

Spirits and Cocktails:

* Flight of the Spirits - \$12

1/4 pour of five spirits.

* Flight of the Cocktails - \$15

A shot glass worth of our 4 most famous cocktails featuring 4 original spirits.

Keep it simple:

* Full Pour - \$8 Single, \$12 Double

A full pour of any spirit. Rocks or neat.

* D64 Gin and Tonic - \$8

Original Gin + Tonic; +\$2 for Sölskin

* Cape Cod - \$8

A.k.a. vodka-cran; Vodka, cranberry, lime.

* Cuba Libre - \$8

Rum and coke with a punch of lime; Silver Rum, Coca-Cola, lime.

* The Mule - \$9

Any liquor, lime, ginger beer.

Keep it classy (and classic):

* D64 Old Fashioned - \$10

Oaked rum, demerara, bitters, citrus.

+\$2 for Smokin' Rye

* Sidecar - \$12

Some of the greatest drinks in the mixological canon are deceptive in their simplicity. Oaked Rum, orange liqueur, lemon, sugared rim.

* Grand Royal Clover Club - \$13

An adventurous drink drawing inspiration from a key lime pie; Original Gin, lemon, lime, egg white, grenadine.

* Army and Navy - \$12

Almond forward taste backed up with orange flower and bitters; Original Gin, orgeat, bitters, lemon.

* White Russian - \$12

The Dude would be proud. House made coffee liqueur. Vodka, cream, coffee liqueur

* Manhattan - \$10

A classic cocktail that is believed to date back to the late 1800s. Smokin' Rye, sweet vermouth, bitters, cherry garnish.

* Rye Chai Chai - \$12

House made chai syrup, sweet vermouth, Smokin' Rye

* Smoke and Rye - \$15

Smoked rosemary sprig. Lemon, rosemary syrup, citrus and Smokin' Rye make for an herb forward drink.

Fun and fruity:

* Autumn Sangria - \$10

Our version of a cocktail sangria. Fruit and herbs mingle together to make you second guess what a sangria can be.

* Dragon Fruit Cosmo - \$11

A bold and flavorful twist on the popular Cosmopolitan; Vodka, dragon fruit, lime.

* Cosmonaut - \$13

A gin-based drink with a raspberry and lemon fusion to create a sweet and sour experience; Original Gin, lemon, raspberry preserves.

* Blinker - \$11

It's a simple and elegant concoction. Raspberry puree, grapefruit juice, and Smokin' Rye.

* Autumn Sour \$11

An elevated sour with a splash of our Autumn Sangria.

* Apple Picking Thyme - \$13

An apple cider-based drink with notes of herbs, honey, and cinnamon; Original Gin, apple, honey, thyme

Sip it like it's hot:

* Campfire - \$11

Boozy hot chocolate with a torched marshmallow topper; Vodka, chocolate, cream, marshmallow, graham cracker.

* Hot Toddy - \$11

A classic home remedy to cure various ailments, physical and emotional; Oaked Rum, lemon, honey, cinnamon.

* Hot Buttered Rum - \$12

It's like drinking a hug; Silver Rum, butter, spices, sugar.

Additions:

Vodka:

Smooth city. Our Vodka is the perfect neutral canvas to let the flavors of a cocktail shine in all their glory. It's even great neat or on the rocks.

* Kamikaze - \$9

A lime forward kick with a hint of sweetness; lime, triple sec, and Vodka.

* Greyhound - \$10

Our spin on a classic. Tart, tangy, and sweet with a citrusy finish; grapefruit, triple sec, Vodka.

* Raspberry Vodka Tonic - \$10

Refreshing! The gin and tonic's funky but sophisticated college roommate; muddled raspberries, tonic, Vodka.

* Lemon Drop Martini - \$13

A delightful balance of citrus and sweet. It's tangy and zesty; lemon, triple sec, Vodka.

* Lemon Shake-Up - \$12

State fair nostalgia in a glass! Fresh squeezed lemon, simple syrup, Vodka.

Silver Rum:

Inspired by the traditional rums of the Caribbean, our Silver Rum is delicious and light, offering gentle vanilla notes.

* Daiquiri - \$8

An invigorating tropical drink that's a definite classic; Lime, sugar, Silver Rum.

* Mojito - \$12

Break out the sunglasses and the sunscreen, this cocktail is refreshing, zesty, and subtly sweet; mint, lime, sugar, Silver Rum.

* Lavender Mojito - \$13

The Mojito's floral and herby cousin; mint, lime, lavender, sugar, Silver Rum.

* The Hemingway Daiquiri - \$14

Cherry forward daiquiri with hints of grapefruit and lime on the back. Maraschino cherry, grapefruit, lime, saline, Silver Rum.

Oaked Rum:

A rum that drinks like a whiskey! Our most popular spirit to date. Finished with toasted oak chips, this spirit excels in expressing the vanilla, woodsy, and sweet notes you often find in whiskey or bourbon.

* Basin Street - \$10

A citrus cocktail balances the woody notes of our oaked spirit; lemon, triple sec, Oaked Rum.

* Gold Rush - \$11

One of our favorites. A balanced but slightly sweet libation with woodsy notes from our oaked rum, a citrus kick, and a wonderful honey sweetness; lemon, honey, Oaked Rum.

* Fairway - \$11

Arnold Palmer meets booze; lemonade, tea, honey, Oaked Rum.

* Oaked Rum Sour - \$13

Our take on a classic whiskey sour using our Oaked Rum; lemon, sugar, egg white, Oaked Rum.

* Pineapple Rum Sour - \$14

Our Oaked Rum Sour with a light island twist; pineapple, lemon, sugar, egg white, Oaked Rum.

* Sunny Peach Tea - \$12

One refreshing thirst quencher. Peach tea and Oaked Rum. How could you go wrong?



Original Gin:

Our Original Gin is light and refreshing. This is not a pine tree gin. While the classic juniper taste is present, you'll find more of the botanical bouquet we've carefully selected shining through the spirit from the start.

* White Lady - \$14

This tasty drink reminds us of a lemon creamsicle; triple sec, lemon, egg white, gin.

* Eagle's Dream - \$14

Violet creamy goodness. Another favorite of ours; lemon, violet, sugar, egg white, gin.

* Gin & It - \$12

The cocktail for wine lovers. Floral, herbal, and slightly bittersweet. A harmonious balance of flavors; sweet vermouth, gin, smoldering rosemary garnish.

* The Fitzgerald - \$12

A delightful dance of orange flower and angostura bitters; lemon, sugar, angostura bitters, gin.

* The Aviation - \$10

Our spin on a true classic. Floral and sweet with notes of citrus and violet; maraschino cherry, violet, lemon, gin.

Smokin' Rye:

Another of our most popular spirits. This is an amazingly delicious and smooth rye moonshine. We finish this spirit on heavily charred oak chips which leaves a lingering and pleasant smokey finish on the palate. In this spirit you'll find notes of black pepper, vanilla, and campfire memories.

* Double Standard Sour - \$14

Cruise ship party punch vibes. Sweet and tangy with a lingering zing on the palate; lemon, sugar, grenadine, Smokin' Rye, Oaked Rum.

* The Behaw Bramble - \$14

Bartender's own design. Complex and delicious. An earthy and floral lemonade with depth and heaps of character; sparkling lemon soda, honey, orange bitters, Smokin' Rye, gin, and an angostura bitters float.

Sölskin Gin:

Packed with citrus flavor! This gin boasts a generous serving of botanicals including fresh lemon and orange peel. Rose petals greet you subtly on the finish to wrap up this amazingly delicious and complex spirit.

* Gin Daisy - \$13

Lightly sparkling orange and lemon citrus cocktail showcasing gin botanicals; lemon, triple sec, soda, gin.

* Gin Buck - \$12

Lemon on the front, ginger on the back. Citrusy with a spicey ginger kick; lemon, ginger beer, gin.

* Southside - \$13

Mint and citrus deliciousness; mint, lime, sugar, gin.

* Bees Knees - \$12

Pure summertime. A refreshing classic cocktail in perfect balance, enhanced with our citrus forward Sölskin Gin; honey, lemon, gin.

* Gimlet - \$12

As classic as it gets. A wonderfully refreshing lime forward cocktail boosted to another dimension with our citrus forward gin; lime, sugar, gin.

* Honeysuckle - \$12

The Bees Knees' drinking buddy; lime, honey, gin.



Bar Bites:

Distillery 64 offers the below items as compliments to our cocktail menu

* **Charcuterie Plate - \$8**

Cheese, meats, and trail mix. A nice snack.

* **Smoked Gouda Pimento Grilled Cheese - \$9**

Crunchy, cheesy comfort. Served with chips.

* **Spinach Artichoke Dip - \$6**

Served with chips.

* **Cheese Spread and Crackers - \$6**

Smoked Gouda pimento cheese spread with crackers.

* **Beer Cheese and Pretzel Bread Sticks - \$8**

Baked pretzel sticks and a classic beer cheese. Served hot.

* **Cheesy Ranch Tots - \$7**

Tater goodness for the people!

* **Bruschetta - \$6**

Toastettes served with a tomato and basil bruschetta.

* **Cheddar Broccoli Soup - \$5**

This counts as a vegetable right? It's yummy.

* **Drinks - \$3**

Coca Cola, Diet Coca Cola, Ginger Ale, and Coffee.

Bottles and More

Smokin' Rye 750mL	\$38		T Shirts	\$20
Rum (Silver) 750mL	\$24		D64 Rocks Glass	\$6 or 4 for \$20
Rum (Oaked) 750mL	\$32		D64 Shot Glass	\$5 or 4 for \$18
Original Gin 750mL	\$32			
Sölskin Gin 750mL	\$38			
Vodka 750mL	\$24			