

THE DARWIN HOTEL COCKTAIL MENU

FALL/WINTER 2024

HOUSE FAVORITES

SWEET*HONEY*BUCKIN' | \$19

SIR DAVIS WHISKEY | CARDAMOM BITTERS
SWEET POTATO SIMPLE | TOASTED MARSMALLOW
(SMOKED) +\$3

PEACHES DOWN IN GEORGIA | \$17

FOUR ROSES BOURBON | LIME
CREME DE PECHE | CRANBERRY | PINEAPPLE

BEST SELLERS

BRAMBLE ON | \$16

BACARDI RUM | APEROL | ORANGE BITTERS | LIME
RED WINE BERRY SIMPLE | EGG WHITE | CINNAMON

NOVEMBER RAIN | \$16

EMPRESS CUCUMBER LIME GIN
PEAR ROSEMARY SIMPLE | LIME | PROSECCO
LIME CUCUMBER MONTAINE

THE "GP" MARTINI | \$17

BLACKLEAF VODKA | COLD BREW
PUMPKIN SPICE OAT MILK | VANILLA
LUXARDO ESPRESSO LIQUER

RED WINE

Amalya, Malbec	13/52
Chemistry, Pinot Noir	17/64
Montes Twins, Red Blend	15/60
Decoy, Cabernet Sauvignon	12/48

WHITE WINE

Rabble, Sauvignon Blanc	11/40
Harken, Chardonnay	11/40
The Seeker, Riesling	11/42

BUBBLES/ROSE

Lamarca Proseco	12/40
Lamarca Rose	12/40
Wycliff Brut	10/36
Rumor, Rose	17/72