

PHILOSOPHY

to complement the menu, our bar program is focused on (currently or soon to be) classic cocktails (many of which are forgotten). we strive to always use the best possible products and techniques to ensure that each and every drink you have is perfect:

- we hand press all of our citrus to order
- we use premium, small batch spirits, including plymouth dry & sloe gin, sazerac rye, bulleit bourbon, hennessy vs, clear creek apple brandy, barbancourt haitian rum, and gosling's black seal rum
- we measure everything. every time.
- we continuously research, taste, and tweak our recipes
- we pour all of our mixers and sodas from glass bottles

because of this, we ask that you be a bit patient with us, as some of the cocktails and drinks can take a minute or two to make. additionally, we may not carry products that are considered to be "popular" elsewhere. our servers and bartenders will happily assist you in discovering what we hope will become your new favorite(s). bottoms up!

STIRRED

martini
\$11

dry gin, dry vermouth, orange bitters
served up with a lemon peel

our version of the classic “dry martini”, a cocktail with unknown specific origins. try it. if you’d like an olive instead of a lemon peel, it’s a “st. francis cocktail,” named for the hotel in san francisco.

sazerac
\$12

rye or cognac, “gomme” syrup, peychaud’s bitters, angostura bitters

served short, without ice, in an absinthe-rinsed glass with a lemon peel

arguably one of the first cocktails, the sazerac was created in new orleans as a vehicle for pharmacist antoine peychaud’s bitters. although we no longer need a good reason to consume the bitters, we gladly quaff this cocktail nonetheless.

**vieux carré
cocktail**
\$12

rye, cognac, sweet vermouth, benedictine, angostura bitters, peychaud’s bitters

served up with a lemon peel

invented by walter bergeron prior to 1937 at the carousel bar in the hotel monteone in new orleans.

**cocktail à la
louisiane**
\$12

rye, sweet vermouth, benedictine, absinthe, peychaud’s bitters

served up with a lemon peel

the house cocktail at restaurant de la louisiane, this cocktail is featured in the 1937 book “famous new orleans drinks and how to ‘em”. we’ve tweaked the recipe to bring a little more balance to the cocktail.

STIRRED (CONT.)

**remember the
maine
\$11**

bourbon, sweet vermouth, cherry “brandy”, absinthe
*served up with a brandied cherry
in memory of the uss maine, which was sunk on
february 15, 1898 and began the spanish-american war. we
use a rye-heavy bourbon here (instead of a rye whiskey).*

**the ford cocktail
\$11**

gin, dry vermouth, benedictine, orange bitters
*served up with an orange peel
this cocktail was first mentioned in 1895, prior to
henry ford's rise.*

**the drink without
a name
\$10**

vodka, triple sec, green chartreuse
*served with a burnt orange peel
don't let the vodka fool you; this is more complex than it may
sound. be sure to consume this quickly while it's still cold...*

**boulevardier
\$10**

bourbon, campari, sweet vermouth
*served up with an orange peel
first seen in print in the 1927 book, “barflies and cocktails”.*

**tailspin
\$11**

dry gin, green chartreuse, sweet vermouth, campari
*served up with a lemon peel and a brandied cherry
for those times when the digestif powers of negroni just
won't cut it. we can also certainly replace the campari with
orange bitters to create a bijou, if that's more your style.*

STIRRED (CONT.)

double standard
\$11

rye, gin, lime juice, raspberry syrup
*served short, over ice, with an orange & marasca cherry flag
from the 1935 "old waldorf-astoria bar book", this drink
"owes its name to a controversy which during the nineties
divided two political parties on the subject of whether this
country should have both a gold and silver standard of
currency, or gold alone. nothing to do with masculine or
feminine conduct." this cocktail is (oddly) stirred instead of
shaken, and a spin on the single standard, which uses only
whiskey.*

widow's kiss
\$11

apple brandy, yellow chartreuse, benedictine
*served up
invented and first published by george kappeler in his 1895
book, "modern American drinks".*

BUILT

old fashioned cocktail \$12	rye, sugar, orange bitters, angostura bitters <i>served short, over ice, with a lemon peel</i> <i>the first recorded use of this name was at the pendennis club in the 1880s -- we make it in the classic style.</i>
tom collins \$10	gin, lemon juice, club soda <i>served tall, over ice, with a lemon peel</i> <i>first mentioned in jerry thomas' "the bartender's guide" in 1876</i>
horse's neck \$10	cognac or bourbon, ginger ale, angostura bitters <i>served short, over ice, with a lemon peel</i>
narragansett \$10	bourbon, orange juice, ginger ale <i>served tall, over ice, with a long orange peel</i> <i>listed as a cobbler in "the old waldorf-astoria bar book", printed in 1935.</i>
dark 'n stormy \$10	blackstrap rum, lime juice, ginger beer <i>served tall, over crushed ice, with a lime peel</i>
suffering bastard \$11	bourbon, dry gin, ginger ale, bitters <i>served tall, over ice, with a mint sprig and orange & marasca cherry flag</i> <i>from jeff berry's "beachbum berry's grog log".</i>
knickerbocker à la monsieur \$11	barbados rum, orange curacao, lemon juice, raspberry syrup <i>served short, over crushed ice, with a marasca cherry and a lemon peel</i>

SHAKEN

clock-work orange
\$12

nolet's silver gin, lemon juice, red jalapeño
served up

at the peak of their success in the 1970s, the dutch national football team was famous for its mastery of "total football" and was nicknamed "clockwork orange" for its precision passing. we feel this cocktail evokes the same precision, not to mention its orange color.

clock-work orange, featuring nolet's gin is specifically created by our bartender eric forlini. from april 15th to july 15th, bartenders at all michael mina restaurants will be competing for the prize of "best nolet's gin cocktail". please give your feedback at vote.noletspirits.com.

gimlet
\$11

navy strength gin, housemade lime cordial, lime juice
served up with a lime peel

a staple of the british navy, rose's lime cordial was added to the sailor's daily rations of gin to prevent disease. we make our own lime cordial here, and use a touch of fresh lime juice, which departs from tradition, but is delicious.

pisco sour
\$11

pisco, lime juice, sugar, egg white
served on a stem with amargo chuncho bitters done correctly, need we say more?

nevada cocktail
\$11

haitan rum, grapefruit juice, lime juice, angostura bitters
served up

SHAKEN (CONT.)

the blinker \$11	bourbon, grapefruit juice, raspberry syrup <i>served up with a lemon peel</i> <i>"blinker was a term for a blinder used to keep horses focused on the past in front of them. we use a rye-heavy bourbon in this cocktail first printed in patrick duffy's "the official mixer's manual" in 1934.</i>
sloe gin fizz \$14	sloe gin, lemon juice, egg white, soda <i>served short, without ice</i>
waldorf gloom-lifter \$11	irish whiskey, cognac, lemon juice, raspberry syrup, grenadine, egg white <i>served up</i> <i>from the "old waldorf-astoria bar book", this cocktail was, and still is, a great pick-me-up when you're down.</i>
singapore sling \$13	dry gin, cherry "brandy", triple sec, benedictine, lime juice, grenadine, pineapple juice, angostura bitters <i>served tall, over ice, with an orange & marasca cherry flag</i> <i>with the original recipe for this cocktail lost, or hidden forever, we're making (and drinking) this version.</i>
palm beach special \$10	dry gin, grapefruit, sweet vermouth <i>served up</i> <i>the doppelganger of the "park avenue special" (although they should switch names)</i>
diablo \$13	reposado tequila, crème de cassis, lime juice, ginger ale <i>served tall, over ice, with a lime wedge</i>

SHAKEN (CONT.)

- bee's knees**
\$11
dry gin, lemon juice, honey
served up with a lemon peel
- prado**
\$13
reposado tequila, maraschino, lime juice, egg white
*served on a stem with a lime wedge & marasca cherry
printed in the 1971 "playboy's host & bar book", we lean
towards the recipe from "jones' complete bar guide" in 1977.
this drink was largely popularized at the zig zag café in
seattle, wa.*
- allegheny**
\$11
bourbon, crème de mure, lemon juice, dry vermouth
served up
- planter's punch**
\$11
jamaican rum, lemon juice, orange juice, grenadine,
angostura bitters
*served long, over crushed ice, with an orange slice
ask ten bartenders for this recipe, and you'll probably get
eleven variations. this one was fine-tuned over the bar at
herbs & rye with gerardo de la torre.*

VODKA

charbay \$12	corn & rye / pot-distilled <i>st. helena, california</i> <i>in the words of paul pacault, spirits-guru, "if you haven't tried charbay, your life has a huge hole in it."</i>
chopin \$11	potato / column-distilled <i>poland</i>
grey goose \$10	winter-wheat / column-distilled <i>france</i>
ketel one \$10	wheat / pot-distilled <i>netherlands</i>
krome \$11	corn / pot-distilled <i>bend, oregon</i>
skyy \$9	corn / column-distilled <i>san francisco, ca</i>
stolichnaya 100-proof \$10	wheat / column-distilled <i>russia</i>

GIN

beefeater london dry
\$9 *london, england*

martin miller's westbourne strength
\$11 *england & iceland*

nolet's reserve dry
\$80 *schiedam, Holland*
"world's first limited edition sipping gin." a secret recipe
highlighting precious aromas of warm, spicy saffron
and subtle, delicate verbena. we suggest it served neat.

nolet's silver dry
\$12 *schiedam, holland*
from the makers of ketel one, floral and fruit forward

plymouth dry
\$11 *plymouth, england*

tanqueray dry
\$12 *england*

RUM

appleton estate v/x \$10	molasses <i>jamaica</i>
barbancourt special reserve 8yr \$10	sugarcane <i>haiti</i>
cruzan 9 \$9	sugarcane <i>virgin islands</i>
flor de caña \$9	sugarcane <i>nicaragua</i>
gosling's black seal \$10	molasses <i>bermuda</i>
montecristo premium blend \$11	molasses <i>guatemala</i>
mt. gay eclipse \$9	sugarcane <i>barbados</i>
myers's original dark \$10	molasses <i>jamaica</i>

TEQUILA & MEZCAL

cabrito blanco \$10	tequila <i>arandas, jalisco</i>
del maguey chichicapa \$19	mezcal <i>oaxaca</i>
don julio blanco \$14	tequila <i>atotonilco el alto, jalisco</i>
partida anejo \$19	tequila <i>amatitan, jalisco</i>
patron silver \$12	tequila <i>jalisco</i>
siete leguas reposado \$13	tequila <i>atotonilco el alto, jalisco</i>

NORTH AMERICAN WHISK(E)Y

a.h. hirsch reserve 16yr \$70	91.6° straight bourbon whiskey <i>schaefferstown, pennsylvania</i> <i>distilled in 1974, this bourbon is no longer produced, and is extremely rare.</i>
basil hayden's \$12	80° straight kentucky bourbon whiskey <i>bardstown, kentucky</i>
bulleit \$10	90° straight kentucky bourbon whiskey <i>lawrenceburg, kentucky</i>
charbay alambic \$70	110° hop-flavored whiskey <i>st. helena, california</i>
george dickel 12yr \$13	90° tennessee whiskey <i>cascade hollow, tennessee</i>
george t stagg antique collection \$22	141° straight bourbon whiskey <i>frankfort, kentucky</i> <i>distilled in may 1990.</i>
hirsch corn whiskey \$10	90° straight kentucky corn whiskey <i>lawrenceburg, kentucky</i>
hirsch canadian whisky 8yr \$10	86° rye whisky <i>nova scotia, canada</i>
jack daniel's old no. 7 \$10	80° tennessee whiskey <i>lynchburg, tennessee</i>

NORTH AMERICAN WHISK(E)Y (CONT.)

jefferson's presidential select 17yr \$30	94° straight bourbon whiskey <i>shivley, kentucky</i> <i>distilled in 1991 at the stitzel-weller distillery before its closure.</i>
johnny drum \$12	101° straight bourbon whiskey <i>bardstown, kentucky</i>
jim beam \$9	80° straight bourbon whiskey <i>clermont, kentucky</i>
michter's us *1 \$14	84.8° straight rye whiskey <i>bardstown, kentucky</i>
sazerac 6yr \$12	90° straight rye whiskey <i>frankfort, kentucky</i>
st. george single malt \$12	86° malt whiskey <i>alameda, california</i>
thomas h handy sazerac rye \$21	132.7° straight rye whiskey <i>frankfort, kentucky</i> <i>one of (if not) the only barrel-proof rye whiskies available.</i>

BRANDY & EAU DE VIE

barsol pisco primero \$10	80° pisco <i>peru</i> <i>100% quebranta</i>
chateau du busca xo no. 1 \$19	80° armagnac <i>tenareze, armagnac, france</i>
chateau du busca 1976 \$45	86° armagnac <i>tenareze, armagnac, france</i>
clear creek apple 2yr \$10	80° apple brandy <i>portland, oregon</i>
clear creek apple 8yr \$13	80° apple brandy <i>portland, oregon</i>
clear creek eau de vie of douglas fir \$28	80° eau de vie <i>portland, oregon</i>
delamain xo 'pale & dry' \$18	80° cognac <i>grande champagne, cognac, france</i>
don cesar pisco italia \$10	86° pisco <i>peru</i> <i>100% Italian muscat</i>

BRANDY & EAU DE VIE (CONT.)

hardy vs
\$10 80° cognac
cognac, france

hennessy vs
\$10 80° cognac
cognac, france

hine triomphe
\$85 80° cognac
grande champagne, cognac, france

martell
'cordon bleu'
\$26 80° cognac
cognac, france

pierre ferrand
memoire 1914
\$125 82° cognac
grande champagne, cognac, france
*distilled by women while men were fighting in world war I, this
cognac was bottled in 1989.*

NON-AMERICAN WHISK(E)Y

ardbeg uigeadail \$28	108.4° single malt <i>islay, scotland</i>
arran 10yr \$14	92° single malt <i>isle of arran, scotland</i>
auchentoshan 12yr \$14	80° single malt <i>lowlands, scotland</i>
bowmore 12yr \$16	80° single malt <i>islay, scotland</i>
bunnahabhain 12yr \$16	80° single malt <i>islay, scotland</i>
bushmills original \$10	80° <i>ireland</i>
caol ila 12yr \$13	86° single malt <i>islay, scotland</i>
highland park 15yr \$15	86° single malt <i>isle of orkney, scotland</i>
johnnie walker black label \$11	80° blended <i>scotland</i>

NON-AMERICAN WHISK(E)Y (CONT.)

laphroaig quarter cask \$15	96° single malt <i>islay, scotland</i>
glenkinchie 12yr \$13	86° single malt <i>lowlands, scotland</i>
glenmorangie astar \$25	114° single malt <i>highlands, scotland</i>
macallan 12yr \$12	86° single malt <i>speyside, scotland</i>
milford 10yr \$15	86° single malt <i>omaru, new zealand</i>
oban 14yr \$15	86° single malt <i>highlands, scotland</i>
old pulteney 17yr \$26	92° single malt <i>highlands, scotland</i>
springbank 10yr \$22	100° single malt <i>campbeltown, scotland</i>
suntory 'the yamazaki' 12yr \$13	86° single malt <i>osaka, japan</i>
talisker distiller's edition \$22	91.6° single malt <i>isle of skye, scotland</i>

BEER

amstel light 3.5% pale lager
\$7 *amsterdam, holland*

asahi kuronama 6% black lager
\$8 *japan*

blue moon 5.4% wheat beer
\$7 *golden, colorado*

dogfish head 9% india pale ale
60-minute ipa *milton, delaware*
\$10

fuller's esb 5.9% english ale
\$8 *chiswick, london*

pabst blue ribbon 4.74% lager
\$6 *wisconsin*
12oz can. beer cozy included. seriously.

schonramer fest 6.2% märzen
\$16 *schonram, germany*
500ml

stella artois 5% lager
\$7 *leuven, belgium*

BEER (CONT.)

**unibroue la fin du
monde**
\$10

9% tripel golden ale
quebec, canada

tripel karmeliet
\$12

8% belgian style
buggenhout, belgium
three kinds of grain: wheat, oats, and barley

**weihenstephaner
original**
\$7

5.1% lager
freising, germany