



BAR ADENA

BUBBLY & APERITIVOS 12

A refreshing start to the evening

APEROL SPRITZ

Prosecco | Aperol | Club Soda | Lemon Essence

FRENCH 75

Champagne | Gin | Simple Syrup | Lemon

BLITZER #2

Prosecco | St. Germain | Cucumber | Mint

AMERICANO

Campari | Sweet Vermouth | Soda | Orange Essence

BAMBOO

Amontillado Sherry | Dolin Blanc Vermouth
Aromatic & Orange Bitters

SIGNATURES

*Rotating specialty cocktails developed by our barmen made to keep you thirsting
for more*

ON "BRAZILIAN" TIME

Whiskey Barrel Smoked Pineapple Infused Cachaca | Orgeat
Syrup | Passion Fruit Giffard Banane Du Bresil | Lime 14

THE "BEST" GIN MARTINI

Secret Recipe | Ice Cold 16

HEY LEROY

Pear Vodka | St. Germain | Lychee | Hibiscus 16

DUSK TILL DAWN

Reposado Tequila | Sweet Vermouth | Cherry Heering
OJ | Islay Scotch Rinse 16

CASKS ABOUND

Aged Rum | Smokey Scotch | Spiced Pedro Ximenez Syrup
House Barrel Aged Bitters 18

Prices do not include applicable sales taxes.



BAR ADENA

I DIED & WENT TO NEGRONI HEAVEN 14

Several interpretations of the timeless classic

CLASSICO

London Dry Gin | Campari | Italian Sweet Vermouth

ALPINO

St. George Terroir Gin | Fernet Branca | Dolin Blanc

MEXICAN

Grilled Grapefruit Infused Mezcal | Aperol | Lillet

REVOLVING & BARREL AGED 16

BARREL #01: BOULEVARDIER

Bourbon | Aperol | Sweet Vermouth

BARREL # 02: TORONTO

Canadian Whiskey | Fernet Branca | Maple Syrup

CLASSICS 15

Our favorites from way back when...

PAPA DOBLE (AKA Hemingway Daiquiri)

Light Rum | Luxardo | Pamplemousse Rose | Lime

Circa 1930's, El Floridita Bar: Havana, Cuba

20TH CENTURY

Gin | Lillet | White Crème De Cacao | Lemon

Circa 1937, Twentieth Century Limited Train: NYC to Chicago

MANHATTAN

Rye | Sweet Vermouth | Aromatic Bitters

Circa 1870's, Manhattan Club: NYC

SAZERAC

Rye | Cognac | Touch of Absinthe | Peychaud's Bitters

Circa 1870, The Sazerac Coffee House: New Orleans

AMARETTO SOUR

Amaretto | Irish Whisky | Egg White | Lemon | House Bitters

Circa 1970's, origins unknown

Prices do not include applicable sales taxes.



BAR ADENA

DESSERT WINES

Please ask your server for our bottle selections

FLOR D' OR | Sauternes, 2011 **11**

CHATEAU ROUMIEU LACOSTE | Sauternes, 2009 **15**

OREMUS LATE HARVEST TOKAJ | Hungary, 2011 **12**

OREMUS TOKAJI ASZU 5 PUTTONYOS | Hungary, 2007 **20**

TORMARESCA 'KALORO' MOSCATO DI TRANI |

Piedmont, 2009 **14**

INNISKILLIN VIDAL ICEWINE | Niagara Peninsula **20**

PORTS

Please ask your server for our bottle selections

SANDEMAN | 10 year old Tawny **10**

TAYLOR FLADGATE | 10 year old Tawny **12**

TAYLOR FLADGATE | 20 year old Tawny **15**

TAYLOR FLADGATE | 30 year old Tawny **18**

TAYLOR FLADGATE | 40 year old Tawny **28**

FONSECA BIN 27 **10**

DOW'S 1985 **25**

Prices do not include applicable sales taxes.



BAR ADENA

DESSERTS

*All of our desserts are made in house
with the freshest ingredients*

MYERS'S & BREYERS

Myers's Rum | Breyers Vanilla Ice Cream | Fresh Berries

12

*APPLE TARTE

Granny Smith Apples | Caramel | Puff Pastry

10

KEY LIME PIE

Almond Date Crust | Whipped Cream | Lime Zest

10

CRÈME BRULÉE

French Custard | Caramelized Demerara Sugar

10

ALMOND SPONGE CAKE

Ground Almonds | Fresh Fruit | Honey Glaze

10

CHOCOLATE TORTE

Velvety, Rich Flourless Chocolate | Hints of Coffee

10

NEW YORK STYLE CHEESECAKE

Almond Coconut Crust | Velvety Cream Cheese | Seasonal
Berries or Chocolate Sauce

10

**All of our desserts are gluten free with this one exception*

Prices do not include applicable sales taxes.