

Satterfield's Cocktails

Oak Aged Manhattan 12

*Benchmark Bourbon, Berto Vermouth, Punt e Mes Vermouth, Byrrh Apéritif,
Berg & Hauck's Orange Bitters, Angostura Bitters, and Herring Cherry Liqueur
Smooth and delicious served on a large cube*

Meet Me at the Club 10

*Cathead Vodka, Penfold's Tawny Port, Lemon, Alabama Strawberries, Rhubarb, Craft Tonic Water
An Explosion of classic flavor pairings create this refreshing "members only" cocktail.
It's better than strawberry and rhubarb pie!*

Queen Bee 10

*Bacardi Light Rum, French Ginger Liqueur, Lemon, Toasted Marcona Almond
Subtle, nutty smoke and honey blends with pleasing,
bright citrus to make a refreshing cocktail for Spring*

A Maximillian Affair 10

*Espolón Reposado Tequila, Sauternes, Grapefruit, Lemon, Falernum, Sage
Bright citrus and spices combine to make this Mexican and French inspired cocktail balance well,
unlike it's historically related misnomer suggests*

Lion's Crescendo 9

*Pimm's #1, Old Forester Bourbon, Lemon, Blackberry, Angostura Bitters, Soda
Blackberries complement the classic English liqueur for a nice winter cooler*

Italian 75 10

*House Made Limoncello, Cappelletti, Prosecco
A perfect apéritif, not too sweet, not too tart, just right...*

Classic and Modern Cocktails

The Old-Fashioned 10

*Your Choice of Rye or Bourbon Whiskey, Demerara Sugar, Aromatic Bitters, Orange
Premium Featured Whiskeys: 1792 Single Barrel \$13.00, Old Forester 1897 \$15.00, Chattanooga 1816 Rsv \$13.00*

Moscow Mule 10

*Cathead Vodka, Simple Syrup, Fresh Lime, Topped with Buffalo Rock Ginger Ale
Quickly becoming America's new favorite drink!*

Aviation 11

*Bombay Dry Gin, Luxardo Maraschino, Lemon, Crème de Violette
What better way to jump forward into Spring than with a refreshing cocktail with lemon citrus and floral notes*

Daisy 9

*Cathead Vodka, Pomegranate, Lemon, Soda
Ted Saucier's Bottoms Up 1951 – Light and very refreshing*

Airmail 11

*Bacardi 8 Anos Aged Rum, Lime, Alabama Wildflower Honey, Champagne
A cross between a classic daiquiri and a French 75
This effervescent cocktail is pleasantly smooth, making sure you get from point A to point B in first class*

Final Ward 12

*Rittenhouse Rye, Luxardo Maraschino, Green Chartreuse, Lemon
Originally crafted by Phil Ward of Death & Co. in New York,
This Last Word riff rounds out the herbal backbone of Chartreuse for a crisp, aromatic cocktail*