

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

Circa 2014

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FOLLOW THE WHITE RABBIT

Citrus-Infused Wheatley Vodka,
Triple Sec, Raspberry-Rosemary Shrub,
Cranberry, Pickled Blackberry

MY BLUEBERRY BUCK

Blueberry-Sage Infused
Wheatley Vodka,
Ginger Beer, Lime

NADA COLADA

Coconut-Infused Ron
Matusalem Platino Rum,
Pineapple-Vanilla Bean Shrub,
Toasted Coconut, Honey

TAKE HIM TO THE BEACH

AKA, THE JEFFREY
Pineapple-Vanilla Bean Infused
Corralejo Silver Tequila, Lime,
Cucumber, Mint, Ginger Beer
JEFF F.

THE CHURCH KEY

Four Roses Small Batch Bourbon,
Blueberry-Sage Shrub, Lemon

The Workshop

14

VELVET STOCKINGS

Langley's Gin, Velvet Falernum, DTC Thai Tea Tonic
ERIN N.

FORGOTTEN CLASSIC

St. George Botanivore Gin, Crème de Violette, Vanilla
Syrup, Lemon, Egg White, Cream, Peach Bitters
KERRIGAN C.

CARIBBEAN SOUTHPAW

DTC House Blend Rum, Mezcal, Lime,
Pineapple-Vanilla Bean Shrub, Popcorn Syrup
CHRIS W.

MARGA'S WITCH DOCTOR

G4 Blanco Tequila, Mezcal, Lemon, Honey, DTC Vango
CHRIS W.

OAXACA SMOKE

Pelotón de la Muerte Mezcal, Luxardo Maraschino,
Smoked Demerara Syrup, Lemon, Aztec Chocolate Bitters
ERIN N.

THE SLIPPED DISC

Eagle Rare Bourbon, Bruno Marino, Vanilla
Bean Syrup, Maple-Pecan-Walnut Tincture
DREW M.

RED TIDE

Elijah Craig Bourbon, Campari, Passion Fruit,
Lemon, Pineapple, Angostura
KERRIGAN C.

BARISTA NOLA

Knob Creek 100 Bourbon, St. George Nola,
Borghetti Espresso, 5 Farms Irish Cream
CHAD B.

Out of the Orb

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DETROIT IN THE 1920'S

St. George Terroir Gin,
Green Chartreuse,
Luxardo Maraschino, Lime

BON VIVANT

Hendrick's Orbium Gin,
Pierre Ferrand Dry Curaçao,
C.Comoz Blanc, Flamed Orange
DREW M.

THE RED WOLF

El Mayor Single Estate Blanco Tequila,
Sage-Infused Dolin Blanc, Cointreau,
Fresno Agave Syrup, Watermelon
DREW M.

AN ITALIAN IN NYC

1792 Bourbon,
Nonino Quintessentia,
Cherry, Orange Bitters

DARK ANANAS

Basil Hayden's Dark Rye Whiskey,
Carpano Antica Formula, Merlet Poiré,
Pineapple Guar Gum, Citric Acid
DREW M.

Prohibition Legal

NON-ALCOHOLIC

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MEERBERG MULE
Pineapple, Cherry Syrup,
Ginger Beer

COUNT PHILIPPE'S SODA
Grapefruit, Agave Nectar, Jalapeño,
Blood Orange Soda, Salt Rim

SILK ROAD SMASH
Rhubarb Tea,
Strawberry Purée, Lime