



LOUNGE
— *at the* —
ROYCROFT INN



WELL-CRAFTED
COCKTAILS
& **FINE SPIRITS**

~ Spring 2021 ~



Signature Drinks & Classic Cocktails

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

Jala-Piñot Grigio

Pinot Grigio | Silver Tequila | Fresh Lemon and Lime
Two Jalapeño Rings Simple Syrup | Club Soda
served over ice in a Bordeaux glass

Pear Collins

Absolut Pear Vodka | Inn-Made Honey Sage Syrup
Fresh Lemon | Club Soda | Fresh Sage & Lemon Garnish
served in a Collins glass

Sakura Mule

Lockhouse Sakura Gin (Buffalo, NY)
Ginger Beer | Bing Cherry Garnish
served in a copper mug

21 Lemonade Salute

Recipe 21 Vodka (Rochester, NY)
Fresh Muddled Lemon, Basil & Strawberries
Inn-Made Simple Syrup | Topped with Soda Water
served in a pint glass

Novara Limonade

Campari | Fresh Muddled Lemon & Basil
Inn-Made Simple Syrup | Topped with Soda Water
served in a pint glass

Blackberry Smash

Bulleit Bourbon | Fresh Muddled Mint Leaves
& Blackberries | Black Raspberry Liqueur
Mint Bitters | Topped with Soda Water
served in a Rocks glass

Gin Elder Cherry

Black Button Gin (Rochester, NY)
St Germaine | Luxardo Maraschino Liqueur
Fresh Lime | Bing Cherry Garnish
served in a martini glass

Local Martini

Tommyrotter Vodka or Gin (Buffalo NY)
Dry Vermouth | Olives or Lemon Twist
served Up or on the Rocks

Nobel Manhattan

Nobel Oak Rye Whisky | Sweet Vermouth
Angostura Bitters | Bing Cherry
served Up or on the Rocks

Nobel Old Fashion

Nobel Oak Rye Whisky | Muddled Sugar Cube
Angostura Bitters | Orange Peel Garnish
*or enjoy it **Muddled** with an orange & cherry*

