

u v a

WINE & COCKTAIL BAR

2 - close, Daily

30 CLASSICS OF NOVEMBER

Regular 12 | Happy Hour 10

MARTINI 3oz tanqueray, house blend dry vermouth	NOV 1
ADONIS 2.5oz tio pepe, cocchi torino, orange bitters	NOV 2
BRAMBLE 2oz tanqueray, lemon juice, sugar syrup, crème de mure	NOV 3
BOULEVARDIER 2.5oz buffalo trace, house blend sweet vermouth, campari, orange bitters, angostura bitters	NOV 4
AVIATION 2oz tanqueray, lemon juice, luxardo maraschino, crème de violette	NOV 5
CLOVER CLUB 2oz tanqueray, house blended dry vermouth, lemon juice, raspberry syrup, egg white	NOV 6
COSMOPOLITAN 2oz citrus vodka, Cointreau, cranberry juice, lime juice, sugar syrup	NOV 7
CORPSE REVIVER NO.2 2.5oz tanqueray, cointreau, cocchi americano, lemon juice, taboo absinthe	NOV 8
DARK & STORMY 2oz goslings rum, lime juice, ginger beer	NOV 9
ESPRESSO MARTINI 2oz stoli, kahlua, fresh espresso	NOV 10
FRENCH 75 2oz tanqueray, lemon juice, sugar syrup, la pieve prosecco	NOV 11
DAIQUIRI 2oz bacardi superior, lime juice, sugar syrup	NOV 12
FRENCH MARTINI 2oz stoli, chambord, pineapple juice	NOV 13
HEMMINGWAY DAIQUIRI 2oz bacardi superior, luxardo maraschino, lime juice, grapefruit juice	NOV 14
JUNGLE BIRD 2.5oz flor de caña 7yr, campari, pineapple juice, lime juice, sugar syrup	NOV 15
LAST WORD 2.5oz tanqueray, luxardo maraschino, green chartreuse, lime juice	NOV 16
20TH CENTURY 2.5oz tanqueray, crème de cacao, cocchi americano, lemon juice	NOV 17

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MANHATTAN 2.5oz bulliet bourbon, house blend sweet vermouth	NOV 18
MAI TAI 2.5oz bacardi superior, flor de caña 7yr, cointreau, lime juice, orgeat syrup	NOV 19
MOJITO 2oz bacardi superior, lime juice, mint leaves, sugar syrup	NOV 20
NEGRONI 3oz tanqueray, campari, house blend sweet vermouth	NOV 21
NEW YORK SOUR 2.5oz buffalo trace, lemon juice, sugar syrup, cabernet merlot float	NOV 22
OLD FASHIONED 2oz buffalo trace or bearface 7yr, sugar syrup, orange bitters, angostura bitters	NOV 23
SIDECAR 2oz st.remy v.s.o.p., cointreau, lemon juice, sugar syrup	NOV 24
SAZERAC 2oz st. remy v.s.o.p., bearface 7yr, sugar syrup, peychaud bitters	NOV 25
SINGAPORE SLING 2.5oz tanqueray, cherry herring, cointreau, d.o.m. benedictine, pineapple juice, lemon juice, angostura bitters, soda water	NOV 26
PALOMA 2oz cazadores blanco, lime juice, grapefruit juice, sugar syrup	NOV 27
WHISKEY SOUR 2oz buffalo trace or bearface 7yr, lemon juice, sugar syrup, egg white	NOV 28
VIEUX CARRÉ 2.5oz bearface 7yr, st. remy v.s.o.p., house blend sweet vermouth, d.o.m. benedictine, peychaud bitters, orange bitters	NOV 29
TOMMY'S MARGARITA 2oz cazadores blanco, agave syrup, lime juice	NOV 30

"A few of us behind the bar were debating the best classics of all time but none of us could come to an agreement so we each jotted down our top 30 cocktails and compared notes. We saw quite a few similarities and we thought, "Why not make them all, every day of the month?", because classics really are the foundation of every good cocktail. From that, the idea came about to create the 30 classics of November as a fall cocktail advent calendar. It wasn't easy, but we hope all will enjoy the list of our favourite all time classics."

Stephen Sherry (Bar Manager), Noah Abramson (Head Bartender),
Shyann Gilmour (Head Server)