

Signature Drinks

**Roycroft creations featuring
local spirits, botanicals & produce**

Summer Sangria

Sauvignon Blanc | Absolut Pears
Fresh Lemon, Lime, and Orange
Lemon-Lime Soda
Served over ice in a Bordeaux glass
9

Garcia's Reply

Havana Club Rum | Fresh Lime
Coconut | Brown Sugar
Served On the Rocks
9

Cucumber Collins

Fenimore Gin (Cooperstown, NY) | Fresh Lemon
Fresh Cucumber | Fresh Basil | Seltzer
Served over ice in a Collins glass
9

Maui Baba

Malibu Coconut Rum | Mount Gay Rum
Pineapple Juice | Cranberry Juice
Peach Schnapps
Served over ice in a Collins glass
8

Watermelon Margarita

Jose Cuervo Silver | Fresh Watermelon
Fresh Lemon and Lime | Midori
Served over ice in a Rocks glass
10

Larkin About

Dry Rosé | St. Germain
Lemon-Lime Soda
Served over ice in a Tulip glass
9

Classic Cocktails

**Perennial favorites
with a Roycroft twist...**

Martini

Tommyrotter Vodka *or* Gin (Buffalo, NY)
Dry Vermouth | Olives *or* Lemon Twist
Served Up or On the Rocks
11

Manhattan

Seagram's 7 Whiskey | Sweet Vermouth
Angostura Bitters | Maraschino Cherry
Served Up or On the Rocks
9

Old Fashion

Black Button Rye (Rochester, NY)
Sugar Cube | Angostura Bitters | Orange Peel
or enjoy it Muddled with an orange & cherry
12

Summer Shandy

Seasonal Local Beer | Lemonade
16 or 20 oz.
6 / 7

Bee's Knees

Black Button Citrus-Forward Gin (Rochester)
Fresh Lemon | Honey | Thyme
Served Up
10

Pimm's Cup

Pimm's No. 1 | London Dry Gin
Ginger Ale | Fresh Cucumber
Served over ice in a Collins glass
7

Blackberry Mojito

Bacardi Silver | Black Raspberry Liqueur
Fresh Mint | Fresh Lime | Fresh Berries
Served over ice in a Tulip glass
9

