

# Clover's Seasonal Cocktail Menu

Mixologist, Emily Hornback

The Bar opens at 5:00PM

First come, first serve in the Bar, Tuesday through Saturday

Half priced Wines by the Bottle on Wednesday Nights!

Make a Reservation!

## SEPTEMBER

### Plum Good

Bombay Sapphire East Gin, Averell Damison Plum Liqueur, Fee Bros. Plum Bitters, cinnamon and vanilla demerara, fresh lime, cranberry juice

- savory, fruit forward

### Spicy Pear

Herradura Aejo Tequila, Rothman & Winter Pear eau-de-vie, pear nectar, cinnamon whipped honey, fresh lime, Ginger Beer

- spicy, light

### LeGrande Pomme

Pierre Ferrand 1840 Cognac, Thatcher's Apple Spice Liqueur, Fee Bros. Celery Bitters & Barrel Aged Orange Bitters, Crispin Hard Cider, Green Chartreuse float

- smooth, delicate

### Sow Your Oats

Toasted Oat infused Titos Vodka, Copper & Kings Aged Brandy, Lustau Olorso Sherry, Bittermen's Xcolad Mole Bitters, dry vanilla soda, lemon zest

- complex, nutty

### KY Harvest

Evan Williams Single Barrel Bourbon, Parma Liqueur, Domaine de Canton Ginger Liqueur, lemon juice, POM juice, Fee Bros. Rhubarb Bitters, rosemary

-fragrant, fruity

### The Diplimatico

Diplomatico Reserva Extra Anejo Venezuelan Rum, 100% cheery juice, lime juice, Luxardo, Woodford Reserve, Spiced Cherry Bitters, cinnamon demerara basil

-tart, tangy

## **Gin**

Bombay, 8 Botanicals, London Dry, 80

bombay Sapphire, 10 Botanicals, London Dry, 94

Citadelle, 19 Botanicals, french Wheat, 88

Fifty Pounds, 6 botanicals, London Dry Small Batch, 87

Beefeater 24, 12 Botanicals, London Dry, 90

Beefeater, 9 Botanicals, London Dry, 94

Tanqueray, 4 Botanicals, London Dry, 94.6

Death's Door, 3 Botanicals, Organic  
Washington Island, WI Red Winter Wheat & Malted Barley, 94

Bols Genever, Aged 18 Months in Limousin Oak,  
Holland, 50% Maltwine, 84

## **Vodka**

Absolut, Swedish Winter Wheat

Grey Goose, French Wheat

Chopin, Polish Potato

Solichnaya, Russian Grain

Tito's Texan Small Batch,  
Yellow Corn, Copper Pot Still, Texas

Finlandia, Grain from Finland

Ketel One, Grain from Holland

## **Ouvree Appetit**

The Key To The Appetite

Bonal Gentaine-Quina, French Spiced & Herbed Apertif,  
Red Wine Based

Byrrh, 19th Century Recipe,  
French Fine Wine & Mistelle, Spiced Apertif

Aperol, Italian roots & Shoots Apertivo

Campari, A Bitter Italian Cousin to Aperol

Dolin French Vermouths (Blanc, Dry, or Rouge)  
Delicious Over Ice Alone

## **Digestifs**

To Aid In Digestion

Fernet Branca, Italian Herbeaceous & Bitter Digestif

Benedictine, French Recipe Est. 1510, Roots, Shoots & Cognac

Sterga, Italian Saffron Herbal Liqueur

Rothman & Winter Pear Eau-De-Vie from Austria

Gran Marnier, French Orange Liqueur, Cognac Based

Sisaronno, French Almond Liqueur

Frangelico, Italian Haselnut Liqueur

Rumante, Italian Pistachio Liqueur

Kubler Absinthe, Switzerland Spiced & Herbed Grain Spirit

Chartreuse Green, Recipe Created by Carthusian Monks of France, 130 Alpine Herbs

C by Courvoisier Cognac, France

Hennessy Privilege VSOP Cognac, France

Busnel Calvados Hors D'Age Apple Brandy, France

**Please Drink Responsibly**