

Clearbrook's SEASONAL BAR Selections

Winter 2018 - Spring 2019

AMARO NEVER DIES - A small collection of digestif cocktails

HANKY PANKY

Beefeater gin, Noilly Pratt Sweet Vermouth, Fernet-Branca. Stirred and served up, over block ice \$9

CYNARA ("Chee NAAR ah")

Buffalo Trace, Cynar, Aperol, Angostura. Stirred and served over Angostura infused block ice in a rocks glass. \$10

LA REGINA OSCURA

Strawberry infused Reposado Tequila, Zucca Rabarbaro, Ancho Reyes, fresh lime and fresh grapefruit juice. Served up, over block ice. \$11

MY FAVORITE THINGS

Jim Beam Rye, Aperol, Cynar, Borolo Chinato, Angostura Orange Bitters. Stirred and strained over block ice. \$14

THE BRUNCH BOX

Amaro Montenegro, fresh grapefruit juice, Big Hart Dune Rail American Blonde Ale. Served chilled in a tall collins glass \$9

AMARO SOUR

Lucano, Makers Mark, lemon, simple, egg white. Shaken and served on the rocks \$11

ILLYWHACKER

Lairds Applejack Brandy, Cointreau, Carpano Antica, Cynar, Bitterman's Molé Bitters. Served on the rocks \$9

A FINAL GOODBYE

Buffalo Trace, Lucano, Benedictine, Bitterman's Chocolate Molé Bitters. Stirred and served up, over block ice. \$11

WINTER CLASSICS

THE TOM AND JERRY - ask your server if its available

The best way to enjoy the Michigan winters is to embrace them! Everytime it snows you will find us whipping up a batch of this tasty winter cocktail. A classic Christmas time cocktail devised by British journalist Pierce Egan in the 1820's. Made with Brandy and Dark Rum, steamed milk and a dollip of a light and airy batter with fresh nutmeg to top it off. * \$8

AMARO HOT TODDY

Amaro Montenegro, Noilly Pratt Sweet Vermouth, Chamomile Tea, Angostura, lemon wedge \$8

HOUSE FAVORITES

HOUSE OLD FASHIONED

Jim Beam Rye, Luxardo maraschino liquor, Angostura Orange and classic Bitters, demerara sugar, orange peel, lemon peel, black cherry. \$8

SAZERAC

New Orleans' authentic, OFFICIAL Two-Glass method, served over block ice to enjoy the delicious melt. With Jim Beam 90 proof rye whiskey, Herbsaint Anisette rinse, Peychaud's Bitters, sugar. \$8

VIEUX CARRÉ ("VOH care-EH")

A New Orleans classic ... Rittenhouse rye, Martell cognac, Carpano Antica, Benedictine, Peychaud's Bitters, Angostura Bitters. Served up, over block ice in a chilled martini glass. An elegant cocktail. \$14

MARY ROCKETT'S MILK PUNCH

Citrus, nutmeg, and sugar infused brandy, "fat washed" with milk and strained. The milk fat adds a wonderful mouth feel to this clear cordial, but no milky color. It tastes of the Caribbean \$8

IMPROVED NEGRONI

Beefeater's London Dry gin, Campari, Carpano Antica sweet vermouth, orange peel. Served over block ice rocks glass. Think Broadway, 1930's. \$13

THE SALTY DOG

Tito's Vodka, simple syrup, fresh grapefruit juice, grapefruit peel, sea salt spritz. Served up in a chilled martini glass. \$11