

Ask your **Mitch e Amaro** bartender for suggestions

FEATURED COCKTAILS

ALIX SIDECAR - 12

Remy Martin VSOP Cognac + Cointreau + Lemon Juice

AVIATION - 12

Gin + Lemon Juice + Maraschino liqueur + Creme de Violette

DAIQUIRI - 8

White Rum + Lime juice + Demerara syrup

JACK ROSE - 10

Laird's Applejack + Lemon Juice + Grenadine

LITTLE ITALY - 10

Rye Whiskey + Cynar + Sweet Vermouth

MEZCALETTI - 10

Meletti Amaro + Mezcal + Chocolate & Orange Bitters

Mezcal and Amaro, two of our specialties, join forces for a simply complex cocktail.

NEWPORT - 10

Mezcal + Branca Menta

OLD PAL - 10

Rye Whiskey + Campari + Dry Vermouth

PAPER PLANE - 12

Aperol + Bourbon + Amaro Nonino + Lemon Juice

A beautiful balance of bitter, sweet and sour on this Last Word riff.

RED HOOK - 10

Rye Whiskey + Punt e Mes Sweet Vermouth + Luxardo Maraschino Liqueur

THIQ MINT - 8

Branca Menta + Chocolate Bitters

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

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A-LIST POURS

From the top shelf. Poured by the ounce.

WHISK(E)Y

Angel's Envy Bourbon - \$6	Michter's Bourbon - \$5
Blanton's - \$8	Michter's Rye - \$5
Compass Box Affinity - \$15	Michter's Toasted Barrel Bourbon - \$10
Compass Box Stranger & Stranger - \$20	Nikka Coffey Grain - \$5
Compass Box The Circle - \$15	Nikka Coffey Malt - \$6
Eagle Rare - \$5	Nikka, Taketsuru Pure Malt - \$8
Elmer T. Lee Bourbon - \$10	Nikka From The Barrel - \$20
Hibiki Harmony - \$9	Weller Antique 107 - \$8
Ichiro's - \$11	Weller Full Proof - \$10
Kaiyo Cask Strength - \$10	Weller 12 Year - \$10
Komagatake 2018 - \$15	Whistlepig 15 Year - \$25
Komagatake 2019 - \$15	Whistlepig Boss Hog, Samurai Scientist - \$40
Kura The Whisky - \$5	Willett Pot Still - \$6
Kurayoshi 12 year - \$10	Yamazaki 12 Year - \$12

MEZCAL

Alipus, San Andres Ensemble - \$7	El Jolgorio, Pechuga - \$15
Bozal, Borrego - \$5	El Jolgorio, Pechuga Navideña - \$16
Bozal, Chino Verde - \$10	Mezonte - \$15
Bozal, Tobalá Reserva - \$10	Mezcalero Special #5 - \$10
Del Maguey, Chichicapa - \$12	Vago, Tobalá Jarquin - \$11

RUM

Foursquare 2007 - \$7	Plantation Barbados / Trinidad - \$5
Foursquare Sibiliary - \$12	Zafra 21 Year - \$5

OTHER

Chartreuse Green - \$5	Chartreuse Green VEP - \$20
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Bottle + Book = \$10 off

Gift Cards available

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AMARO

COCKTAILS

BLACK BOULEVARDIER - 10

Sfumato Rabarbaro Amaro + Rye Whiskey + Sweet Vermouth

KC COLA - 10

Meletti Amaro + Bourbon Whiskey + Maraschino Cherry Liqueur

MEZCALETTI - 10

Meletti Amaro + Mezcal + Chocolate & Orange Bitters

NEWPORT - 8

Branca Menta + Mezcal

PAPER PLANE - 12

Aperol + Bourbon + Amaro Nonino + Lemon Juice

SHARPIE MUSTACHE - 12

Rittenhouse Rye + Beefeater Gin + Meletti Amaro + Bonal Gentiane-Quina + Bittermens Tiki Bitters

From Amor y Amargo and Amaro book by David Parsons

THIQ MINT - 8

Branca Menta + Chocolate Bitters

FLIGHTS

AMARO ABCs - 15

Averna + Braulio + Cynar + Zucca

CREATE YOUR OWN - 15

Ask your bartender for recommendations

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APERITIVO / SPRITZ

APERITIVO

AMERICANO - 6

Campari + Sweet Vermouth + Soda

MORLACCO AND TONIC - 6

Luxardo Sangue Morlacco + Tonic

RHUBARB NEGRONI - 10

Dry Gin + Dry Vermouth + Rabarbaro Zucca

SPRITZ

AMARO SPRITZ - 8

Amaro + Prosecco + Grapefruit Bitters

CLASSIC SPRITZ - 6

Red Aperitivo + Prosecco + Soda splash

PUTTIN' ON THE SPRITZ - 9

St. Germaine Elderflower + *Cocchi Americano* + Prosecco + Orange Bitters

VERMOUTH SPRITZER - 5

Maurin Vermouth (Sweet or Dry) + Soda water

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BRANDY

ALIX SIDECAR - 12

Remy Martin VSOP Cognac + Cointreau + Lemon Juice

BRANDY COCKTAIL - 12

Pierre Ferrand Cognac + Pierre Ferrand Dry Curacao + Angostura & Peychaud's Bitters

FERRAND SIDECAR - 12

Pierre Ferrand Cognac + Pierre Ferrand Dry Curacao + Lemon Juice

JACK ROSE - 10

Laird's Applejack + Lemon Juice + Grenadine

LAIRD'S MANHATTAN - 10

Laird's Apple Brandy + Vya Sweet Vermouth + Pimento Bitters

METROPOLITAN - 10

Brandy + Sweet Vermouth + Simple Syrup + Bitters

SARATOGA - 12

Brandy + Whiskey + Sweet Vermouth + Bitters

VIEUX CARRÉ - 12

Rye Whiskey + Cognac + Sweet Vermouth + Bénédictine + Bitters

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GIN and TONIC

GIN

Bluecoat (USA) - 12	North Shore (USA) - 10
Bloom (London) - 10	Nikka Coffey (Japan) - 12
Botanist (Islay) - 12	Pinckney Bend (Missouri) - 10
Builders (NKC) - 10	Portobello Road (London) - 10
Eden Mill (Scotland)	Plymouth (England) - 10
Elephant (Germany)	Ransom Old Tom (USA) - 12
Drumshanbo Gunpowder (Ireland) - 12	Roku (Japan) - 12
Hendricks (Scotland) - 12	Truly Floral (Missouri) - 12
Lifted Spirits (KC) - x	Vigilant (USA) - 10
Malfy (Italy) - 10	Wild Poet (Irish) - 12

TONICS

Boylan Heritage Tonic	Fever Tree, Aromatic
Fentimans Tonic	Fever Tree, Citrus
Jack Rudy Tonic	Fever Tree, Elderflower
Q Drinks Tonic	Fever Tree, Indian
	Fever Tree, Lemon
	Fever Tree, Mediterranean
	Fever Tree, Refreshingly Light Indian

SUGGESTED

Botanist Gin + Fever-Tree Elderflower Tonic - 10
Elephant Gin + Fever-Tree Premium Indian Tonic - 10
Elephant Sloe Gin + Fever-Tree Lemon Tonic - 12
Hendrick's Gin + Fever-Tree Elderflower Tonic - 10
Malfy Gin + Fever-Tree Mediterranean Tonic - 10
Malfy Gin con Limone + Fever-Tree Lemon Tonic - 10
Monkey 47 Gin + Fentimans Premium Indian Tonic - 12
Portobello Road Gin + Fever-Tree Aromatic Tonic - 10
Plymouth Sloe Gin + Fever-Tree Lemon Tonic - 10
Roku Gin + Fever-Tree Citrus Tonic - 10
Tanqueray No. 10 Gin + Fever-Tree Aromatic Tonic - 10
Vigilant District Dry Gin + Boylan Heritage Tonic - 12

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

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GIN

COCKTAILS

AVIATION - 12

Gin + Lemon Juice + Maraschino liqueur + Creme de Violette

BIJOU - 12

Gin + Green Chartreuse + Sweet Vermouth + Orange Bitters

CORPSE REVIVER #2 - 12

Gin + Cointreau + Lillet-Blanc + Lemon Juice + Absinthe

LAST WORD - 12

Gin + Green Chartreuse + Maraschino Liqueur + Lime Juice

THE MARTINEZ - 12

Old Tom Gin + Sweet Vermouth + Maraschino Liqueur + Orange Bitters

MARTINI

(See Martini Menu)

NEGRONI

(See Negroni Menu)

VESPER - 10

Gin + Vodka + Lillet-Blanc

FLIGHTS

LONDON - 18

Bloom + Ford's + Hayman's + Portobello Road

¾ oz pours, Indian tonic

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MARTINI

Classic stirred cocktail consisting of Gin (or Vodka) + Dry Vermouth

GIN

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Builders (NKC) - 10	Portobello Road (London) - 10
Eden Mill (Scotland)	Plymouth (England) - 10
Elephant (Germany)	Ransom Old Tom (USA) - 12
Drumshanbo Gunpowder (Ireland) - 12	Roku (Japan) - 12
Hendricks (Scotland) - 12	Truly Floral (Missouri) - 12
Lifted Spirits (KC) - x	Vigilant (USA) - 10
Malfy (Italy) - 10	Wild Poet (Irish) - 12

VERMOUTH

Alessio Bianco (USA)	Lacuesta Blanco (Spain)
Carpano Bianco (Italy)	Lustau Blanco (Spain)
Carpano Dry (Italy)	Martini & Rossi Dry (Italy)
Cinzano Dry (Italy)	Mancino Bianco (Italy)
Contratto Bianco (Italy)	Maurin Dry (France)
Dolin Dry (France)	Noilly Prat Dry (France)
La Pivon Blanco (Spain)	Ransom Dry (USA)
La Quintinye Royal, Blanc (France)	Vya Dry (USA)

SUGGESTED

- Bluecoat** Gin + Carpano Dry Vermouth + Lemon twist - 12
- Botanist** Gin + Noilly Prat Dry Vermouth - 12
- Drumshanbo** Gunpowder Irish Gin + Carpano Bianco + Orange Bitters - 12
- Hendrick's** Gin + Vya Dry Vermouth + Lavender Bitters - 12
- Nikka** Coffey Gin + Carpano Dry Vermouth + Lemon twist - 12
- North Shore** No. 6 Gin + Noilly Prat Dry Vermouth + Orange Bitters - 10
- Plymouth** Gin + Dolin Dry Vermouth - 10
- Ransom** Old Tom Gin + Ransom Dry Vermouth - 12
- Roku** Japanese Gin + Vya Dry Vermouth + Bittermens Buckspice Ginger Bitters - 12
- Tanqueray No. 10** Gin + Maurin Dry Vermouth + Orange Bitters - 10
- Truly Floral** Gin + Dolin Blanc Vermouth + Orange Bitters - 10

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

Ask your **Mitch e Amaro** bartender for suggestions

MANHATTAN

Classic stirred cocktail consisting of Whiskey + Vermouth + Bitters

WHISKEY

BOURBON

Belle Meade - 10
Buffalo Trace - 10
Elijah Craig Small Batch - 10
James Pepper 1776 - 10
Knob Creek - 10
Koval - 10
Maker's Mark 46 - 10
Straight Edge - 12

RYE

High West Double Rye - 10
Knob Creek - 10
Koval - 10
Old Overholt / Bonded - 8
Pikesville - 12
Union Horse Reunion - 10
Rittenhouse - 10
Whip Saw - 12

SWEET VERMOUTH

Carpano Antica (Italy)	Mancino Rosso (Italy)
Cocchi Vermouth di Torino (Italy)	Maurin Rouge (France)
Contratto Rosso (Italy)	Noilly Prat (France)
Dolin Rouge (France)	Partner Sweet Vermouth (USA)
Lacuesta Rojo (Spain)	Punt e Mes (Italy)
Lustau Rojo (Spain)	Ransom (USA)
Martini & Rossi (Italy)	Vya (USA)

BITTERS

Aromatic - Angostura / Australian Bitters Co / Bittermen's Transatlantic / Woodford Reserve

Citrus - Angostura Orange / Bitter Truth Lemon, Orange, Grapefruit / Cocktailpunk Smoked Orange / Fee Brothers Orange, Lime / Hella Citrus / Scrappy's Black Lemon / Regan's No. 6 / Woodford Reserve Orange

Classic - Angostura Aromatic / Regan's No. 6 / Dale Degroff's Pimento / Peychaud's

Earthy - Green's Tobacco, Scorched Earth / Woodford Reserve Sorghum and Sassafrass

Fruity - Fee Brothers Cranberry, Plum, Rhubarb / Woodford Reserve Spiced Cherry

Floral - Bittermens Burlesque / Dashfire Hibiscus, Lavender / Scrappy's Lavender

Misc - Fee Brothers Mint / Green's Tiki / Old Forester Bohemian, Hummingbird

Savory - Berg & Hauck's Creole / Fee Brothers Black Walnut, Celery / Green's KC BBQ, Savory

Spicy - Bittermens Buckspice Ginger, Hellfire Habanero, Xocolatl Mole / Dashfire Cinnamon, Clove / Green's Pumpkin Spice / Hella Ginger, Smoked Chili / Scrappy's Firewater

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

Ask your **Mitch e Amaro** bartender for suggestions

MEZCAL

COCKTAILS

BITTERS & SMOKE - 12

Tequila + Cynar + Fernet + Mezcal

EL CAMINO - 12

Mezcal + Rye Whiskey + Bénédictine + Peychaud's Bitters

LAST OF THE OAXACANS - 12

Mezcal + Green Chartreuse + Maraschino Liqueur + Lime Juice

MEZCALETTI - 10

Mezcal + Meletti Amaro + Chocolate & Orange Bitters

NEWPORT - 8

Mezcal + Branca Menta

SAN LUIS LIME - 10

Mezcal + Heirloom Lime Peppercorn Shrub

VIDA de DURAZNO - 10

Mezcal + Heirloom Peach Jalapeno Shrub

FLIGHTS

ALIPUS - 20

San Andreas + San Juan + San Luis + Santa Ana del Rio

¾ oz pours, sour shrub or syrup

BOZAL - 20

Borrego + Cuishe + Espadin-Barril-Mexicano + Tobasiche

¾ oz pours, sour shrub or syrup

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

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NEGRONI

Quinnessential stirred cocktail consisting of Gin + Sweet Vermouth + Campari Aperitivo

GIN

Bluecoat (USA) - 12	North Shore (USA) - 10
Bloom (London) - 10	Nikka Coffey (Japan) - 12
Botanist (Islay) - 12	Pinckney Bend (Missouri) - 10
Builders (NKC) - 10	Portobello Road (London) - 10
Eden Mill (Scotland)	Plymouth (England) - 10
Elephant (Germany)	Ransom Old Tom (USA) - 12
Drumshanbo Gunpowder (Ireland) - 12	Roku (Japan) - 12
Hendricks (Scotland) - 12	Truly Floral (Missouri) - 12
Lifted Spirits (KC) - x	Vigilant (USA) - 10
Malfy (Italy) - 10	Wild Poet (Irish) - 12

SWEET VERMOUTH

Carpano Antica (Italy)	Mancino Rosso (Italy)
Cocchi Vermouth di Torino (Italy)	Maurin Rouge (France)
Contratto Rosso (Italy)	Noilly Prat (France)
Dolin Rouge (France)	Partner Sweet Vermouth (USA)
Lacuesta Rojo (Spain)	Punt e Mes (Italy)
Lustau Rojo (Spain)	Ransom (USA)
Martini & Rossi (Italy)	Vya (USA)

CAMPARI ALTERNATIVES

Bruto Americano, Leopold Bros Aperitivo, Tempus Fugit Gran Classico, St. Agrestis Inferno

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SUGGESTED

- Beefeater 24** Gin + Maurin Sweet Vermouth + Campari - 12
- Botanist** Gin + Noilly Prat Sweet Vermouth + Campari - 12
- Luxardo Sour Cherry** Gin + Luxardo Cherry Morlacco + Campari - 10
- Drumshanbo** Gunpowder Irish Gin + Carpano Bianco + Campari - 12
- St. George** Dry Rye Gin + Sweet Vermouth + St. George Bruto Americano - 12
- Hendrick's** Gin + Vya Sweet Vermouth + Campari - 12
- Ransom** Old Tom Gin + Ransom Sweet Vermouth + Campari - 12
- Tanqueray No. 10** Gin + Maurin Rouge Vermouth + Campari - 12
- (White Negroni)** Gin + Suze + Bianco Vermouth - 12

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

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NON-ALCOHOLIC

SEEDLIP & SODA - 10

Seedlip Garden 108, Spice 94, or Grove 42 + Club Soda

SEEDLIP & TONIC - 10

Seedlip Garden 108, Spice 94, or Grove 42 + Fever Tree Tonic

SEEDLIP MULE - 10

Seedlip Garden 108, Spice 94, or Grove 42 + Fever Tree Ginger Beer

GARDEN SOUR - 10

Garden 108 + Lemon Juice + Simple Syrup

PEN-NO-CILLIN - 10

Spice 94 + Lemon Juice + Honey Ginger Syrup

RABARBAR-OH-NO! HIGBALL - 10

Grove 42 + Fee Bros Rhubarb Bitters + Lemon Juice + Simple Syrup + Club Soda

SMOKE & SPICE - 10

Seedlip Spice 94 + Fever-Tree Smoky Ginger Ale + Bittermens Hellfire Habanero Shrub
Shrub contains trace amount of alcohol

SPICE & GINGER - 10

Seedlip Spice 94 + Fever Tree Ginger Ale

UNBUZZED - 10

Seedlip Spice 94 + Colony Cold Brew Coffee + Fee Bros Rhubarb Bitters + Simple Syrup
Courtesy of Jess Johnson

Ask your **Mitch e Amaro** bartender for suggestions

OLD FASHIONED

Classic cocktail built with whiskey + sugar + bitters + water.

WHISKEY

BOURBON

Belle Meade - 10
Buffalo Trace - 10
Eagle Rare - 12
Elijah Craig Small Batch - 10
James Pepper 1776 - 10
Knob Creek - 10
Koval - 10
Maker's Mark 46 - 10
Old Grand Dad 114 - 10
Straight Edge - 10

RYE

High West Double Rye - 10
Knob Creek - 10
Koval - 10
Michter's - 12
Old Overholt / Bonded - 8
Pikesville - 12
Union Horse Reunion - 10
Rittenhouse - 10
Whip Saw - 10
WhistlePig Piggyback - 12

BITTERS

Classics - Angostura, Dale Degroff's Pimento, Peychaud's, Regan's No. 6

Angostura - Aromatic, Orange

Bitter Truth - Aromatic, Celery, Chocolate, Creole, Cucumber, Grapefruit, Lemon, Olive, Orange

Bittermens - Boston Bittahs, Buckspice Ginger, Burlesque, Hellfire Habanero, Hopped Grapefruit, Transatlantic
Aromatic, Xocolatl Mole

Cocktailpunk - Alpino, Colorado Cherry, Colorado Lavender, Smoked Orange

Dashfire - Bay Leaf, Cinnamon, Clove, Hibiscus, Lavender

Fee Brothers - Aztec Chocolate, Black Walnut, Cardamom, Celery, Cranberry, Grapefruit, Lime, Mint, Orange,
Plum, Rhubarb, Whiskey Barrel

Green Bitters - Black Walnut and Maple, Cinnamon, Ginger, KC BBQ, Hopped Tea, Pumpkin Spice, Savory,
Scorched Earth, Tiki, Tobacco

Old Forester - Bohemian, Hummingbird, Smoked Cinnamon

Scrappy's - Aromatic, Black Lemon, Cardamom, Celery, Firewater Tincture, Lavender, Lime, Orange

Woodford - Aromatic, Chocolate, Kentucky Sorghum and Sassafras, Orange, Spiced Cherry

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Gift Cards available

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RUM

COCKTAILS

DAIQUIRI - 8

White Rum + Lime juice + Demerara syrup

DARK AND STORMY - 8

Dark Rum + Ginger Beer + Lime

RUM MANHATTAN - 10

Pineapple Rum + Triple Sec + Bitters

SANTA BRANCA - 10

White Rum + Branca Menta + St. Germain + Lemon juice

TROPICAL CORPSE REVIVER #2 - 10

Dark Rum + Falernum + Lillet Blanc + Lime juice

RUM OLD FASHIONED - 10

Aged Rum + Demerara Syrup + Bitters

FLIGHTS

PLANTATION - 15

White + Pineapple + Barbados + Trinidad

¾ oz pours

Cocktail + Bottle = \$5 off

Bottle + Book = \$10 off

Gift Cards available

Ask your **Mitch e Amaro** bartender for suggestions

WHISK(E)Y COCKTAILS

BOULEVARDIER - 10

Bourbon + Campari + Sweet Vermouth

CASUALTY - 10

Scotch + Amaro Montenegro + Byrrh Aperitif

DRUNK UNCLE - 10

Scotch + Cynar + Bianco Vermouth

LITTLE ITALY - 10

Rye + Cynar + Sweet Vermouth

MANHATTAN

See Manhattan Menu (next page)

OLD FASHIONED - 10

Bourbon or Rye + Bitters + Simple Syrup

OLD PAL - 10

Rye + Campari + Dry Vermouth

ROB ROY - 10

Scotch + Vermouth + Bitters

SAZERAC - 12

Rye + Cognac + Bitters + Absinthe rinse

TORONTO - 10

Rye Whiskey + Fernet + Simple Syrup + Bitters

VIEUX CARRÉ - 12

Rye + Cognac + Sweet Vermouth + Bénédictine + Bitters

WHISKEY SOUR - 10

Bourbon or Rye + Lemon juice + Simple syrup