



COCKTAILS

Smith Classic-Crafted

Aperol Spritz: Aperol, cava served over ice, finished with orange **12**

Blood & Sand: scotch, cherry brandy, sweet vermouth, freshly squeezed orange juice **12**

Whisky Sour: rye, one pressed lemon, sugar, one egg white, and SMITH orange bitters **12**

Bellini: Smith-crafted grenadine, spiced rum topped with house made peach sorbet and finished with cava **12**

Old Fashioned: bourbon, smith bitters, sugar cube, finished with cherries and a flamed orange peel **12**

Sangria: assorted fresh fruit, premium red wine, and specially selected liqueurs **12**

Dark & Stormy: The national drink of Bermudadark rum, one pressed lime, house made ginger beer, finished with a splash of Coke **10**

Moscow Mule: vodka, honey dew, lime, house made ginger beer, finished with mint **10**

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Citrus Negroni: lemon oolong infused gin, Dolin Blanc, Aperol, finished with lemon peel **12**

Grapefruit Margarita: tequila, triple sec, grapefruit juice, lime, finished with grapefruit peel and a cardamom salt rim **12**

Cask White Manhattan: white whiskey, Dolin Blanc, aged in oak barrels, finished with SMITH orange bitters over 1 large ice cube, cherries **12**

Noix du Bois: bourbon, frangelico, amaretto, Laphroig rinse, over 1 large ice cube **12**

Old Fashioned: bourbon, smith bitters, sugar cube, finished with cherries and a flamed orange peel **12**

Shandy: Aperol, honey, lemon, topped with cider **12**

Lit Lemonade: Smith-crafted ginger cognac, fresh squeezed lemons, apricot bitters, simple syrup, topped with soda

Cucumber Collins: Smith-crafted cucumber infused vodka, freshly squeezed lemon and lime juice, topped up with soda water and finished with pickled cucumbers stained with blueberries **10**

The English: gin, St-Germain elderflower liqueur, freshly squeezed lime juice, vanilla simple syrup, muddled cucumber and basil, topped off with soda water **10**