ALL ABOUT GIN

GENEVER

Unlike most gins, Genever is a blend of two different spirits - a botanical infused neutral spirit and malt wine- a kind of unaged Whisky. It is a "Protected Product of Origin", receiving eleven different appellations or AOCs, and can only be crafted in Belgium, the Netherlands and a few areas in France and Germany. Most of the Genever AOC's are exclusive to Belgium.

GENEVER (BARREL AGED)

Genever (Barrel Aged) has been aged for 18 months in French Oak, giving the spirit a rounder and more mellow flavor (notes of vanilla and spice) and a whiskey like color.

PLYMOUTH GIN

Plymouth Gin pertains to any Gin distilled in Plymouth, England. Taste wise, it has a higher than usual proportion of root ingredients, which bring a more 'earthy' feel to the Gin as well as a softened juniper flavor.

SLOE GIN

Sloe Gin is a red liqueur made from Sloe Drupes. Sloes are little berries that grow wild in hedgerows all over England. Even when ripe, they are extremely astringent and tarthence the added sugar and alcohol!

NEW WORLD

If the first flavors you pick up are not juniper, but rather an alternative botanical/fruit, it's likely that you're drinking a New Western Style Gin. This style is thought to be more accessible for "new to gin" drinkers.

OLD TOM

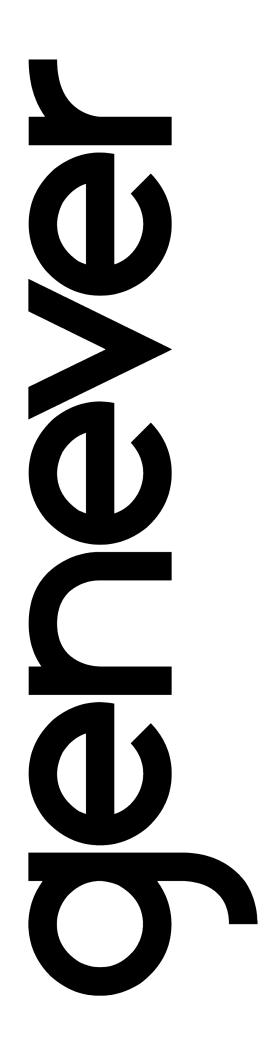
Old Tom is a gin recipe popular in 18th-century England. It is slightly sweeter than London Dry, but slightly drier than the Dutch Genever.

LONDON DRY GIN

London Dry Gin, the world's most popular gin type, is rarely made in London (only one distiller remains in the city), is dry only in the sense that it lacks sugar to make it sweet, and tends to be higher in alcohol with a characteristic citrus flavor and aroma due to the widespread addition of dried lemon and/or orange peels to the botanical recipe.

NAVY STRENGTH GIN

Navy Strength Gin harks back to a time when sailors set to sea with lime juice to prevent scurvy and gin to make the juice taste a little better. Rumor has it, that at this high proof, gunpowder that had been accidentally soaked with it would still light.





whites

COOPER MOUNTAIN VINEYARDS PINOT GRIS HERITAGE DE CALCAIRE BOURGOGNE BLANC CHARDONNAY

reds

GRIS DE BAURIES DUO DES ACHAUX COTE DU RHONE STOLPMAN VINEYARDS SYRAH

FOSE STOLPMAN VINEYARDS PARA MARIA ROSE

bubbly *M. BONNAMY CREMANT DE LOIRE BRUT NV*



genever

SAN MIGUEL BEER, PALE PILSEN

RED HORSE BEER, MALT LIQUOR

3 weavers seafarer \mathcal{Q} , kolsch

3 Weavers expatriate $\stackrel{\bigcirc}{\downarrow}$, west coast ipa

the pasha GIN, LIME, SIMPLE SYRUP, ST. GERMAINE, GRAPEFRUIT

COCKTAILS

big willy style BLACKSTRAP RUM, PINEAPPLE, LIME, CAMPARI, PANUTSA, DRIED PINEAPPLE WHEEL

singapore stinger

YOLA MEZCAL ${\bf Q},$ AMARO ANGELENO, LIME, PINEAPPLE, CHERRY BLOSSOM WATER, DRIED PINEAPPLE WHEEL AND CHERRY

hello, suckers! PLYMOUTH GIN, DRY VERMOUTH, ORANGE BITTERS, LEMON TWIST & OLIVE

butterfly in the sky BUTTERFLY PEA FLOWER INFUSED AVIATION GIN, SCRAPPY'S LAVENDER BITTERS WE POUR THE YUZU TONIC, YOU SQUEEZE THE LIME!

lost angel st. george botanivore gin, bitter melon, singani 63, Aperol, winter melon bitters, lemon twist

diamonds and pearls GREEN TEA INFUSED GIN, COCONUT, PANDAN, CALAMANSI, SAGO, MATCHA POWDER

vice versa Dorothy parker gin, strawberry and pink Peppercorn shrub, hibiscus syrup, egg white

constant surprises

BOLS BARREL-AGED GENEVER, CONSTANT COMMENT INFUSED DRY VERMOUTH, CARPANO ANTICA, SAFFRON BITTERS, ORANGE BITTERS, ORANGE TWIST

major tom BARR HILL RESERVE TOM CAT GIN, LEMON, ITALICUS, CITRUS OLEO, GINGER BITTERS

little sparrow

BOLS GENEVER, PLYMOUTH SLOE GIN, LEMON, HIBISCUS, ROSEWATER, SPARKLING WINE, ROSE BUD

