



LOUNGE
—at the—
ROYCROFT INN



WELL-CRAFTED

COCKTAILS

& FINE SPIRITS

~ Summer 2022 ~



Signature Drinks & Classic Cocktails

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

Pearistyle

Sauvignon Blanc | Absolut Pear Vodka
Triple Sec | 7 UP | Fresh Lemon, Lime & Orange
served over ice in a Bordeaux glass

Aperol Spritz

Aperol | Cupcake Prosecco | Fresh Orange | Club Soda
served in a Craftsman Wine glass

José Can You See

Jose Cuervo Siler | Triple Sec | Sour Mix
Watermelon Puree | Fresh Blueberries
served in a sugar rimmed Rocks glass

21 Lemonade Salute

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

Mo-Heat-O

Pineapple Jalapeno Tequila | Inn-Made Simple Syrup
Fresh Muddled Lime | Fresh Muddled Mint | Soda
served in a Pint glass

Espresso Martini

Van Gough Double Espresso Vodka | Kahlua | Half & Half
Whipped Cream | Whole Espresso Beans
Served up in a Martini glass

Local Martini

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

High West Manhattan

High West American Prairie Bourbon | Sweet Vermouth
Angostura Bitters | Bing Cherry
served Up or on the Rocks

High West Old Fashion

High West American Prairie Bourbon | Muddled Sugar Cube
& Angostura Bitters | Orange Peel Garnish
or enjoy it Muddled with an orange & cherry

Cosm-O

Ketel Orange Vodka | Triple Sec | Cranberry Juice
Fresh Lime
Served up in a Martini glass