

**Winter  
2025**

# Refreshing Cocktails

VIBRANT FLAVORS & CITRUSY BLENDS:

## OUT W/ THE OLD

*say goodbye to 2024 in style w/ this sage infused sipper -12*

Sage Vodka • Simple Syrup •

Lemon Juice • Champagne



## PEAR-A-DISE

*a pear martini topped w/ a honey lemon foam -14*

Vanilla Vodka • Rothman & Winter Pear Liqueur •

Ginger Cordial • Pear Juice • Honey Lemon Foam\*



## SPRITZ A ME, MARIO!

*effervescent & bitter sweet -13*

Melletti Amaro • Ramazzotti Apertivo •

Champagne • Club Soda



## CHINGADERA

*a floral take on a margarita -12*

Mi Campo Silver Tequila • Elderflower Liqueur •

Lime Juice • Simple Syrup



\*consuming raw or undercooked food items can increase the risk of food born illness

## **GIN W/ THE NEW**

*start the new year off right with this smooth sipper -13*

Bombay London Dry Gin • Italicus Bergamot Liqueur •  
Lemon Juice • Honey • Egg White\*



## **WINTER SWORD**

*a sharp and cutting aviation remix -15*

Persimmon Roku Gin • Yuzu Liqueur • Lemon Juice •  
Unfiltered Saké • Grapefruit Cardamom Bitters



## **ELUSIVE DREAM**

*a painkiller riff w/ blueberry & ginger -13*

Echo Silver Rum • Ginger Cordial • Falernum • Orange Juice •  
Pineapple Juice • Blueberry Puree • Coconut Cream •  
Blue Dream Terpenes



## **SPIRIT OF THE SEVEN SEAS**

*a booze-forward yet refreshing tiki styled cocktail -16*

Flor de Cana Aged Rum • Smith & Cross Jamican Rum •  
Planteray OFTD Overproof Rum • Orgeat • Pimento Dram •  
Pineapple Juice • Green Fassionola • Angostura Bitters



## **LA DI TODDY**

*we like to party; served hot -14*

Rittenhouse Rye • Ginger Liqueur • Lemon Juice •  
Blended Tea Syrup • Orange Bitters



# Boozy Cocktails

STIRRED & BOOZE FORWARD; THESE PACK A PUNCH!

## NORTHERN LIGHTS

*a citrusy wet martini driven by caraway, coriander & fennel -13*

Aquavit • Caraway Cordial • Dolin Blanc Vermouth •  
Orange Bitters



## NONNA'S NEGRONI

*a play on the negroni w/ tropical flavors-14*

Botanist Gin • Lillet Blanc •  
Pineapple & Cinnamon Aperol



## APPLE OLD FASH

*a tequila old fashioned flavored w/ apple & nocino -14*

Apple Tequila • Nux Alpine Walnut Liqueur  
Apple infused Maple Syrup • Cherry Vanilla Bitters



## SALT OF THE EARTH

*smoky & complex w/ just a touch of heat -15*

Banhez Mezcal • Ancho Reyes Chili Liqueur •  
Orange Cordial • Dolin Genepy de Alpes •  
Orange Bitters • Black Sea Salt



## **DARTH FIGIOUS**

*a fig infused Manhattan suitable for a Sith lord -15*  
Fig Cognac • Cynar • Cocchi Torino Sweet Vermouth •  
Angostura & Orange Bitters • Green Chartreuse



## **TROPICAL SMOKE**

*a smoked rum old fashioned w/ passionfruit & ginger -14*  
House Rum Blend • Falernum • Giffard Passion Fruit Liqueur •  
Tiki Bitters • Smoked



## **THAT SNEAKY BANANA**

*welcome to the jungle sazerac style -14*  
Old Forester Rye • Giffard Banana Liqueur  
Chai Syrup • Cinnamon Bitters



## **BARREL OF MONKEYS**

*a smokey, Scotch-y barrel aged old fashioned -16*  
Monkey Shoulder Scotch • Lustau Amontillado Sherry •  
Amaro Nonino • Lapsong Souschong Demerara Syrup •  
Grapefruit Cardamom Bitters



## **THE BLACK & BLUE**

*our flagship cocktail; a bright & earthy take on a Manhattan -13*  
Old Forester Bourbon • Cocchi Torino Sweet Vermouth •  
Blueberry Shrub • Black Walnut Bitters



# Mini Cocktails

## AMARO NEVER DIES

*shaken; not stirred -9*

House Amaro Blend • Turbinado

## MINI GIN MARTINI

*stirred; not shaken -9*

Gin • Dry Vermouth • Orange Bitters

# 0 Proof Cocktails

## N/A DREAM

Blueberry Puree • Coconut Cream •  
Lime, Pineapple, & Orange Juice • 10

## UN-FASHIONED

N/A Whiskey • Lapsang Souchong Demerara Syrup •  
Aromatic Bitters • 11

# Classic Cocktails

WE CAN MAKE ALMOST ANY CLASSIC COCKTAIL YOUR HEART DESIRES  
BUT HERE ARE A FEW SUGGESTIONS:

## Cosmo

VODKA • ORANGE LIQUEUR • CRANBERRY JUICE • LIME JUICE • 13

## LEMON DROP MARTINI

VODKA • LEMON JUICE • SIMPLE SYRUP • 12 •  
w/ BLUEBERRY • 14

## ESPRESSO MARTINI

VANILLA VODKA • AVERNA AMARO • COFFEE LIQUEUR • SIMPLE SYRUP • COLD  
BREW • 13

## FRENCH 75

GIN • SIMPLE SYRUP • LEMON JUICE • CHAMPAGNE 12

## TOM COLLINS

GIN • SIMPLE SYRUP • LEMON JUICE • SODA 11

## BEE'S KNEES

GIN • HONEY • LEMON JUICE • 13

## AVIATION

GIN • MARASCHINO LIQUEUR • SIMPLE SYRUP • LEMON JUICE • CRÉMÉ DE  
VIOLETTE • 14

## NEGRONI

GIN • CAMPARI • SWEET VERMOUTH • 14

## LAST WORD

GIN • GREEN CHARTRUESE • MARASCHINO LIQUEUR • LIME JUICE • 20

## **APEROL SPRITZ**

APEROL • CHAMPAGE • SODA • 12

## **MARGARITA**

SILVER TEQUILA • ORANGE LIQUEUR • LIME JUICE • SIMPLE SYRUP • 12

SPICY • 14

## **PALOMA**

SILVER TEQUILA • LIME JUICE • GRAPEFRUIT SODA • 12

SPICY • 14

## **MEZCAL MARGARITA**

MEZCAL • ORANGE LIQUEUR • LIME JUICE • SIMPLE SYRUP • 15

## **MEZCAL NEGRONI**

MEZCAL • CAMPARI • SWEET VERMOUTH • 15

## **DARK & STORMY**

SILVER RUM • DARK RUM • LIME JUICE • GINGER BEER • 12

## **DAIQURI**

SILVER RUM • LIME JUICE • SIMPLE SYRUP • 12

w/ PINEAPPLE • 14

## **PINA COLADA**

PINEAPPLE RUM • PINEAPPLE JUICE • LIME JUICE • SIMPLE SYRUP • 13

## **RUM OLD FASHIONED**

HOUSE RUM BLEND • TURBINADO • ANGOSTURA & ORANGE BITTERS • 13

SMOKED • 15



## **SIDE CAR**

COGNAC • ORANGE LIQUEUR • LEMON JUICE • 14

## **KENTUCKY MULE**

BOURBON • LIME JUICE • GINGER BEER • 12

## **GOLD RUSH**

BOURBON • HONEY • LEMON JUICE • 13

## **WHISKEY SOUR**

BOURBON • SIMPLE SYRUP • LEMON JUICE • EGG WHITE\* • 13

## **MANHATTAN**

BOURBON OR RYE • SWEET VERMOUTH • ANGOSTURA & CHERRY VANILLA BITTERS  
• 13

## **BLACK MANHATTAN**

RYE • AVERNA AMARO • BLACK WALNUT & ORANGE BITTERS • 15

## **ROB ROY**

SCOTCH • SWEET VERMOUTH • ANGOSTURA & CHERRY VANILLA BITTERS • 14

## **OLD FASHIONED**

BOURBON OR RYE • TURBINADO • ANGOSTURA & ORANGE BITTERS • 13  
SMOKED • 15

## **SAZERAC**

RYE • TURBINADO • PEYCHAUD'S BITTERS • 13`

## **VIEUX CARRE**

RYE • COGNAC • SWEET VERMOUTH • BENEDICTINE •  
ANGOSTURA & PEYCHAUD'S BITTERS • 15

## **BOULVARDIER**

BOURBON • CAMPARI • SWEET VERMOUTH • 15

## **Beer**

FRETBOARD LIGHT LAGER  
STRAUB LAGER BEER  
SAUCY EL LAGER MEXICAN LAGER  
HOMESTEAD SUN-KISSED WHEAT  
HOMESTEAD SNAKE OIL IPA  
DUCLAW SWEET BABY JAVA PORTER

## **Wine**

BARONE FINI PINOT GRIGIO  
CALLAWAY CHARDONNAY  
FAMILLE PERRIN COTES DU RHONE  
COSMIC EGG CABERNET SAUVIGNON  
VEUVÉ DU VERNAY BRUT CHAMPAGNE

**Happy  
Hour**

Wed, Thurs, & Fri  
3 off listed classics  
2 off beer & wine

# **Snacks**

SPICED HARD PRETZELS 3  
NUT MIX 4

BRIE & FIG CANAPÉS 12  
BRUSCHETTA 12

HUMMUS 11  
PIMENTO CHEESE 11  
PIMENTO & CHORIZO 14

CHEESE & CHARCUTERIE  
SMALL 16 / LARGE 30

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booking a cocktail class?

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