coffee, brown sugar, whipped cream

### Mexican Coffee \$16

Patron Silver, Tia Maria liqueur, hot coffee, simple, whipped cream

### Cafe Brulot \$16

VSOP Cognac, Grand Manier, hot coffee, cinnamon stick, clove