Cocktail Menu

“MELT INTO SPRING”

CABANA BANANA  12.00
Saison Sherry Rum with Massenez Crème De Banane, Chai, Cinnamon and Bitters

CHILLED LIMONCELLO  8.00
Chilled pour of Il Gusto di Amalfi handmade Limoncello

JOHNNY ON THE SPOT*  10.00
Dampfwerk “The Crane” Floral Gin with Earl Grey Tea, Rosemary and Lemon

THE LITTLE APPLE*  12.00
J. Carver Apple Brandy with Apple-Cinnamon, Lemon and Ginger Beer

PISCO PARADISO  12.00
Capurro Pisco with St. Agrestis Brooklyn Aperitif, Lemon and Sugar

PLUM WILD OLD FASHIONED  12.00
Akashi White Oak Japanese Whisky with Ume “Plum” Whisky, Demerara and Bitters

Yuzu Americano  10.00
Oka Kura Berrmutto, Oka Kura Yuzu, Bitters and Seltzer

*Features Local Product, Ask Your Bartender!

Prices listed are for Campus Club members and their guests. If you are not sponsored by a Campus Club member, there is a 15% surcharge on food and beverage. Ask about membership today!
Mocktail

MENU

“MELT INTO SPRING”

NON-ALCOHOLIC OPTIONS

PEAR COLLINS*
Asian Pear with Ginger, Lemon and Seltzer

8.00

PHONY NEGRONI
St. Agrestis Phony Negroni is nuanced with juniper, citrus and floral notes, as well as added carbonation, served with an orange twist

10.00

RASPBERRY MULE*
Raspberry Shrub with Lime and Ginger Beer

8.00

SPRITZBERRY*
Strawberry Shrub with Orange, Tonic and Seltzer

8.00

THAI COOLER*
Thai Basil with Lime, Lemongrass and Seltzer

8.00

ALSO AVAILABLE
(PRICE VARIES BY ITEM)
Fulton Hop Water, Brooklyn Brewery NA Beer, Gosling Ginger Beer, Forage Kombucha, Soda

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