



Hayman's London Dry Gin

- Emphasizes citrus while maintaining the full proof and spicy midpalate of classic dry gin.
- Exceptionally versatile for mixing refreshing stirred or shaken cocktails.
- The Hayman family is the longest-standing gin-producing family in London.



Royal Dock Navy Strength Gin

- The Hayman family and its forebears supplied this gin to the Royal Navy starting in 1863.
- Emphasis on angelica, coriander and liquorice among 10 botanicals.
- Peppery and dry-spice notes.



The Scarlet Ibis Trinidad Rum

- A blend of three- to five-year aged Trinidad rums, with classic flavors of toffee, tobacco and dark honey on a firm, dry backbone.
- Ethereal and balanced enough to sip neat, but with power to perform well in a cocktail.



Averell Damson Gin

- Naturally flavored and colored with tart, bittersweet Damson plums from New York.
- Mid-weight ABV, square in the tradition of English gin "cups."
- Lends dried fruit and sweet spice components to stirred drinks.



Salers Gentian Aperitif

- A classic French aperitif, with cut-grass notes and hints of citrus peel, mint and anise.
- Adds earthy, bitter and floral notes to cocktails.
- Natural color.
- Oldest gentiane liqueur of the remaining producers.

NEGRONI CLASSICS AND VARIATIONS



"Haus" Negroni

1 oz Royal Dock Navy Strength Gin
1 oz Cappelletti Aperitivo
1 oz Dolin Rouge Vermouth de Chambéry
Stir over ice & strain, orange peel

Blond Negroni

1 oz Hayman's London Dry Gin
1 oz Salers Gentian Aperitif
1 oz Dolin Blanc Vermouth de Chambéry
Stir over ice & strain, grapefruit peel

Negroni Rosa

1 oz Hayman's London Dry Gin
1 oz Cappelletti Aperitivo
1 oz Cocchi Americano Rosa
Stir over ice & strain, orange peel

Scarlet Negroni

1 oz Scarlet Ibis Trinidad Rum
1 oz Cappelletti Aperitivo
1 oz Cocchi Vermouth di Torino
Stir over ice & strain, orange peel

Count of Mount Kisco

1 oz Averell Damson Gin
1 oz Salers Gentian Aperitif
1 oz Dolin Dry Vermouth de Chambéry
Stir over ice & strain, grapefruit peel



Cappelletti Aperitivo

- Historic type of Italian red bitter, wine-based, adding vinous texture to spritzes and cocktails.
- Less sweet than commercial rivals, with a refreshing acidity and drying finish from its wine base.
- Natural carmine color.



Dolin Rouge Vermouth de Chambéry

- A light and fresh red vermouth with bright acidity.
- Makes a refreshing Negroni and complements any bourbon, rye or Scotch.
- Dolin invented the protected style Vermouth de Chambéry.



Dolin Dry Vermouth de Chambéry

- Classical, fresh style of vermouth indigenous to the mounts of the Savoy.
- Its light, clean profile made the Martini famous.
- Delicate wine base of Ugni Blanc and more than 30 Alpine herbs.



Dolin Blanc Vermouth de Chambéry

- Ugni blanc base, herbaceous notes; hint of vanilla, balanced sweetness.
- Made famous by Dolin before Italian producers replicated the style as Bianco.
- Mixes well with gin, agave, white rum or pisco.



Cocchi Vermouth Di Torino

- The original "Italian vermouth" referenced in classic cocktail books.
- Dynamic and powerful without being weighty.
- Vibrant, spicy botanicals such as cocoa, citrus, ginger, and rhubarb.
- Pair with spicy whiskies and other bold spirits.



Cocchi Americano Rosa

- Flavorful, refreshing all-purpose aperitif of Piemonte, Italy.
- Brachetto d'Acqui wine base provides notes of white rose and rich berry.
- Americano category is known for gentian bitterness balanced with quinine and citrus.