

Cocktail

M E N U

“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 Bermutto, 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!

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NON-ALCOHOLIC OPTIONS

PEAR COLLINS* 8.00
Asian Pear with Ginger, Lemon and Seltzer

PHONY NEGRONI 10.00
St. Agrestis Phony Negroni is nuanced with juniper, citrus and floral notes, as well as added carbonation, served with an orange twist

RASPBERRY MULE* 8.00
Raspberry Shrub with Lime and Ginger Beer

SPRITZBERRY* 8.00
Strawberry Shrub with Orange, Tonic and Seltzer

THAI COOLER* 8.00
Thai Basil with Lime, Lemongrass and Seltzer

ALSO AVAILABLE
(PRICE VARIES BY ITEM)

Fulton Hop Water, Brooklyn Brewery NA Beer,
Gosling Ginger Beer, Forage Kombucha, Soda



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