

# 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

### GIN

PS, IT'S A CHAMPAGNE COCKTAIL  
Tattersall Gin, Grapefruit Crema, Cassis, Sparkling Wine

ERIN N.

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, 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

BITTERSWEET VALENTINE  
Old St.Pete Rum & Spice, Vya,  
Strawberry-Infused Bitter Orange,  
Rhubarb Bitters

BARRY L.

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

STEVE W.

### BOURBON/WHISKEY

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

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 Colorado Whiskey,  
Velvet Falernum, Honey, Lemon

CHAD B.

### AGAVE

TAKE HIM TO THE BEACH, AKA, THE JEFFREY  
Pineapple-Vanilla Bean Infused Milagro Silver Tequila,  
Lime, Cucumber, Mint, Ginger Beer

JEFF F.

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

## Prohibition Legal

NON-ALCOHOLIC

8

MEERBERG MULE  
Pineapple, Cherry Syrup,  
Ginger Beer

MAINE HARVEST  
Blueberry-Sage Syrup, Lemon,  
Cranberry, Egg White

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

SILK ROAD SMASH  
Rhubarb Tea,  
Strawberry Purée, Lime