

DENMARK

Spring 2024

VODKA

BLUSHING MULE ☐*a berry & rhubarb infused mule -11*

Berry Vodka • Rhubarb Cordial •

Lemon Juice • Ginger Beer

INTO THE BLUE ☐*a bright, simple blue sour -13*

Chamomile Vodka • Giffard Blue Curacau •

Lemon Juice • Simple Syrup • Egg White

NORDIC GARDEN ☐*herbal & refreshing; topped w/ bubbles -13*

Aquavit • Don Ciccio & Figli Fennel Liqueur •

Tarragon Syrup • Lemon Juice • Champagne

SANDY BEACHES ☐*a falernum forward daiquiri w/ hints of almond -12*

Don Q Cristal Rum • Falernum •

Lime Juice • Simple Syrup • Almond Bitters

RICKY TIKI TAVI ☐*our take on a cobra fang; served in a tiki mug -15*

House Rum Blend • Clemente Creole Shrubb •

Fassionola • Lime Juice • Jamacian Bitters • Absinthe

ELUSIVE DREAM ☐*a painkiller riff w/ blueberry & ginger -13*

Echo Silver Rum • Ginger Cordial • Falernum •

Blueberry Jam • Orange & Pineapple Juice •

Coconut Cream • Blue Dream Terpenes

RUM

SHIVER ME TIMBERS ☐*a decadant rum old fashioned -13*

Zaya Dark Rum • Plantation OFTD Rum •

House Amaro Blend • Turbinado • Trinity Bitters

CHAMPAGNE WISHES ☐*& caviar dream in this elegant spritz -13*

Davidoff Cognac • Mango Liqueur • Fassionola •

Champagne • Mango Caviar

ANOTHER MAN'S RHUBARB ☐*a strawberry & rhubarb infused pimm's cup -13*

Pimm's • Rhubarb Liqueur • Strawberry Pureé •

Lemon Juice • Grapefruit Soda

OTHER

TRUFFLE SHUFFLE ☐*cognac sazarac w/ 'shrooms -13*

Davidoff Cognac • Zucca Amaro • Dashi Mushroom

Demarara Syrup • Truffle Expression

🍸 **THE OTHER SIDE**

a gimlet w/ melon & green tea notes -13

Hayman's Old Tom Gin • Midori Melon Liqueur •
Green Tea Syrup • Lime Juice

🍸 **PASTEL & PETAL**

floral notes with hints of citrus & honey -14

Vim & Petal Gin • Creme de Violette •
Elderflower Liqueur • Lemon Juice •
Hibiscus Honey Lemon Foam*

🍸 **BITCH, PEAS!**

a booze forward, spring inspired martini -13

Botanist Gin • Dolin Blanc •
Snap Pea Cordial • Green Chartreuse • Saline

🍷 **TIO PEPINO**

1 cool customer, herbal and refreshing -12

Mi Campo Silver Tequila • Suze Apertif •
Ancho Reyes Poblano Liqueur • Lime Juice •
Simple Syrup • Cucumber Soda

🍷 **TOLD YA SO**

an earthy take on the margarita -13

Mi Campo Reposado Tequila • Los Margos Sotol •
Pineapple Liqueur • Tamarind Nectar •
Lime Juice • Simple Syrup

🍷 **SALT OF THE EARTH**

boozy, smokey & complex w/ just a touch of heat -15

Banhez Mezcal • Ancho Reyes Chili Liqueur
Orange Cordial • Dolin Genepy de Alpes

🍷 **RITE OF SPRING**

our spin on a paper plane -16

Old Forester Rye • Amaro Monte Negro •
Amaro Nonino • Lemon Juice • Strawberry Pureé

🍷 **MALTIVERSE**

a malt-y Vieux Carre remix; smoked -16

Woodford Malt • Meletti • Cocchi Torino •
Benedictine • Angostura & Peychaud's 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

GIN

AGAVE

WHISKEY

	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