

Winter 2018-2019 Craft Cocktail Menu

The Dining Experience at the Kauffman Center

Pressed Cocktails for Two | \$18

I'm Your Clementine: Clementine Svedka Vodka, San Pellegrino Limonata, black currant, seasonal fruit

Huck Finn: 360 Huckleberry Vodka, San Pellegrino Grapefruit, ginger, seasonal 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

Magi's Saffron | \$18

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

Smoked Mulled Gala Tawny | \$17

Calvados (French Apple Brandy), Graham's Tawny Port 20 Year, brown sugar rum syrup, whisky barrel-aged bitters, hand-ground dried Boesen berries and mulling spice; shaken, strained, smoked with cinnamon bark and served up

Foster's Bourbon Whip | \$17

Union Horse Double Reserve, Ron Zacapa Centenario 23 Rum syrup and barrel-aged bitters; served up and topped with bourbon-infused, fresh whipped cream

Restless Amarena | \$15

Restless Spirits Builders Gin, Maraschino Cherry Liqueur, ginger syrup, with fresh muddled rosemary, Amarena cherries and ginger; 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

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

Papa George | \$18

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

Piggly Wiggly Manhattan | \$17

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

MiKC Mule | \$12

Restless Spirits Stone Breaker Whiskey (NKC), freshly squeezed lime, soda and our house-made ginger syrup