



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



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
LAPHROAIG
ORANGE PEEL



TENNESSEE SLING 15

Butternut squash simple syrup, fresh juice, & tobacco bitters combined with Tennessee Whiskey offers a balanced & elegant spin on a Sling cocktail.

DICKEL 12
DOM BENEDETTINE
LUXARDO
MARASCHINO
BUTTERNUT
SQUASH SYRUP
PINEAPPLE JUICE
LIME JUICE
TOBACCO 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.

OLD FORESTER 100
PECAN RYE
LEMON
ORANGE SHERBET
CRÈME DE CACAO
ALLSPICE DRAM
TOBACCO BITTERS



PREFECTURE 15

We fat-wash high rye bourbon with sesame and combine with Campari & a miso infused bianco vermouth to create a savory & bold take on the classic Boulevardier.

OLD GRANDAD
BOURBON
CAMPARI
MISO VERMOUTH
SESAME
ORANGE PEEL
ANGOSTURA BITTERS



SPRING DYNASTY 25

A stirred-down premium bourbon cocktail that nonetheless offers a delicate florality & tartness with notes of sour plum, alpine herbs & rhubarb.

LEIPER'S FORK
BOURBON
GÉNÉPY
UMESHU
CITRIC ACID
SOLUTION
RHUBARB BITTERS



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 for a warm & vibrant evening.

AZTECA AZUL PLATA
JALAPENO
MOLETTO
POMODORO GIN
CUCUMBER
AGAVE
TAJIN



SECOND HAND 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.

AZTECA AZUL PLATA
BLACKSTRAP RUM
PINEAPPLE
LIME JUICE
APEROL
GINGER
VANILLA
ANGOSTURA BITTERS



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.

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



BIRD'S EYE 15

Organic Gin infused with Thai chili peppers, a splash of citrus, & Coconut/Pineapple foam create this spicy yet refreshing summer sipper.

THAI CHILI PEPPER
INFUSED GIN

LIME JUICE

LEMONGRASS
SYRUP

COCONUT &
PINEAPPLE FOAM



MAZUMA 15

Our take on a Gin Fizz utilizes kale, lime & egg white for a cocktail that's vegetal, light & fluffy.

PRAIRIE
ORGANIC GIN

KALE & LIME
CORDIAL

EGG WHITE



IMPASSIONED SANCTUARY 20

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

KAFIR LIME

KAZUKI GIN

LEMONGRASS

LYCHEE

JASMINE TEA

LILLET ROUGE



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 WHITE



QUEEN OF THE NIGHTCLUBS

15

Beautiful vegetables & apple cider vinegar come together to create a tart and savory, earthy cocktail. For the Bloody Mary fans.

KETEL ONE VODKA

PICKLED ONION

PICKLED JALEPEÑO

CARROT JUICE

GINGER



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 VODKA

SALMON CAVIAR

VERMOUTH

FENNEL



LA GARÇONNE 15

Butter fat-washed apple brandy, peach liqueur, cinnamon, & Italian amaro come together to create a harmony of delicate & bold in this spirit forward summer sipper.

BUTTER APPLE
BRANDY

PEACH

MELETTI

ANGOSTURA BITTERS



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



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 & mole to create a complex Caribbean spin on the timeless classic.

HOUSE RUM BLEND

WILD TURKEY 101

LUSTAU SHERRY

COCONUT BITTERS

MOLÉ BITTERS



RE-ANIMATOR II 15

Our house rum blend with 151. plantain, pineapple & carrot juice make up this zombie riff.

Limit 1 per person

DON Q 151 RUM
HOUSE RUM BLEND
LIME JUICE
PLANTAIN
CARROT JUICE
RICE & COCONUT
ORGEAT
PINEAPPLE JUICE
ANGOSTURA BITTERS



MOCKTAILS 10

Ask your server or bartender about our non-alcoholic cocktails!

INGREDIENTS ARE
MADE IN-HOUSE



M&M 5

We value our service industry colleagues here at Amendment XVIII Cocktail Club.

ASK YOUR SERVER OR
BARTENDER ABOUT
THE 20% DISCOUNT
IN ADDITION TO THIS
AMAZING SPECIAL!