

VINCENT

House Cocktails

Cocktails are listed from light, bright, & refreshing to boozy & bold.

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

HONEY & JALAPEÑO Spicy libelula tequila, banhez mezcal, lime, honey, tajin rim. \$14.00

CITRUS & SAFFRON SMASH tangueray seville orange, apologue saffron, montenegro, lemon, citrus syrup, mint, absinthe mist. \$14.00

TEQUILA SMASH tequila, apologue celery root liqueur, pineapple shrub, lime, fresh ginger. \$14.00

PORD NOMEL tito's vodka, rosemary eau de vie, lemon oleo saccharum, lemon juice, aquafaba. \$14.00

SELF MADE FAME beefeater gin, apologue persimmon, montenegro, quinquina, laphroaig rinse, grapefruit expression. \$14.00

SMOKE AND MIRRORS smoke-infused rittenhouse rye, demerara, orange and angostura bitters. \$14.00

Old Fashioned

BOURBON OLDIE extra aged beam black bourbon, demerara, orange and angostura bitters, orange peel, marasca cherry. \$13.00

MEZCAL OLDIE Banhez mezcal, wild banana chai demerara, angostura bitters, orange. \$12.00

Zero Proof

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

PHONY NEGRONI St. Agrestis negroni, orange peel. . . \$11.00

Please inform your server of any allergies or intolerances.
*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.

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Bottles & Cans

| | |
|--|--------------|
| Maplewood Pulaski Pils Tallboy |\$9.00 |
| Noon Whistle Hop Prism Blue IPA Tallboy |\$9.00 |
| LaGrow Citra Blonde Tallboy |\$8.00 |
| Lo Rez White Space Witbier Tallboy |\$9.00 |
| Hirter Dark Lager Tallboy |\$9.00 |
| Lo Rez Daemon Belgian Golden Ale Tallboy |\$10.00 |
| Uncle John's Dry Cider Tallboy |\$9.00 |
| PBR Tallboy |\$5.00 |

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After Dinner & Cordials

| | |
|----------------------------------|--------------|
| Pineau de Charentes Blanc |\$8.00 |
| AE Dor VSOP Cognac |\$12.00 |
| Ruby Port |\$9.00 |
| Viking Blod Hopped Hibiscus Mead |\$10.00 |
| Cynar |\$9.00 |
| Fernet Branca |\$9.00 |
| Averna |\$9.00 |
| Tawny Port |\$10.00 |
| Amaro Montenegro |\$13.00 |
| Amaro Nonino |\$10.00 |

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Liquors

Vodka: Grey Goose, Ketel One, Tito's, Haku
Gin: Bombay Sapphire, Hendrick's, Tanqueray, Bobby's, Askur, Beefeater, Gin Mare, Castle and Key Harvest Gin, Roku
Whiskey: Whistle Pig Piggyback Rye, Rittenhouse Rye, Reunion Rye, Ravenswood Rye, Field Rye, Maker's Mark Bourbon, Basil Hayden Bourbon, Angel's Envy Bourbon, Elijah Craig Small Batch Bourbon, Journeyman Last Feather Bourbon, Bulleit Bourbon
Agave: Libelula, Tequila Ocho Plato, Banhez Mezcal
Scotch: Glenlivet, Glenmorangie, Laphroaig 10 Yr, Harleston Green

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