

The Cocktail Lab

Welcome to D'Amico's The Continental American Provisions & Craft Bar.

The Continental Craft Cocktail Lab focuses on classic, Prohibition-era tipples that have stood the test of time. These cocktails combine simplicity and elegance, using a specific recipe model that include all the components of a balanced cocktail-spirit, citrus, sugar and bitter-resulting in an intriguing overall drinking experience.

Our Craft Cocktail menu pays tribute to these time-honored recipes while also reinventing and experimenting with different ingredients and proportions to create new and exciting cocktails.

We are pleased to present you our Craft Cocktail menu composed of modified Classics and Continental Originals; hand crafted with precision using fresh juices, house-made bitters, syrups and infusions. We invite you to explore the different flavors and let our staff guide you through a new cocktail experience.

-Ross Kupitz THE ALCHEMIST

BLIND TIGER

Casamigos Reposado Tequila,
Carpano Bianco, Rothman & Winter Peach,
Lime, Angostura, Peach Bitters
BARRY L.

CONTINENTAL INNOVATION

Death's Door Gin,
Cocchi Americano Bianco,
Carpano Bianco, Grapefruit Bitters

Out of the Orb

15

RD'S CAFÉ CAVALLI

St. George Dry Rye Gin,
Campari, Vya,
Continental Cranberry-Anise Bitters

AN ITALIAN IN NYC

Bulleit Bourbon,
Nonino Quintessentia,
Cherry,
Orange Bitters

DETROIT IN THE 1920'S

St. Augustine Gin,
Green Chartreuse,
Maraschino, Lime

Craft Cocktails

14

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PS, IT'S A CHAMPAGNE COCKTAIL
Bloom Gin, Maraschino, Sparkling Rosé

IT'S 11 AM SOMEWHERE
St. George Terroir Gin, Cocchi Americano
Bianco, Triple Sec, Absinthe, Lemon

CHAPTER VIII VOLUME I
Bloom Gin, Lavender-Citrus Infused
Cocchi Americano Bianco,
Banyan Reserve Vodka, Orange Bitters
ZACH M.

VODKA

FOLLOW THE WHITE RABBIT
Smirnoff Citrus Vodka, Triple Sec, Raspberry-Rosemary
Shrub, Cranberry, Pickled Blackberry

WANNA SHAKE YOUR TREE
Kozuba & Sons Vodka,
Sparkling Wine, Peach, Basil

MY BLUEBERRY BUCK
Blueberry-Sage Infused Banyan Reserve Vodka,
Fever Tree Ginger Beer, Lime
BARRY L.

RUM

SPIRIT OF SANTA MARIA
Ron Matusalem Platino Rum,
Ponche Caballero, Citrus, Egg White,
Continental Cranberry-Anise Bitters

HEMINGWAY ONCE SAID...
Ron Matusalem Clasico Rum,
Maraschino, Grapefruit, Angostura Bitters

BITTERSWEET VALENTINE
Old St. Pete Rum & Spice, Vya,
Strawberry-Infused Aperol, Rhubarb Bitters
BARRY L.

NADA COLADA
Coconut-Infused Ron Matusalem Platino Rum,
Pineapple-Vanilla Bean Shrub, Toasted Coconut
STEVE W.

BOURBON/WHISKEY

CARTHUSIAN LD SAZERAC
Old Overholt Rye Whiskey, Yellow Chartreuse,
Absinthe, Peychaud's Bitters

HENRY COGSWELL'S WATER
Tin Cup Whiskey, Maraschino,
Lime, Grapefruit Bitters

THE CHURCH KEY
Four Roses Small Batch Bourbon,
Blueberry-Sage Shrub, Lemon

VELVET STINGER
Stranahan's Whiskey, Velvet
Falernum, Honey, Lemon
CHAD B.

AGAVE

SOMETIMES IT COMES EASY
Corralejo Blanco Tequila,
Fernet Branca Menta, Lime, Cucumber

SEARCH FOR YOUR SOL
Milagro Silver Tequila,
Velvet Falernum, Citrus,
Egg White, Orange Bitters