

Satterfield's Cocktails

Oak Aged Manhattan 12

*Old Forester Bourbon, Carpano Antica Formula Sweet Vermouth,
Berg & Hauck's Orange Bitters, Angostura Bitters, and Herring Cherry Liqueur
Smooth and delicious served on a large cube*

Espolòn Catrina 12

*Espolòn Tequila, Lemon, Agave, Galliano, and Fresh Strawberry
Not as fruit forward as it seems,
but a balanced, bright, and refreshing cocktail*

Gingertini 10

*Cathead Vodka, Domaine de Canton Ginger Liqueur, Grapefruit
With a sugar rim, this not too spicy, refreshing cocktail is great for the cool weather*

Wild Rose Martini 9

*Cathead Honeysuckle Vodka, St. Germain Elderflower Liqueur, Grapefruit, Simple Syrup
A satisfying citrus cocktail with subtle floral notes*

A Port In A Storm 11

*Bombay Gin, Ferreira Port, Cointreau, Lemon
A nice citrus cocktail with a touch of port to balance,
that will aid you when you need assistance*

Cappelletti Collins 11

*Beefeater Gin, Cappelletti, Lemon Juice, Amaretto Disaronno, Lemon
A light, but still bold, cocktail with an almond finish*

Cucumber-Mango Mojito 10

*Cruzan Mango Rum, Cucumber, Mint, Simple Syrup, Splash of Soda
With this cocktail there are bright refreshing notes of mint and cucumber
that make this a pleasant sipping beverage*

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

Louisville Pre-Prohibition 11

Old Forester 1920 Prohibition Style Bourbon, Cointreau, Peychaud's and Angostura Bitters, Prosecco Splash

A century ago, the [Seelbach Hotel](#), in Louisville, was a glitzy destination where big spenders from all over the country would gather to clink glasses of Kentucky whiskey. That was the age that produced the Seelbach cocktail, a glamorous concoction of bourbon, orange liqueur, bitters, and champagne that guests like F. Scott Fitzgerald and Al Capone might have enjoyed.

Sazerac 10

*Sazerac Rye, Peychaud's and Angostura Bitters, Absinthe, Simple Syrup
The official cocktail of New Orleans, originally made with Brandy and Peychaud's Bitters.
In 1873 the recipe was altered to use Rye Whiskey and Absinthe*

Negroni 10

*Beefeater Gin, Campari Liqueur, Carpano Antica Formula Sweet Vermouth
In 1919 at Caffè Casoni in Florence, Italy, Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favorite drink, the Americano, with gin and the Negroni was born.*

Aviation 12

*Bombay Gin, Luxardo Maraschino, Crème de Violette, Lemon
The Aviation was created by Hugo Ensslin, head [bartender](#) at the Hotel Wallick in New York, in the early twentieth century*

Moscow Mule 10

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

Daisy 9

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

Aperol Spritz 10

*Aperol, Lemon, Lime, Cherry, Prosecco, and Soda
A perfect apéritif, not too sweet, not too tart, just right...*