

ISSUE

#01

COCKTAIL
MENU

1

NOV.
2019



EXCLUSIVE COVER!

COMMEMORATIVE EDITION.

1
US \$5



CRAFT COCKTAILS

MODERN CLASSICS



BEST!

ROOT COCKTAILS

\$12



OLD FASHIONED

CORE: BOURBON

BALANCE: GOMME SYRUP

SEASONING: ANGOSTURA BITTERS



MARTINI

CORE: GIN

BALANCE:

DRY VERMOUTH

SEASONING:

LEMON TWIST

SIDE CAR

CORE: BRANDY

BALANCE & SEASONING:

TRIPLE SEC, LEMON JUICE,

DEMERARA SYRUP



FLIP

CORE: BRANDY

BALANCE: MADEIRA,

DEMERARA SYRUP

SEASONING: WHOLE EGG



HIGHBALL

CORE: JAPANESE WHISKEY

BALANCE: SELTZER WATER

SEASONING: LEMON WEDGE



DAIQUIRI

CORE: DRY RUM

BALANCE & SEASONING:

LIME JUICE AND SIMPLE



CONFUSED? LOOKING TO BE SAVED?
IN NEED OF A COCKTAIL HERO?

**ASK THE
BARTENDER**



BOOM!



CLASSIC TWISTS

\$12

FRENCH CONNECTION

CORE: COGNAC

BALANCE: AMARETTO

SEASONING: FLAMED ORANGE COIN



SUPER
YUMMY!

MANHATTAN

CORE: OVERPROOF RYE

BALANCE: SWEET VERMOUTH & GRAND MARNIER

SEASONING: ANGOSTURA BITTERS & ORANGE
BITTERS



PINA COLADA

CORE: RUM

BALANCE: PINEAPPLE JUICE & CITRIC ACID

SEASONING: CREAM OF COCONUT



PAPER PLANE

CORE: BOURBON

BALANCE & SEASONING:

LEMON JUICE, APEROL, & AMARO NONINO



BEE'S KNEES

CORE: GIN

BALANCE & SEASONING:

LEMON JUICE & HONEY SYRUP



PALOMA

CORE: BLANCO TEQUILA

BALANCE & SEASONING: GRAPEFRUIT JUICE,
LIME JUICE, SIMPLE SYRUP, SELTZER



WOOF!

FIRST EDITION ORIGINALS

\$12



CREOLE CLUB



CORE: MEZCAL AND RUM
BALANCE: PINEAPPLE GOMME
SEASONING: AMARETTO



N.E.W. GOTHAM



CORE: INFANTA LAMBANOG
BALANCE: BONAL
SEASONING: MR. BLACK COFFEE
AND CHOCOLATE BITTERS



THRILLMONGER



CORE: REPOSADO TEQUILA
BALANCE & SEASONING:
CANTALOUPE-INFUSED DRY
VERMOUTH, MINT SYRUP, AND
CITRIC ACID



EL BROMISTA



CORE: MEZCAL
BALANCE & SEASONING:
LEMON JUICE AND KIWI SYRUP



MAD TITAN



CORE: VODKA
BALANCE: MELETTI
SEASONING: ST. GEORGE NOLA
COFFEE & PRESERVED CALAMANSI



INFILTRATOR



CORE: MADEIRA
BALANCE: AMARO MONTENEGRO,
LIME JUICE, DEMERARA SYRUP
SEASONING: CREAM OF COCONUT,
ANGOSTURA BITTERS, MINT



MEANWHILE AT
FIRST EDITION H.Q.



WITH GREAT COCKTAILS
COMES GREAT RESPONSIBILITY...

OMG!



LOW ABV/NO ABV

LOW ABV COCKTAILS



OLD CUBAN

\$12

CORE: DARK RUM
BALANCE: LIME JUICE &
DEMERARA SYRUP
SEASONING: ANGOSTURA BITTERS
AND MINT



KILLA KWINN

\$12

CORE: REPOSADO TEQUILA
BALANCE: LEMON JUICE AND
SIMPLE SYRUP
SEASONING: APEROL



CAPE & COWL

\$12

CORE: CYNAR
BALANCE: DRY VERMOUTH &
PAMPLEMOUSSE
SEASONING: LEMON BITTERS
AND MINT

NO ABV COCKTAILS



GOD OF MISCHIEF

\$10

CORE: SEEDLIP GROVE
BALANCE: CITRIC ACID
SEASONING: FIVE ALARM
PEPPER SYRUP



HELLFIRE CLUB

\$10

CORE: SEEDLIP SPICE
BALANCE: LIME JUICE, GINGER
SYRUP, LAPSE SOUCHONG SYRUP
SEASONING: LIME WEDGE



SIREN

\$10

CORE: SEEDLIP GARDEN
BALANCE: HIBISCUS SYRUP AND
GRAPEFRUIT TONIC
SEASONING: ORANGE HALF-MOON

SOMETHING FOR EVERYONE.
JUSTICE IS SERVED AND IT'S MIGHTY TASTY.



SPECTACULAR!

THE FIRST EDITION WINS AGAIN.



**THIS MENU WAS INSPIRED BY THE COCKTAIL CODEX,
A JAMES BEARD AWARD WINNING BOOK FROM THE
GANG BEHIND DEATH AND CO.**



CORE:

MAIN SPIRIT OR MIX OF SPIRITS



BALANCE:

ADDS ACIDITY AND/OR SWEETNESS



SEASONING:

ROUNDS OUT FLAVOR



**NEW ADVENTURES
IN THE MAKING**