

# VINCENT

## House Cocktails

Cocktails are listed from bright & refreshing to boozy & bold. Please inform your server of any allergies/intolerances.

**BUBBLES & FLOWERS** cava, st. germaine, lemon. . . . . \$12.00

**LIMP WRIST** ford's gin, beaumes de venise, dry vermouth, blueberry, lavender, lemon, vanilla, egg white. . . . . \$14.00

**QUE RICO** jalapeño-infused casa noble tequila, combier orange, lime, pineapple shrub, raw ginger, citrus herb salt rim . . . . . \$14.00

**SAZERAC** journeyman last feather rye, ae dor cognac, demerara, peychaude's, absinthe mist, lemon twist. . . . . \$14.00

**GO NUTS** banhez mezcal, caffo amaretto, nocino, ancho chili, lemon, salt . . . . . \$14.00

**GOOD IN BED** 8 yr rum, nocino, monastrell, mezcal, averna, thyme, lemon expression. . . . . \$14.00

**SMOKE AND MIRRORS** lapsang suchong-infused rittenhouse rye, demerara, orange and angostura . . . . . \$14.00

## Old Fashioned

**BOURBON OLDIE** journeyman featherbone bourbon, rich demerara, orange and angostura bitters, orange peel, marasca cherry . . . \$14.00

**MEZCAL OLDIE** banhez mezcal, rich demerara, angostura bitters, orange . . . . . \$13.00

## Zero Proof

**MEDITERRANEAN SPRITZ** ghia n/a aperitif, lime, fever tree grapefruit soda. . . . . \$11.00

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*\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, consumption of raw such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.*

