

# COCKTAILS

## THE MARTINIS

### THE GIN

**Gin, Dolin Blanc, with Olive or Lemon Twist**

Classic stirred gin martini with a citrus-forward vermouth and your choice of olive or lemon garnish

16

### THE FIFTY FIFTY

**Gin or Vodka, Noilly Prat, with Lemon Twist**

A stirred martini with equal parts base spirit (gin or vodka) and a classic French vermouth garnished with lemon

16

### THE VODKA

**Vodka, Carpio Bianco, with Olive or Lemon Twist**

Classic stirred vodka martini with a lightly herbal vermouth and your choice of olive or lemon garnish

16

### THE VESPER

**Gin, Vodka, Cocchi Americano, with Lemon Twist**

The famous Bond martini stirred with both gin and vodka along with a modern reimagining of the original Kina Lillet and a lemon garnish

16

### THE DIRTY

**Vodka, Dolin Dry, Olive Brine, with Grana Padano and Olive**

Shaken martini with a balanced and clean vermouth and olive brine garnished with Grana Padano cheese and a Spanish Queen olive

16

### THE MARTINEZ

**Gin, Carpano Antica, Maraschino, Bitters, with Lemon Twist**

The Martini for Manhattan drinkers featuring an incredibly rich Italian sweet vermouth and maraschino liqueur and garnished with lemon

16

### THE PERFECT

**Gin, Dolin Blanc, Cocchi Torino, with Lemon Twist**

A stirred gin martini with equal parts of French dry and Italian sweet vermouths with a lemon garnish

16

### THE GIBSON

**Gin, Dolin Dry, with Pickled Pearl Onion**

The stirred classic gin martini featuring a balanced and clean vermouth with the traditional pickled pearl onion garnish

16



## THE CURATED

### OLD FASHIONED

**Bourbon, Orange infused Demerara syrup, House blended Old Fashioned bitters**

Bourbon-forward with subtle notes of caramel, sweet orange, and baking spices

15

### THE SMOQUED PINEAPPLE

**La Luna Mezcal, Ancho Reyes, Pineapple, Lime, Agave Nectar**

Smokey pineapple and chili balanced with lime and agave nectar

15

### MANHATTAN

**Rye, House blended sweet vermouth, house blended Manhattan bitters**

Classic rye-forward balanced with rich sweet vermouth and complex bitters

15

### SHAKE YOUR TREE

**Rye Whiskey, Lemon, Bourbon Honey Liqueur, Rosemary, Spiced Peach and Almond Nectar, and a spritz of Laphroig**

This complex, balanced, and herbaceous cocktail is built around peach nectar made from Smoque BBQ's own peach cobbler recipe

15

### NITRO ESPRESSO MARTINI

**Vodka, House-blended Amaro, Demerara sugar, Coffee**

Rich and silky coffee with notes of roasted cane and chocolate

15

### WINTER SMASH

**Chicago Distilling Vodka, Thyme, Lemon, Mulled Wine**

Sweet mulling spices and red wine come together to make our chilled take on a German tradition

15

### GIN AND 'TREUSE

**Gin, Green Chartreuse, Tonic syrup, Soda, Lime**

Clean and classic with a French twist

15

### HOT BUTTERED RUM

**Dark Rum, Spiced Brown Butter, and Allspice Dram**

Our twist on a cold weather classic—served hot

16

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## THE CLASSICS

### HEMINGWAY DAIQUIRI

**Rum, Maraschino, Lime, Grapefruit**

The famous twist on the classic Daiquiri; featuring a Demerara white rum with bittersweet, comple fruit from the addition of grapefruit and maraschino

15

### LION'S TAIL

**Bourbon, Allspice Dram, Lime**

A unique and surprising combination of spirits and citrus that deliver a lively and bright cocktail

15

### NEW YORK SOUR

**Bourbon, Red Wine, Lemon, Cane, Egg White**

Created by a Chicago bartender in the 1880's; a play on the traditional whisky sour that's topped with red wine or a unique twist

15

### 20TH CENTURY

**Gin, Lillet Blanc, White Creme de Cacao, Lemon**

Created in NYC and named after the train that connected The Windy City and the Big Apple; a surprising cocktail that combines, chocolate, lemon, and fortified wine

15

### PAPER PLANE

**Bourbon, Aperol, Amaro Nonino, Lemon**

Created for Chicago's Violet Hour; a bright, complex and citrusy riff on the classic Last Word

15

### FRENCH 75

**(NEW ORLEANS STYLE)**

**Cognac, Sparkling, Cane, Lemon**

A sparkling and crisp New Orleans twist on a classic; perfect for sipping or celebrating

15

### THE MULE

**Vodka, Bourbon, or Gin, w/Ginger Beer, Lime**

An approachable, effervescent favorite with your choice of spirit

15

### VIEUX CARRE'

**Rye, Cognac, Sweet Vermouth, Benedictine, Creole Bitters**

A boozy and rich New Orleans Classic

15