

# BLUEMONT HOTEL

## Professional Series Menu

*Traditional cocktails crafted by our team to include a little Bluemont hospitality.*

### **Martini | 14**

Gin or Vodka of Choice, Tribuno Dry Vermouth, Bitter Truth Lemon Bitters

### **Dirty Martini | 14**

Gin or Vodka of Choice, Tribuno Dry Vermouth, Olive Juice, Bitter Truth Olive Bitters

### **Manhattan | 13**

Union Horse Rye, Turmeon Sweet Vermouth, Luxardo Cherry Liqueur, Angostura Orange Bitters

### **Boulevardier | 13**

Union Horse Bourbon, Campari, Turmeon Sweet Vermouth, Angostura Orange Bitters

### **Margarita | 10**

Espanita Silver, Espanita Anejo, Naranja, Lime, Agave, Angostura Orange, Salt Solution

### **Cosmopolitan | 10**

Tito's, Naranja, Lemon, Simple, Cranberry, Angostura Orange Bitters

### **Negroni | 10**

Tanqueray, Campari, Turmeon Sweet Vermouth, Angostura Bitters

### **Old Fashioned | 9**

Elijah Craig Bourbon, Angostura original, Angostura Orange, Simple

### **French 75 | 9**

Junipero, Lemon, Simple, Masotina Prosecco

### **Sidecar | 9**

E&J VSOP, Lemon, Cointreau, Angostura Orange Bitters

### **Gimlet | 7**

Junipero, Lime, Simple, Bitter Truth Lemon Bitters

### **Whiskey Smash | 7**

Elijah Craig Bourbon, Lemon, Simple, Mint, Peychaud's Bitters

### **Moscow Mule | 7**

Tito's, Lime, Ginger Syrup, Angostura Orange Bitters, Cock 'n Bull Ginger Beer

### **Daiquiri | 7**

Plantation 3 Star, Appleton Estate, Lime, Simple