



THE RADIO ROOM

THE EDISON COCKTAIL PROGRAM PROUDLY WELCOMES
RENOWNED GUEST MIXOLOGISTS

JOE BROOKE

EDISON'S DIRECTOR OF SPIRITS

THE PORCO ROSSO \$14

HIGH WEST RYE WHISKEY, APEROL, CARPANO ANTICA WITH BITTERS AND CITRUS.
A BLEND OF ROME AND THE ROCKY'S.

HIGH TEA \$14

BLACK TEA INFUSED LONDON DRY GIN, HONEY, LEMON, AND MILK TOPPED WITH SODA.
THE PERFECT ANTIDOTE FOR WINTER'S CHILL.

ERICK CASTRO

SAN FRANCISCO

KENTUCKY BUCK \$14

OUR ORIGINAL GUEST BARTENDER BRINGS BACK A FAVORITE. WOODFORD RESERVE BOURBON, LEMON
JUICE, TURBINADO SIMPLE, STRAWBERRY PUREE AND GINGER BEER. SIMPLY DELICIOUS.

SANCHO'S LADY \$14

HERRADURA BLANCO TEQUILA AND LeCOMPTE CALVAFOS WITH ORANGE JUICE, LEMON,
TURBINADO SIMPLE AND SMALL HANDS GRENADINE. SWEET, SMOOTH, CITRUS SOUTH OF THE BORDER,

SAYS IT ALL.



BRIAN MILLER
NEW YORK

HISPANIOLA \$14

FLOR DE CANA RUM INFUSED WITH SUMMER ROYALE TEA
WITH A SPLASH OF LIME, A HINT OF FRESH SUGAR CANE AND A KICK OF GINGER SYRUP
TO CLEAR THE PALATE.

MISS BEHAVIN' \$14

A HUNDRED PROOF LAIRD'S BONDED APPLE BRANDY IN A PERFECT MARRIAGE
WITH CLEAR CREEK PEAR BRANDY, CITRUS SUGAR
AND TOPPED WITH CHAMPAGNE.

GILDA \$14

HERRADURA BLANCO TEQUILA, FRESH PINEAPPLE AND LIME JUICES,
BLENDED WITH CINNAMON BARK SYRUP.

