

◆ The ANNEX KITCHEN ◆

APERITIVI

- INTRO TO APEROL** 13
Plymouth Gin, Aperol, lemon, Angostura bitters
- BELLISSIMO** 13
Carpano Antica Sweet Vermouth, Fino Sherry Fernet, Luxardo Maraschino, Angostura Bitters
- OLD SPORT** 13
Cocchi Barolo Chinato, Bera Brachetto, allspice dram, tonic, club soda
- OH MY DARLIN'** 13
Enzo Clementine Olive Oil washed Venus #1 Gin, Aperol, Cocchi Americano
- VENETIAN SPRITZ** 6/12
Aperol, Campari, Prosecco, club soda
- SOTTOBOSCO SPRITZ** 6/12
Cynar, Cardamaro, club soda
- GRAN PRUGNA SPRITZ** 6/12
Gran Classico, Prosecco, Plum Bitters, club soda

NEGRONI

- AMERICANO** 13
Campari, Carpano Antica Vermouth, club soda
- NEGRONI** 13
Plymouth Gin, Campari, Carpano Antica Vermouth
- NEGRONI SBAGLIATO** 13
Rovero di Torino Vermouth, Ramazzotti Aperitivi, Prosecco
- BLACK NEGRONI** 13
Plymouth Gin, Cynar, Carpano Antica Vermouth
- BOULEVADIER** 13
Bulliet Bourbon, Campari, Carpano Antica Vermouth
- BARREL AGED WHITE NEGRONI** 14
Venus #2 Gin, Salers Gentiane Liqueur, Cocchi Americano
- BARREL AGED OLD PAL** 14
Rittenhouse Rye, Campari
Rovero di Torino Bianco

NEW KID IN TOWN

- A.K. G + T** 13
Venus #1 Gin, Strega, Fever Tree Tonic
- OLEO FASHION** 13
Mitcher's Bourbon + Rye, orange oleo, Angostura bitters
- LA VITA VERDE** 13
Bontanivore Gin, lime, fresh oregano, cardamom syrup
- THE DILBERT** 13
Hornito's Reposado Tequila, La Guita Manzanilla, fresh dill, lime, habenero syrup

ANYTIME

- GREEN EYES** 13
No 209 Gin, Green Chartreuse, lime, rich simple, egg white
- BICYCLE BUILT FOR TWO** 13
Redemption Bourbon, Redemption Rye, lemon, orgeat, simple syrup, a.k. lemon bitters
- SKIDDISH JOCKEY** 13
Buffalo Trace Bourbon, grapefruit, honey, Laphroiaig Scotch rinsed glass
- RED HOOK** 13
Rittenhouse Rye, Punt e Mes, Luxardo Maraschino Liqueur
- GREEN POINT** 13
Lot 40 Rye, Yellow Chartreuse, Carpano Antica Vermouth, Angostura, orange bitters

CLASSICS

- SAZERAC** 13
Sazerac Rye, Peychaud's and Angostura Bitters, Absinthe rinsed glass
- Hailed as the original American cocktail. Originated in the 1850's from New Orleans
- THE LAST WORD** 13
No. 209 Gin, Green Chartreuse, Luxardo Maraschino Liqueur, lime
- Created in 1916 by Vaudevillian comic Frank Fogherty and revived in 2004 by veteran barman Murray Stanton. The cocktail with a pale greenish color, primarily due to the Chartreuse, truly stands the test of time
- VIEUX CARRE** 13
Remy Martin Cognac, Knob Creek Rye, Cocchi Torino Sweet Vermouth, Benedictine, Angostura + Peychaud's Bitters
- 1938 Head bartender Walter Bergerone of The Monteleone Hotel in New Orleans invents and names this libation for The French Quarter, Le Vieux Carre "The Old Square"
- CORPSE REVIVER #2** 13
Death's Door Gin, Cocchi Americano, Cointreau, lemon
- The most familiar of the Corpse Reviver family of cocktails. The #2 was first offered at The Savoy Hotel, London circa 1920s by Harry Craddock

THE DEAD RABBIT'S TIPPERARY 13
Pogues Irish Whiskey, Carpano Antica Vermouth, Green Chartreuse, rich simple

Appeared in 1917 when a guest asked for a drink while humming "It's a Long Road to Tipperary.", an anthem for homesick Irish soldiers World War I. Dead Rabbit Grocer & Grog, NYC updates the recipe with perfect balance

GIN GIN MULE 14
Tanqueray Ten, lime, mint simple, Fever Tree ginger beer

In 2005 Audrey Saunders opened the Pegu Club in NYC helping put the "craft" in the classic cocktail movement. This modern classic has inspired countless spinoffs

PAPER PLANE 13
Buffalo Trace Bourbon, Aperol, Nonino Amaro, lemon

A modern classic by legendary NYC barman Sam Ross. He created this drink while listening to the M.I.A. song "Paper Planes." Thusly inspired, riffing on the Last Word, replacing gin with bourbon. A different recipe entirely, but has that familiar template of four equal parts

BATTLE OF TRAFALGAR 13
Pimm's No. 1, St. Germain, Batavia Arrack, lime, honey

This cocktail from the Russell House Tavern commemorates the naval engagement that took place in 1805. fought by the British against the French and Spanish fleets

FLIGHTS

APERITIVI .75 oz 10 / 16 / 20
choose 2 / 3 / 4

Aperol
Campari
Leopold Bros.
St. George Bruto Americano

DIGESTIVI .75 oz 11 / 17 / 20
choose 2 / 3 / 4

Annex Limoncello
Averna Amaro
S. Maria al Monte Amaro
Montenegro Amaro
Nonino Amaro
Sibona Amaro
Braulio Alpino Amaro
Zucca Amaro
Barolo Chinato
Molinari Sambuca
Molinari Sambuca Caffè
Banfi Grappa
Nardini alla Ruta Grappa
Nonino Moscato Grappa
Fernet-Branca

FLIGHTS

BOURBON .75 oz 15 / 20 / 30
choose 2 / 3 / 4

Angel's Envy
Baker's Bourbon
Basil Hayden
Blanton's Single Barrel
Booker's Bourbon
Bulleit Bourbon
Maker's Mark
Noah's Mill
Knob Creek
Eagle Rare 10 Yr
Willet's Pot Distilled Bourbon
Four Rose's Single Barrel
Woodford Reserve

RYE .75 oz 15 / 25 / 30
choose 2 / 3 / 4

Bulleit Rye
Knob Creek Rye
Michter's Rye
Sazerac Rye
Templeton Small Batch Rye
Whistle Pig Rye
Willet's Reserve Rye

FLIGHTS

BOURBON vs RYE
1 oz Bourbon + 1 oz Rye

Bulliet 12
Michter's 14
Knob Creek 14
Willet's 18
Angel's Envy 20

JACK OF ALL TRADES .75 oz 30

Jack Daniel's Old No. 7
Gentleman Jack
Jack Daniel's Single Barrel

JAPANESE WHISKY .75 oz 30 / 45 / 55
choose 2 / 3 / 4

Toki
Hibiki Harmony
Hakushu 12 Yr
Yamazaki Singel Malt 12 Yr
Yamazaki Single Malt 18 Yr

