



COCKTAIL BAR · 929 S. BROADWAY · LOS ANGELES

THE CITRUS & BUBBLES

LOBBY SPRITZ16

red bitter, mirto, grapefruit, white bubbles

A certain brand — let's call them — "Schmaperol" — have had the spritz category far too long. Let's add more structure, balance, and take away all of that 'basic' shame from your order. You got this.

THE GREAT COLLINS PRANK OF '74... 187416

gin (or your favorite spirit — they all work!), "lemonade," bubbles

A handsome fellow in a trucker hat runs up to you and says, "Tom Collins is talkin' mad about you over at the bar right now!" and you come running in — Tom Collins doesn't exist — and we hand you this drink when you shout "where's this Tom Collins?!" Classics never die. You just got punked.

FISH CASA, KYU CASA16

jamaican rum, peche, amaretto, citrus, cucumber, "red medicine"

One of the oldest cocktail recipes (1732) was created at a stuffy "boys only" secret society for rich men just outside of Philly, using expensive imported ingredients at the time. Well, joke's on them — everyone can now partake in this amazing libation. We've improved the "secret" original with cucumber for a modern, refreshing twist.

THE B.B.16

gin *or* vodka, strawberry, basil, cucumber, genepy, citrus

"If it grows together, it goes together!" Some garden favorites find their way into your tippie — almost convincing you that this drink is downright good for you. And they're totally right.

14TH DISTRICT16

whiskey, citrus, grenadine, SMUSH*

In honor of Boston's Ward 8 cocktail, created on the eve of a political victory for a teetotaler who controlled the area for 50 years. We kick the OJ to the curb and replace it with a 6-ingredient, 5-letter bad acronym, SMUSH: a magical ratio of amari, aperitifs, and liqueurs that just works.

DESCARTES A KANT16

mezcal, peppers, citrus, coconut

Let's stop naming drinks after voting districts and pay tribute to something truly worthwhile: cool bands. We're matching D and K's fire and energy with spice, smoke, and acid — and their philosophical sophistication with...coconut? We're going with "coconut."

GHOST OF DOROTHY PARKER16

blanc vermouth, whiskey, pineapple, citrus, coffee bean

A modern repairing of an originally unbalanced post-Prohibition mess from its namesake hotel bar — we kept her wit, fixed her ratios, and gave her a finish sharp enough to earn the last word.



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THE AROMATICS

THE STILE [MARTINI]16

gin, blanc vermouth, artichoke amaro, citrus bitters, twist

Back in the day, every great hotel bar had its own take on the classic martini recipe, and we continue that tradition with a splash of savory Italian amaro made with artichoke. Prego!



NEGRONI16

gin, red bitters, sweet vermouth, "suzette smurf"* (up or on ice)

"Oh come on, you're not messing with a classic, are you?" We're messing with a classic, and presenting it *as* the classic, not a riff. We do this with a dash of our silly three-equal-part Suzette Smurf: Suze, fernet, and Sfumato amaro. It really ties the room together, and the room was already almost perfect.



OLD FASHIONED16

whiskey, sugar, house amaro, citrus bitters

Old Fashioned : Bartenders = Steak : Chefs. You *can* do all kinds of crazy things to them — but should you? Whiskey, sugar, bitters... meat, seasoning, butter. Sounds easy, but easy to mess up, and fantastic when done right. We swap the usual Angostura for a bit more unique intrigue. (*if you eat meat...!)



DTLA16

whiskey, mezcal, sweet vermouth, artichoke amaro, bitters

NYC has every borough represented by endless Manhattan riffs that we all learn as "classics," and LA bartenders are just sitting here taking it?! No more. Get behind us, patron — we keep the whiskey base, add a bit of smoke, and a lot of chewy deliciousness in the lower end. Just like DTLA.



WOOD-PANELED REC ROOM VINYL LISTENING SESSION16

strawberry, rum, whiskey, pepper, banana, coffee, celery bitters, amaro

With the wrong setup, this could be a mess. But we have the trebles treblin' and the basses bassin' just right. The cocktail for the imbiber who has "had everything," or someone just looking for adventure and finding their new cult-status favorite.



OTHER

16

CARAJILLO — "THE NEW WAY"16

espresso, orange, vanilla, coconut, mezcal, amaro

Some say you can only have two ingredients in this neo-classic. Feels like propaganda from Big Ingredient... we ignore Big Ingredient at our own peril, surely. The neo-classic ascends with coconut, a dash of coffee-loving amaro, and a seasoning of smoke. Power to the people!