

THE RAINES LAW ROOM

SIGNATURES

Unique Cocktails Devised by Our Bartenders
\$13

FIVE POINTS

Laird's Bonded **Applejack**, Dolin **French Vermouth**, Marie Brizard **Apricot** Brandy, **Amaro** Ciociaro, an **Orange** Twist, & a Brandied Cherry. Stirred & Served Up. - J Thompson

COMMUNIST'S DAUGHTER

Beefeater 24 **Gin**, **Aperol**, **Grapefruit** Juice, a Spritz of Pernod **Absinthe**, & an Orange Twist. Shaken & Served Down. - C Mallen

LORELEI

Plymouth **Sloe Gin**, **Lavender**, **Lemon** Juice, & Chandon **Champagne**. Shaken & Served Up. - L Davis

ICONOCLAST

Johnnie Walker Black **Scotch**, **Amaro** Averna, Marie Brizard Creme de **Cacao**, **Lemon** Juice, **Orange** Bitters, a Rinse of Green **Chartreuse**, & a Lemon Twist. Shaken & Served Up. - K Hittmeier

MEXICAN BOUQUET

Cazadores **Tequila** Blanco, St. Germain **Elderflower** Liqueur, **Lemon** Juice, **Rose**, & a Lemon Twist. Shaken & Served Up. - M Dorman

FANCY COCKTAILS

Modern & Historic Potations produced with our Finest Spirits

SMOKE & MIRRORS \$17

Balvenie Single Barrel 15yr **Scotch**, Marie Brizard **Apricot** Brandy, Ramazzotti **Amaro**, **Angostura** Bitters, a Spritz of Ardbeg 10yr **Scotch**, & a **Grapefruit** Twist. Stirred & Served Up.

PENNSYLVANIA SHARPSHOOTER \$18 (after Jerry Thomas's Saratoga)
Bushmills Single Malt 10 yr **Whiskey**, Hennessy VSOP **Cognac**, Carpano Antica **Italian Vermouth**, Moët Imperial **Champagne**, Whiskey Barrel Aged **Bitters**, & a Lemon Twist. Stirred & Served Up.

SPYGLASS \$16

Flor de Caña 18yr **Rum**, Fee's **Orgeat**, **Lemon** Juice, **Cherry** Bitters, Moët Imperial **Champagne**, & a Brandied Cherry. Shaken & Served Up.

PRINCETON \$16

Martin Millers Westbourne Strength **Gin**, Taylor Fladgate 20yr Old **Tawny Port**, Reagan's **Orange** Bitters, & a **Lemon** Twist. Stirred & Served Up.

HIGHLAND OLD-FASHIONED \$23

Highland Park Old Malt Cask 1987 **Scotch**, **Orange** Bitters, **Angostura** Bitters, a **Demerara Sugar** Cube, & **Lemon** & **Orange** Twists. Built in a Rocks Glass with a Block of Ice.

SEASONAL COCKTAILS

Classics & New Twists made with Fresh Produce
\$13

SUFFERING BASTARD

Bulleit **Bourbon**, Plymouth **Gin**, **Lemon** Juice, **Sugar**, & Muddled **Ginger**. Shaken & Served Up.

PIMM'S PUNCH

Pimm's No. 1, **Lime** Juice, **Lemon** Juice, **Sugar**, muddled **Strawberries**, muddled **Cucumber**, & **Seltzer**. Shaken & Served Down.

EL DIABLO

Don Julio Añejo **Tequila**, Creme de **Cassis** de Dijon, **Lime** Juice, & Fresh **Homemade Ginger Soda**. Shaken & Served Down.

JULEP DU JOUR

Our Daily Julep is Made with Garden Fresh Ingredients; Built Inside the **Julep Cup** in the Traditional Style, with Gently Pressed **Mint**, **Sugar**, **Hand-Crushed Ice**, and a Range of **Spirits**.

FRESH FRUIT FIZZ

An **Effervescent Fizz** Prepared with **Seasonal Selections** from our own **Herb & Fruit Garden**, as well as the Local Farmer's Market.