

# *Project 1919 Cocktail Menu*

## *Proprietary*

*William Mac Coy*

*Aged Rum, Carpano Antica, Velvet Falernum, Bitters*

*Dean O'Banion*

*Irish Whiskey, Sherry, Allspice Dram, Vanilla Syrup*

*Frank Yale*

*Cognac, Yellow Chartreuse, Early Grey Syrup, Orange Blossom*

*Charles "Lucky" Luciano*

*Fernet Branca, Rye, Cocchi Rosso*

*Adolphus Bush*

*Apricot Infused Calvados, Cognac, Byrrh*

*George Reymus*

*Bourbon, Cocchi Bianco, Lapsang Souchong*

*Hymie Weiss*

*Bourbon, Becherovka, Maple Syrup, Black Salt*

*George "Bugs" Moran*

*Rye, Fig Infused Cocchi Bianco, Balsamic*

*Dutch Schultz*

*Bourbon, Ramazotti, Crème de Cassis, Gran Classico Kina*

*Jack "Legs" Diamond*

*Rum, Bonal, Averna, Anisette*

## *Classics*

*Manhattan*

*Whiskey, Carpano Formula, Bitters*

*Old Fashioned*

*Whiskey, Sugar, Bitters*

*El Presidente*

*Dark Rum, Dolin Blanc, Combier, Pomegranate*

*Boulevardier*

*Bourbon, Cocchi Rosso, Campari*

*Vieux Carre*

*Rye, Cognac, Carpano Antica, Benedictine, Bitters*

*Old Pal*

*Rye, Dolin Dry, Gran Classico Bitter*

*Mint Julep*

*Bourbon, Mint, Sugar*

*Sazerac*

*Rye, Sugar, Absinthe, Bitters*

*Corn n' Oil*

*Rum, Velvet Falernum, Bitters*

*Rob Roy*

*Scotch, Carpano Antica*

## *Barrel Aged Cocktails*

*Wyos Gang*

*Eastman Gang*

*Cocktails By Sam Ziar & Jasper Soffer*