



Craftsman

LOUNGE

at the

ROYCROFT INN

WELL-CRAFTED

COCKTAILS

& FINE SPIRITS

~ Autumn 2020 ~



Signature Drinks

& Classic Cocktails

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

Fall Sangria

Cabernet Sauvignon | Absolut Vanilia
Fee Bros. Black Walnut Bitters | Mayer Bros. Apple Cider
Pimento Dram | Apple Slice Garnish
Served over ice in a Bordeaux glass

The Fra

Tanteo Jalapeño Tequila | Stirrings Ginger Liqueur
Ginger Beer | Apple Slice Garnish
Served on the Rocks in a Copper Mug

Pear Collins

Absolut Pear | Fresh Lemon
Inn-made Honey Sage Syrup | Club Soda
Fresh Expressed Sage Leaf | Lemon
Served tall in a Collins glass

NY Sugar Shack

Bootlegger Bourbon (Roscoe, NY)
Roycroft's own Maple Syrup | Club Soda
Fresh Unexpressed Sage Leaf
Served tall in a Collins glass

Candy Apple Martini

Recipe 21 Vodka (Rochester NY)
Cinnamon & Apple Schnapps
Mayer Bros. Apple Cider | Apple Slice Garnish
Served up

Fire Pit Night

Bulleit Bourbon | Fresh Lemon
Inn-made Honey Sage Syrup
Served on the Rocks

Local Martini

Tommy Rotter Vodka or Gin (Buffalo, NY)
Dry Vermouth | Olives or Lemon Twist
or Cocktail Onions ("Gibson")
Served Up or on the Rocks

Local Manhattan

Tommy Rotter Whiskey (Buffalo, NY)
Sweet Vermouth | Angostura Bitters
Bing Cherry
Served Up or on the Rocks

Local Old Fashion

Tommy Rotter Triple Barrel Whiskey (Buffalo NY)
Sugar Cube | Angostura Bitters | Orange Peel
or enjoy it Muddled with an orange & cherry

