



Craftsman

LOUNGE

—at the—

ROYCROFT INN

WELL-CRAFTED
COCKTAILS

& FINE SPIRITS

~ Winter ~



Signature Drinks

*Roycroft creations & modern classics featuring
local spirits & produce*

Winter Sangria

Cabernet Sauvignon | Absolut Vanila
Fee Bros. Black Walnut Bitters
Cranberry Juice | Orange Juice
Cranberry Garnish

Served over ice in a Bordeaux glass
10

Roycroft Tom & Jerry

Kraken Spiced Rum | E&J Brandy
Egg Nog | Hot Water
Inn made Whipped Cream | Nutmeg

Served in a glass coffee mug
10

Cranberry Collins

Black Button Gin (*Rochester, NY*)
Fresh Lemon | Cranberry Sage Shrub
Seltzer | Fresh Sage Leaf - expressed

Served in a collins glass over ice
9

Ali Baba's Toddy

E&J Brandy | Crème de Noyaux
Honey Sage Syrup | Hot Water
Fresh Lemon | Fresh Sage Leaf

Served in a glass coffee mug
8

Straight to the Poinsettia

Split of M & R Prosecco | Cranberry Bitters
Combiér Orange Liqueur
Sugar Cube | Cranberries

Served in a Champagne Flute
11

Classic Cocktails

Perennial favorites with a Roycroft twist...

Local Martini

Tommyrotter Vodka or Gin (*Buffalo, NY*)
Dry Vermouth | Olives or Lemon Twist
or Cocktail Onions ("Gibson")

Served Up or on the Rocks
11

Local Manhattan

Tommy Rotter Whiskey (*Buffalo, NY*)
Sweet Vermouth | Angostura Bitters
Bing Cherry

Served Up or on the Rocks
12

Local Old Fashion

Tommy Rotter Triple Barrel Whiskey
(*Buffalo, NY*) | Sugar Cube
Angostura Bitters | Orange Peel

or enjoy it Muddled with an orange & cherry
12

"We Three" King's Craft

Black Button Rye (*Rochester, NY*)
Fee Bros. Black Walnut Bitters
Solerno Blood Orange Liqueur

Fresh Rosemary | Fresh Orange
Served Up in a footed coupe
12

Christmas Cookie Martini

Baileys | Absolut Vanila
Amaretto Liqueur | Sprinkles
Inn Made Whipped Cream

Served Up in a martini glass
12

