



# TROUBLE'S TRUST

## SPECIALTY COCKTAILS

*At Trouble's Trust our bar chefs are committed to crafting the finest cocktails with New York Spirits locavore ingredients that are rich and vibrant with unique flavor profiles. We are also proud to offer a selection of hand crafted ales and crisp lagers from Brooklyn and the surrounding area.*

*\$19.*

### MATCH POINT

*"Old School"*

Bulleit Bourbon, Amaro Nonnino, Orange Bitters, thyme garnish

### MIXED DOUBLES

*"Playing well together"*

Ketel One Vodka, Nollet Silver Gin, Limoncello, lemon juice, mint garnish

### PORT MANHATTAN

*"A Fortified Classic"*

Woodford Reserve Bourbon, Fonseca Bin 27 Port, maple syrup, angostura bitters, luxardo cherry garnish

### THE PAMPERED POOCH

*"Trouble would love it."*

Owney's "Original" NY Rum, B&B, Cocchi Bianco, fresh lime, simple syrup, creole bitters, sugar cane garnish

### THE "QUEEN OF MEAN"

Breuckelen NY Wheat Whiskey, Ginger Bee NY, Red Jacket NY Apple Juice, Averell "Damson Gin" NY, elderflower syrup, fresh lemon, baked apple chip garnish

### SPANISH HARLEM ROSE

*"A red rose up in Spanish Harlem."*

Don Julio Reposado, Vecchio Amaro del Capo, fresh lime, ginger slices, serrano chili pepper slice, soft ginger candy garnish

### NEW YORK PHOENIX

*"A rebirth of The Palace spirits."*

McKenzie NY Rye, Atsby "Armadillo Cake" NY Vermouth, byrrh, fresh lime, simple syrup, cardamom bitters, maraschino cherry garnish

### NEW YORK "DELI"

*"You talkin to me?"*

Seneca Drum NY Gin, Pimm's No.1, muddled mint and cucumbers, fresh lime, simple syrup, Dr.Browns Cel-Ray soda, celery bitters, kosher pickle garnish