

# **BROOKLYN WINERY**

## *Specialty Cocktails*

### **THE BEDFORD SOUR**

Bold and vibrant like Williamsburg's main avenue. This cocktail combines Bushmills Irish Whiskey, Fresh Lemon Juice, and an Old Vine Zinfandel Float.

### **THE HAVEMEYER SAZERAC**

This layered concoction, named after H.O. Havemeyer, the original "Sugar King" of Brooklyn, is more than just sweet. Featuring Laird's Applejack, Maple Syrup, Peychaud's Bitters, and Black Walnut Bitters. Finished with an Absinthe Wash.

### **THE NORTHSIDE SANGRIA**

The proper welcome to our side of the neighborhood. Your choice of Brooklyn Winery Red or White Wine, with Cointreau, Brandy, and Seasonal Market Fruit.

### **THE METROPOLITAN SMASH**

A very Metropolitan way to drink Lemonade, spiked with Ketel One Vodka and infused with Lavender.

### **THE GRAND PALOMA**

This drink is as big as it sounds: spicy and smoky, with Ancho Chile-infused Tequila, Vida Mezcal, and the refreshment of Fresh Lime and Grapefruit Soda.

### **THE BROOKLYN 213**

A delicate and refined take on the classic French 75. Tanqueray London Dry Gin, Sparkling Wine, and a "Bouquet of Flowers" Simple Syrup infused with Lavender, Rose, and Hibiscus.