

GRAYLYNN COCKTAILS

GIN & TONIC*

Graylynn Original \$12
Plum & Earl Grey \$12

ST. SYMPHONY

St. George Botanivore Gin, Amaro Del Etna, Honey, Lemon, Dandelion,
Chamomile, Bee Pollen- Clarified with Whole Milk \$14

SHADOW OF IRIS

Beef Tallow washed Uncle Val's Peppered Gin & Rutte Celery Gin,
Rosemary Oleo, Manuka Honey \$14

BLUE ADMIRER*

Six Dogs Blue Gin, Lychee Ginger Syrup, Lemon, Canton Ginger Liqueur,
Grapefruit \$14

SOUTHBOUND*

Condesa Prickly Pear & Orange Blossom Gin, Prickly Pear, Gauva,
Poblano, Ancho Reyes Verde, Green Chile Salt \$14

NICKLE CITY FLORA

Black Sheep XXI Gin, Dragonfly Ruby Rose Jam, Lime, Grapefruit,
Elderflower, Creme De Violette, Butterfly Pea Tea Foam \$14

HOUSE OF NASHI

Matsui 'The Hakuto' Gin, Snow Angel Sake, Lime, 5-Spice Pear,
Nori & Egg White Foam \$14

POP ART NEGRONI

London Dry Gin, Campari, Sweet Vermouth, Seasonal Tonic, Bubbles \$12

VISION QUEST*

Bloom Jasmine Rose Gin, Lillet Rose, Lemon, Matcha Tea,
Strawberry & Hibiscus \$12

SLOW JAZZ

Cranberry Gin, Okar, Triple Sec, Lemon, Honey \$12

PEACOCK*

Nadar Gin, Sugar Snap Pea, Lime, Black Sesame Salt \$12

-ASK US ABOUT OUR FLIGHTS-

-ALL DRINKS AVAILABLE TOGO-

*AVAILABLE AS NON-ALCOHOLIC \$10

CLASSIC COCKTAILS

NEGRONI London Dry Gin, Sweet Vermouth, Campari \$12

CORPSE REVIVER #2 London Dry Gin, Lillet Blanc, Triple Sec, Lemon, Absinthe \$12

AVIATION London Dry Gin, Luxardo, Creme de Violette, Lemon..... \$12

MARTINEZ Old Tom Gin, Luxardo, Sweet Vermouth, Bokers Bitters \$12

FITZGERALD London Dry Gin, Lemon, Angostura Bitters \$12

TOM COLLINS London Dry Gin, Lemon, Sugar, Soda Water. \$12

BEER

DRAFT

K2 NE IPA New England IPA -Rochester, NY 6% \$8

GENESEE RUBY RED Grapefruit Kolsch -Rochester, NY 4.5%. \$8

CANNED/BOTTLES

GUINNESS DRAUGHT Stout - Dublin, Ireland 4.2% \$8

CLARKSBURG CIDER Semi-Dry Cider - Lancaster, NY 6.2% . . . \$7

GROLSH Pilsner -Enschede, Netherlands 5% \$7

PERONI NON ALCOHOLIC Pilsner - Italy 0.0 % \$7

NON ALCOHOLIC

UNSTWEETENED TEA

SWEET TEA

SPRITE

COCA COLA

DIET COCA COLA

PELLEGRINO

AQUA PANNA

FEVER TREE TONICS \$6

MEDITERRANEAN - INDIAN - ELDERFLOWER

HARNEY & SONS TEA GUNPOWDER GREEN -

ENGLISH BREAKFAST

LONDON FOG - EARL GREY

TIPICO COFFEE CUP \$2.50 FRENCH PRESS \$8

GIN LIST



WINE

Sparkling-

ZARDETTO BRUT \$14/ 56
Prosecco D.O.C. BRUT (750 ml) - Italy

Rose-

IPPOLITO \$12/ 48
Rose 2022 - France

White-

GAI'A MONOGRAPH ASSYRTIKO \$14/ 56
Assyrtiko 2022 - Greece

WILDSONG \$12/ 48
Sauvignon Blanc 2022 - New Zealand

CHAMISAL VINEYARDS \$14/ 56
*Chardonnay 2020 - Monterey County, California
Stainless Steel Aging*

Red-

SUSANA BALBO \$14/ \$56
Cabernet Sauvignon 2019 - Argentina

VRAC VIN DE FRANCE \$12
Syrah & Grenache Blend 2021 - France

LA KUIVA ROUGE DE VALLE D'AOSTA \$14/ \$56
Red Blend 2021 - Valle d'Aosta, Italy

By the bottle-

PASQUA SPARKLING ROSE \$16
(187 ml) - Champagne, Italy

MOËT & CHANDON \$150
(750 ml) - Champagne, France

VUEVE CLIQUOT \$175
(750 ml) - Champagne, France

APERITIF & DIGESTIF

GREEN CHARTREUSE \$14
*Green, sweet & spicy with a distinctive
herbal finish*

SALERS \$10
*Made from gentian root & white wine.
Heavily bittered body, balanced with
citrus and botanicals*

ST. GEORGE NOLA COFFEE \$14
*Strong bittersweet coffee liqueur with hints of
pine and lemon*

CRIMSON AMARO \$14
*Sips similarly to a Sloe Gin, heavy sweet citrus
notes, with a bitter mint finish.*

MELETTI \$10
*Medium bodied with sweet notes of citrus and
maple.*

BRUTO AMERICANO \$12
*Medium bodied with notes of pine terroir and
rhubarb. Light menthol finish*

AMARO NARDINI \$12
*Medium bodied hints of citrus, bark & a touch
of molasses*

FERNET BRANCA \$12
*Herbaceous & intensely bitter with
a minty finish*

AVERNA \$12
*Richly textured, with heavy notes of
orange, licorice, juniper and sage*

RAMAZOTTI \$10
*Bitter and herbal, made with cichona,
calabrian oranges & rhubarb*

SONGBIRD COFFEE LIQUEUR \$10
*Sweeter notes of orange highlight this
creamy textured digestif*

GRAYLYNN HOUSE CORDIAL...\$8

*Smoked sweet potato, toasted chickory root, cornflower
petal, blood orange peel*

VERMOUTH

FOR SIPPING OR MIXING

White/ Bianco/ Blanco (3oz)

GIACOMO BORGOGNO, BORGOGNO BIANCO \$14
Cortese wine. Citrus notes of orange, lemon, grapefruit

LILLET BLANC \$10
Citrus notes, sweetness of honey, & slight acidity

L.N. MATTEI, CAP CORSE BLANC QUINQUINA \$10
*Vermentino and Muscat Petit Grains. Minerality,
acidity & floral tones, citrus aroma and a silky texture*

C. COMOZ DE CHAMBERY BLANC \$12
Notes of stone fruits, alpine flowers and wormwood

CAPERITIF KAAPSE DIEF \$10
*White wine base. 45+ Cape ingredients, including fruits,
garden herbs, spices, flowers, roots and barks*

Red/ Rosso (3oz)

LILLET ROSE \$10
Fruity blend, touch of orange, grapefruit, & ripe berries

LILLET ROUGE \$10
*Ripe dark fruits, fresh orange, berries, vanilla &
delicate spices*

CARPANO, ANTICA FORMULA VERMOUTH \$14
Rich vanilla, bitter orange, dates, cocoa beans & saffron

DOLIN ROUGE \$8
Rich, plummy, juicy orange, with a long finish