



THE VOLSTEAD 15

Our take on an Old Fashioned. We opt for aged Haitian rum, bonded rye whiskey, East India Solera sherry, house-made coconut bitters & molé to create a complex Caribbean spin on the timeless classic.

HOUSE RUM BLEND

WILD TURKEY 101

LUSTAU SHERRY

COCONUT BITTERS

MOLÉ BITTERS



DAISY CHAIN 15

Think spiced orange creamsicle, but as a cocktail. Notes of orange cream, pecan, & allspice play together perfectly in this Lion's Tail Riff.

COOPERS CRAFT 100

PECAN RYE

LEMON

ORANGE SHERBET

CREME DE CACAO

ALLSPICE DRAM

TOBACCO BITTERS



SECONDHAND ROSE 15

A combination of tequila blanco, dark molasses rum, aperol, lime, pineapple, ginger, & a touch of vanilla create a complex fruit-forward summer sipper.

ASTRAL BLANCO

BLACKSTRAP RUM

PINEAPPLE

LIME JUICE

APEROL GINGER

VANILLA

**OLD PAL**

15

We were brilliantly inspired by The Black Manhattan, but took our own twist on it. Opting for Cynar, we built up the balance & complexity with a touch of sweet vermouth & chartreuse.

ELIJAH CRAIG RYE
CYNAR
COCCHI DI TORINO
SWEET VERMOUTH
CHARTREUSE

**MOLL DOLL**

15

This riff on a Paloma puts you under its spell by pairing the tartness of bold, citrusy fruits with zesty Hawaiian sea salt to create the perfect balance of sweet & savory that leaves you wanting more.

SOMBRA MEZCAL
LIME JUICE
GRAPEFRUIT JUICE
STRAWBERRY SHRUB
ORANGE BITTERS
DEHYDRATED LEMON
HAWAIIAN BLACK SALT

**DAMN FLAMINGO**

15

Damn Flamingo is a true porch pounder. We macerate strawberries, sage, & black pepper with sugar & apple cider vinegar. Then top it off with American whiskey & soda water to add a little fizz.

DICKEL NO.12
STRAWBERRY SHRUB
LEMON JUICE
RHUBARB BITTERS
MINT



PERUVIAN PUNCH 15

We've combined a smooth coconut milk with Lustau Sherry, Aperol, & the citrus tang of pineapple & lime to bring out the unique taste of the mosto grape in Don Benedicto Pisco.

DON BENEDICTO-
PISCO

COCONUT MILK

LUSTAU SHERRY

LIME

PINEAPPLE

APEROL



FROM MAYAN SUNSETS 15

A trail of flavors takes you on a journey like no other. Refreshing cucumber, botanical tomatoes, & spicy jalapenos make for an irresistible cocktail perfect a warm & vibrant evening.

ASTRAL BLANCO

JALAPENO

MOLETTA

POMODORO GIN

CUCUMBER

AGAVE

TAJIN



THE DUCHESS 15

A flirtatious vodka cocktail made with Grey Goose & Fernet, sweetened with Amaretto, infused with lime, & topped off with grated coffee bean. All combined for a well-balanced & easy drinking cocktail experience.

GREY GOOSE

FERNET

AMARETTO

LIME

GRATED COFFEE BEAN



SIREN'S FALSETTO

15

This gentle & sexy herbal cocktail is a well-balanced start to your evening. Hints of strawberry blend with vanilla syrup in a frothy egg white creation that is topped off with a light zing of lemon.

KETEL ONE

STRAWBERRY JUICE

LEMON JUICE

VANILLA SYRUP

EGG WHITES



DROPS OF JUNIPER

15

Light, herbal, & clean. These words describe a gin lover's paradise & this cocktail is exactly that.

GORDON'S GIN

PEACH LILLET BLANC

BLANC VERMOUTH

GRAPEFRUIT BITTERS



MATADOR'S LAST RIDE

15

Buckle up for a ride like no other. Our take on a New York Sour blend. smoky mezcal, classical amaro, citrus, & pineapple together to create a bold libation with a fighting spirit.

MEZCAL

GRAPEFRUIT

VERMOUTH

LIME

PINEAPPLE

CABERNET

EGG WHITE



SEVERANCE PAY

15

An improved, improved whiskey cocktail with suggestions of dried fruit & candied nuts in a rye-forward served-up package. Perfect for those who enjoy Manhattans, but want something a little, well, *more*.

WILD TURKEY 101
LUXARDO-
-MARASCHINO
DRY VERMOUTH
CYNAR
PEYCHAUD'S BITTERS
LAPHROIAG
ORANGE PEEL



PROHIBITION COFFEE

15

Not your granddad's Irish coffee. This creamy, cold brew cocktail combines a triple-cask Irish whiskey with notes of spice, tobacco, & vanilla for a perfect after-dinner drink.

SLANE IRISH WHISKEY
COFFEE CONCENTRATE
VANILLA SYRUP
ALLSPICE DRAM
TOBACCO BITTERS
HEAVY CREAM
GRATED NUTMEG



SERVICE INDUSTRY

5

At Amendment XVIII Cocktail Club, we value our service industry colleagues. Ask your bartender or server about the 20% discount, as well as our amazing M&M special!





CAVIAR MARTINI

25

This baller martini is made with premium Salmon Caviar & Grey Goose Vodka, combined with fennel infused Vermouth to deliver the most opulent cocktail on the market.

GREY GOOSE

SALMON CAVIAR

VERMOUTH

FENNEL



IMPASSIONED SANCTUARY

25

A captivating cocktail that marries the vibrant flavors of Asian herbs with the invigorating essence of stimulating botanicals, all in the delightful embrace of Appalachian gin.

KAFIR LIME

PINNIX GIN

LEMONGRASS LYCHEE

JASMINE TEA

LILLET ROUGE



LEIPER'S & BOUNDS

30

This enchanting seasonal Dessert cocktail features single barrel pick from our friends at Leiper's Fork Distillery, that demands to be savored with a spoon.

LEIPER'S FORK-

-TN WHISKEY

CHAMOMILE

ALLSPICE

CAFFE MOKA

NONINO

DARK CHOCOLATE-

-BITTERS

LEMON