

Craft Cocktail Menu

Spring 2019

The Dining Experience at the Kauffman Center

Pressed Cocktails for Two

Chef Laura's Lemonade | \$24

Corsair Barrel Aged Gin, lemon wheels, yellow ginger syrup, mint and crushed blackberries, San Pellegrino Limonata, with Absinthe-coated glasses

Weston Press | \$20

360 Red Delicious Apple Vodka, Stella Cidra, seasonal berries and black currant syrup

I'm Your Clementine | \$18

Clementine Svedka Vodka, San Pellegrino Aranciata Rossa Orange, black currant, seasonal fruit

Huck Finn | \$18

360 Huckleberry Vodka, San Pellegrino Grapefruit, ginger, seasonal berries and fruit

Tedore's Russian Roe Martini | \$25

Elit Vodka shaken tableside, strained into a martini glass wetted with Contratto Vermouth Bianco, with a touch of Masago Caviar Capelin Roe floated on top and olives served on the side

Dirty Bottoms Martini | \$15

A dirty martini made with J. Rieger Midwestern Premium Vodka, distilled off Guinotte Avenue, garnished with bleu cheese-stuffed olives and wrapped with bacon

Cherry Blossom | \$15

Restless Spirits Builder's Botanical Gin, distilled in NKC, Maraschino Cherry liqueur, Lemon and butterfly pea flower extract. Watch the colors blossom tableside. Served over an edible flower infused ice ball

Magi's Saffron | \$18

Hand-ground saffron, Bailey's Irish Cream, Grand Marnier, chocolate bitters and honey; shaken and served up

Smoked Free State Manhattan | \$20

Smoke-infused Corsair Ryemageddon Whiskey, chocolate bitters, a splash of Fernet, and a Grand Marnier cherry; served up and still smoking

Papa George | \$18

Glenlivet 12 year, Disaronno Amaretto, Bushnell Calvados Pays D'Age Hors D'Age 12 (French Apple Brandy), orange bitters, garnished with an Amarena cherry; served over an ice spire

OI' Fashioned Strawberry Hill | \$15

Tom's Town Pendergast's Royal Gold Bourbon, a sweet ginger hibiscus syrup, lemon, muddled strawberries and rhubarb bitters; shaken, strained over rocks and topped with soda

Piggly Wiggly Manhattan | \$17

Bacon-washed Pendleton Rye, a sweet house-made bacon syrup, vermouth and a splash of bitters; served smoked

Frisco's Old Square | \$18

Redemption Rye, B&B, Bushnell Calvados Pays D'Age Hors D'Age 12, Contratto Rosso Vermouth, Peychaud's and Angostura Aromatic Bitters, served over an ice ball