

DENMARK

Winter 2024

VODKA

OUT W/ THE OLD 🍷

say goodbye to 2023 in style; light & refreshing -12

Rosemary Vodka • Lillet • Orange Cordial •
Brút Champagne

PEAR-A-DISE 🍷

a ginger & pear martini topped w/ honey lemon foam -12

Vanilla Vodka • Pear Liqueur • Ginger Cordial •
Pear Juice • Honey Lemon Foam*

DIGITAL REFLECTION ☐

a booze forward aquavit cocktail w/ kush water -13

Watershed Vodka • Caraway Cordial •
Fennel Liqueur • Lemon Thyme Syrup •
Saline • Lemon Kush Soda

COME AGAIN 🍷

a spiced rum mule w/ cranberry -12

Echo Spiced Rum • Cranberry & Lime Juice •
Ginger Beer

ELUSIVE DREAM ☐

a painkiller riff w/ blueberry & ginger -13

Echo Silver Rum • Ginger Cordial • Falernum •
Blueberry Jam • Orange & Pineapple Juice •
Coconut Cream • Blue Dream Terpinas

MAUI'S MOUNTAINS ☐

Ocean vibes with mountain highs -14

Flor de Caña Rum • Plantation OFTD Rum •
Pineapple Liqueur • Noix de Coco •
Orange & Lime Juice • Maui Waii Terpinas

RUM

TROPICAL SMOKE ☐

a rum old fashioned w/ passionfruit & ginger -smoked -14

Rum Blend • Falernum • Passionfruit Liqueur •
Lapsong Souschong Demerara Syrup • Tiki Bitters

AMARO SHAKERATO 🍷

a mini amaro based shaken cocktail -11

House Amaro Blend

DARTH FIGIOUS ☐

a booze forward figgin' delight -13

Fig Cognac • Cynar • Turbinado • Angostura •
Orange Bitters • Green Chartreuse

OTHER

POUR ONE OUT ☐

A wassiling we will go -15

Calvados • Becharovka Herbal Liqueur • Pale Ale •
Granny Smith Apple Syrup

🍸 **(G)IN W/ THE NEW**

start the new year off right with this smooth sipper -13
Bombay London Dry Gin • Italicus Bergamont
Liqueur • Lemon Juice • Honey • Egg White

🍸 **WINTER SWORD**

a sharp and cutting take on the aviation -15
Persimmon Roku Gin • Yuzu Liqueur •
Unfiltered Saké • Grapefruit Cardamom Bitters

🍸 **NONNA'S NEGRONI**

a play on the negroni w/ tropical flavors-14
Watershed 4 Peel Gin • Lillet Blanc •
Pineapple & Cinnamon Aperol

🍸 **CHINGADERA**

a floral take on a margarita -12
Mi Campo Silver Tequila • Elderflower Cordial •
Simple Syrup • Lime Juice • Club Soda

🍷 **BARRIO VIEJO**

a south of the border vieux carre remix -14
Mi Campo Reposado Tequila • Davidoff Cognac
Cocchi Torino • Bénédictine • Chocolate Bitters

🍷 **SALT OF THE EARTH**

smokey & complex w/ just a touch of heat -15
Banhez Mezcal • Ancho Reyes Chili Liqueur
Orange Cordial • Dolin Genepy de Alpes
Orange Bitters • Black Sea Salt

🍷 **THAT SNEAKY BANANA**

welcome to the jungle; sazerac style -13
Redemption High Rye Bourbon • Banana Liqueur
Chai Syrup • Smoked Cinnamon Bitters

🍷 **LA DI TODDY**

we like to party; served hot -13
Rittenhouse Rye • Ginger Liqueur • Lemon Juice •
Blended Tea Syrup • Orange Bitters

🍷 **X MARKS THE SPOT**

smokey, Scotch-y take on the old fashioned -barrel aged -16
X by Glenmorangie • Lustau Amontillado Sherry •
Amaro Nonino • Lapsong Souschong Demerara •
Grapefruit Cardamom Bitters

🍷 **BLACK & BLUE MANHATTAN**

our flagship cocktail -booze forward -bright & earthy -13
Old Forester Bourbon • Cocchi Torino •
Blueberry Shrub • Black Walnut Bitters

	MOSCOW MULE 10	TOM COLLINS 10	<i>GIN</i>
	VODKA COLLINS 9	GIN & TONIC 10	
	VODKA TONIC 9	FRENCH 75 11	
<i>VODKA</i>	COSMO 12	BEE'S KNEES 11	
	VODKA GIMLET 12	Gin Martini 12	
	LEMON DROP MARTINI 12	AVIATION 13	
	ESPRESSO MARTINI 13	CORPSE REVIVER #2 13	
		NEGRONI 13	
<i>AGAVE</i>	TEQUILA SUNRISE 10	MARTINEZ 13	
	MARGARITA 12		
	PALOMA 12	DARK & STORMY 10	<i>RUM</i>
	KENTUCKY MULE 11	MOJITO 12	
	GOLD RUSH 11	CUBA LIBRE 10	
	WHISKEY SOUR* 13	OLD CUBAN 12	
	MANHATTAN 13	DAIQUIRI 12	
	OLD FASHIONED 13	PIÑA COLADA 12	
	VIEUX CARRE 14	RUM OLD FASHIONED 13	
	SAZERAC 13		
	Paper Plane 14	APEROL SPRITZ 10	<i>OTHER</i>
<i>WHISKEY</i>	Boulevardier 14	PIMMS CUP 11	
	PENICILLIN 14	SIDE CAR 13	
	ROB ROY 14	PISCO SOUR* 13	
	RUSTY NAIL 13		

CONSUMING EGG WHITES INCREASES YOUR RISK OF FOOD-BORN ILLNESS

	STRAUB LAGER BEER 7
	SAUCY EL LAGER MEXICAN LAGER 7
	HOMESTEAD SUN-KISSED WHEAT 7
<i>BEER</i>	HOMESTEAD GALACTIC HEROES IPA 8
	HOMESTEAD UPPER CUP MOCHA PORTER 8

	SEAGLASS SAUVIGNON BLANC 10 / 40
	CALLAWAY CHARDONNAY 10 / 40
	CRUSHER PINOT NOIR 10 / 40
<i>WINE</i>	COSMIC EGG CABERNET SAUVIGNON 10 / 40
	VEUVÉ DU VERNAY BRUT CHAMPAGNE 10 / 40

	SPICED PRETZELS 3
	NUT MIX 4
	HUMMUS 11
	PIMENTO CHEESE 11
	PIMENTO & CHORIZO 14
<i>SNACKS</i>	CHEESE & CHARCUTERIE
	SMALL 16 / LARGE 30

@denmarkonhigh
#dankcocktails